



Swedish Culinary Evening



Dream Chef Team from the Embassy of Sweden

Marissa Uchi-Svoboda and Anders Wigh are two chefs with a passion for the culinary arts.

Together they have numerous years of experience cooking for dignities such as politicians, artists, diplomats as well as royalties.

Marissa has been working for the Embassy of Sweden for 17 years. Previously she worked as chef for the famous Austrian artist André Heller. Marissa has lived in Austria for 30 years and brings a wealth of knowledge about local produce and seasonal delights.

Anders came to Vienna in 2018. He was previously the head chef at the Swedish Embassy in Oslo and he has worked at several gourmet restaurants in Sweden and France. Anders is also a trained gardener who takes pride in creating menus with homegrown organic vegetables and herbs.

Marissa and Anders' deep understanding of the Swedish traditional cuisine combined with their dynamic and innovative energy in the kitchen make every meal at Schwedenhaus Wien into a delightful journey of fresh flavours.



#GreenSwedishKitchen

At Schwedenhaus Wien sustainability is in the focus in all areas and especially the kitchen philosophy has been since 2015 to create fresh and modern Swedish dishes using seasonal and local ingredients as sustainable cooking is important both for our own wellbeing as well as for the wellbeing of our planet.

Locally grown organic products are selected for all menus and the zero-waste philosophy is applied and the Embassy's garden is used for growing our own vegetables, herbs as well as flowers for decoration.