

Our story begins in Paris in 1933. We opened the restaurant in Stockholm in 2008. The oldest newly opened restaurant/bistro in the world.

Zinc Grill, Bar, Café & Charcuterie

One October day just over a year ago a friend working in the restaurant business phoned; Thomas Furu. He runs a small and unique company which supplies the best restaurants in Stockholm with utensils.

We're going to Lyon, check out the restaurants, the food.... come with us.

Once there Thomas heard about a passionate Frenchman, a kind of antique dealer who renovated old and rare bistro furnishings.

We get off the train in a sleepy village in the middle of the French countryside. Just outside the ring-wall in large hangars the antique dealer had built up old French bistro settings, some with mannequins as fictitious guests. We wondered around; it was just like a waxworks of fabulous restaurant furnishings. And suddenly we saw it, in rather a poor state, a 4.5 metre long bar counter from 1933 in zinc and hardwood with a beautiful old sideboard as a back bar and an old-fashioned fridge, French shelves for glasses and bottles with marble in the bottom. We were seduced and bought the beauty straight away. Because we made up our minds so quickly the Frenchman threw in velvet sofas, masses of marble tables and a whole row of theatre scenery from the Paris opera – everything from 1933. We gave him a cheque, promised to renovate it all and sent everything to Stockholm. The only thing now lacking was a restaurant to put all our new purchases in.

But, as luck would have it, we had only been home for a few days when Bo Vikare, our landlord in Stockholm, called us. He had premises in Biblioteksgatan and wondered whether we were interested. Njaoaaa, maybe, we did actually have some unique furnishings. We were thinking about our splendid newly purchased property.

We – Carina and I, took the train to Brussels and then on to Berlin, Rome and finally New York. We walked up and down every street, went to restaurants, bars and cafés. We thought and we thought. What is there, in those great metropolises, but not here? Our new restaurant started to develop.

A restaurant that follows people's rhythms throughout the day, a place to socialize. A place to quite simply enjoy pure well-cooked food that follows the succession from day to night. There were plenty of those kinds of restaurants in the larger cities, but not really here.

Biblioteksgatan 5 has no real roots in restaurant history – not like we had at Prinsen, when we started at the beginning of the 1980s. What did we now have in our luggage? A beautiful old bar counter in zinc which had aged beautifully in a French bistro on the outskirts of Paris.

It is said that Yves Montand sat in the corner and took a pastis, a coffee and a croissant many early mornings – well if you can believe the sales pitch. It sounds good anyway. This beautiful counter will be the heart of our new restaurant. The zinc counter gave us the name, quite simply. ZincGrill.

ZinkEarly 08.30am – We serve simple French continental breakfasts. Why not lean against the zinc counter and take a strong espresso, a croissant, a newly baked baguette, fresh juice and some Italian fritata – gather your energy for a hard day's work. Start your life here with me and my wife.

ZinkLunch 11.30am – we have now lit the charcoal grill. For lunch we serve simple grilled dishes. Choose your own accompaniments. Try our grilled loin of suckling pig. How about a plate of spinach and small truffle croquettes. Or a Zinksalad – a new little invention we have come up with!

ZinkAfternoon - afterwork 4pm – We now lay out small tapas, just like at our favourite bar (*at Roberto Cavalli's*) in Florence – mini snacks and delicious drinks. You can sip a choice of our champagnes, beer from the Spendrups family or why not choose our own bottled Pilsner beer – from Slottskällan's brewery. Our bartenders will mix drinks as if their lives depended on it. Or take a real Italian ristretto to revive you.

ZinkDiné 5.30pm - The big charcoal grill is now really hot. We searched high and low for the cream of wellhung entrecôte. We grill angler fish, suckling pigs, sole and much much more. Choose your own accompaniments – a little like Italy's contorni.....

ZinkCharcuterie – at any time – Working with the world's most beautiful slicing machine – in crimson and chrome, which we have placed in the middle of the restaurant, on a glazed refrigerated counter packed with the world's finest charcuterie, is something that Carina and I really love. You will be served a selection of cold cuts with small omelettes, cornichons, grilled vegetables – all laid out in the centre of the table like a plateau of mini delicacies. With a glass of chianti, life starts to feel wonderful.

ZinkPatisserie We have been inspired by our French brothers. In our small dining-room we have build a patisserie counter. The wife Sorry, Carina, is in charge here. She fills it with cakes, pastries, meringues, fresh fruit, chocolate mousses, crème brulée - whatever she's in the mood for. Pop in any time you like for a coffee and something sweet.

ZinkBar At the old zinc bar you can take a drink, coffee or a snack whenever you like. We are open until 1am.

Well that's our new restaurant. We hope that you'll pay us a visit.. We'll be there – and at Prinsen. Because what really appealed to us was the fact that we can run between our kitchen and our guests; at Prinsen and Zinken – and make sure that everyone's enjoying themselves.

Peter & Carina Nordin