



From sea to plate

WEST SWEDEN

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EXPLORE WEST SWEDEN'S BOHUSLÄN COAST IN SEARCH OF THE REGION'S SEAFOOD 'BIG FIVE' — LOBSTERS, OYSTERS, MUSSELS, CRAYFISH AND PRAWNS. HOP ABOARD FISHING BOATS, HEAD TO SEAFOOD AUCTIONS AND FOLLOW THESE SHELLFISH AND CRUSTACEANS ALL THE WAY TO YOUR PLATE



SMÖGEN: Fisherman Martin Olofsson, of Smögens Fiske & Skärgårdsturer pulls up and empties several fish traps before casting them back into the ocean. The cold, clean waters of the North Sea around postcard-perfect fishing village, Smögen, produce some of the region's largest langoustines and prawns. Martin runs crayfish safaris off the Bohuslän's coast, where langoustine are pulled from traps and steamed on board.





GREBBESTAD: Ninety percent of Sweden’s oysters are harvested from the waters surrounding the coastal fishing community of Grebbestad. Per Karlsson, of Everts Sjöbod, runs oyster safaris around the Grebbestad archipelago where he teaches travellers how to farm for oysters raked right from the docks of a 19th-century boathouse and the proper way to shuck them.





FISKHAMNEN: Since 1910, Sweden's largest fish auction, at Gothenburg's Fiskhamnen, has brought together fishermen and fishmongers from across the Nordics and Baltics in a frenzy of bidding over 80 tons of seafood. The buyers include wholesale suppliers and top chefs, who handpick the finest specimens for upscale restaurants. Tourists can visit the auction but aren't allowed to buy.

GOTHENBURG: Sweden's Oyster King, chef Johan Malm, demonstrates the right way to open up a Grebbestad oyster at his seafood restaurant, Gabriel. The restaurant is located inside Gothenburg's iconic 19th-century fish market Feskekörka ('Fish Church') — ensuring easy access to fresh seafood. 📍

