

MAGNUS beverly hills

Experience the taste of Nilsson's daily
foraging and Nordic preparation techniques.



Using traditional methods of preservation
that reflect the local environment.



Magnus Nilsson

Head Chef at Fäviken since 2008

Located in Jämtland, Sweden

Ranked 19th best in 2014

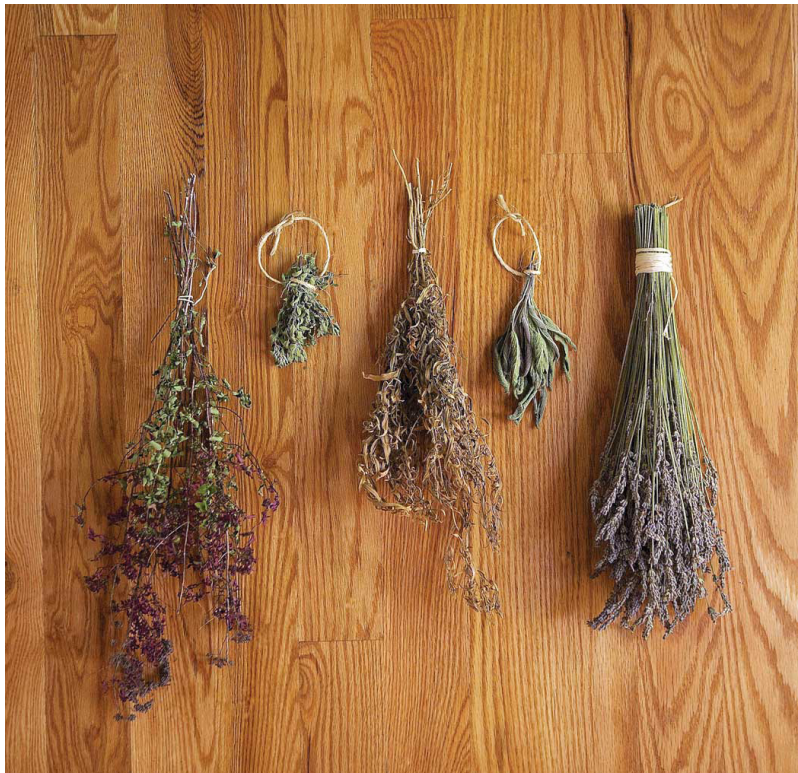
Lives nearby Mörsil

Likes hunting for black grouse

Has a gun dog name Krut

Married and has 3 children





CUISINE



Preserves the feel of the environment of where the dish originates from.



EXPLODED AXONOMETRIC

Exploring the process through journey of preparation.



1 Entry



2 Root Cellar



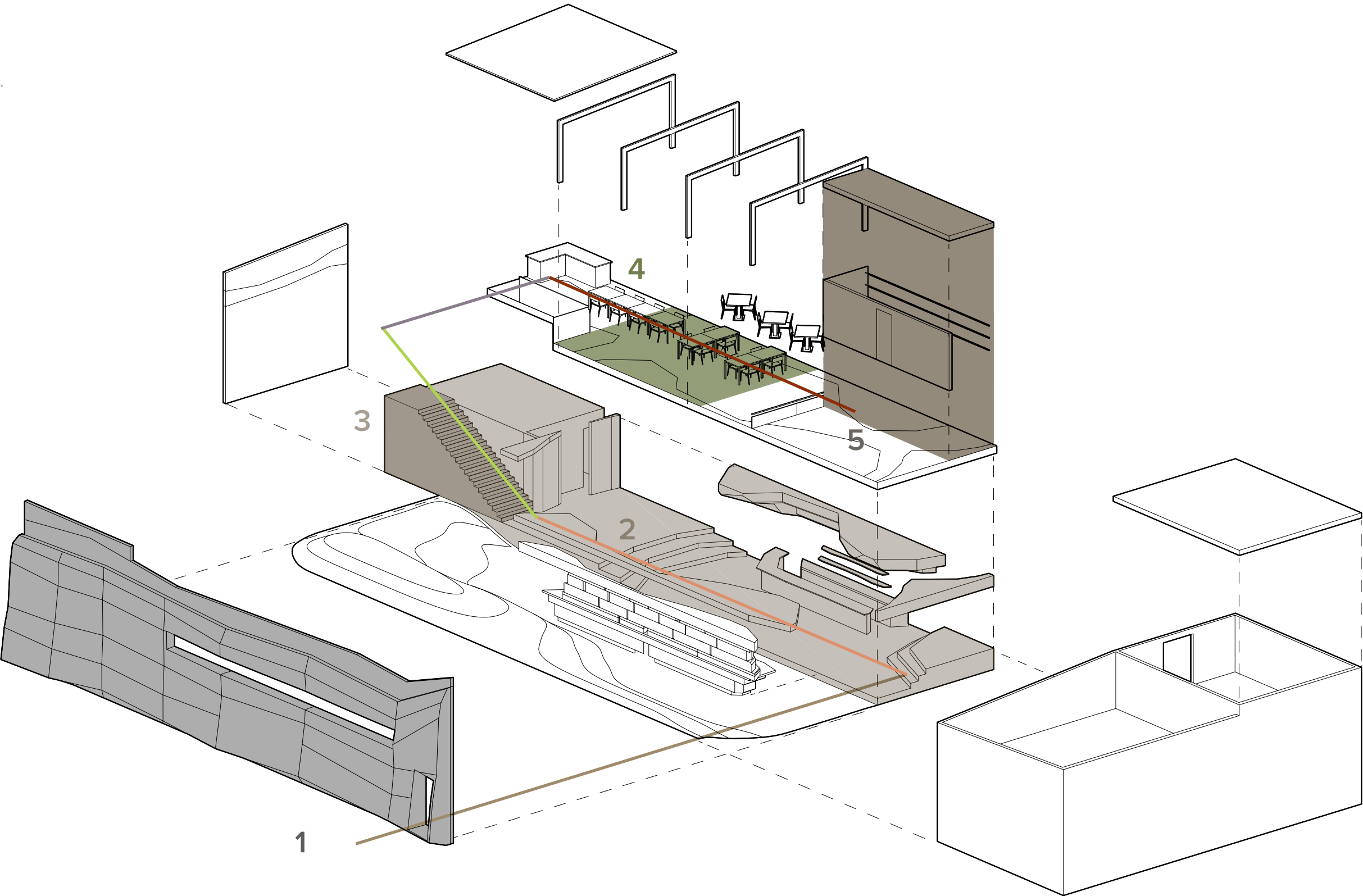
3 Passageway



4 Dining



5 Preservation



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Canape

Barley soup
Wild Trout's Roe
Pig's Head
Salted Herring
Bird Liver Custard
Slices of Cured Pork

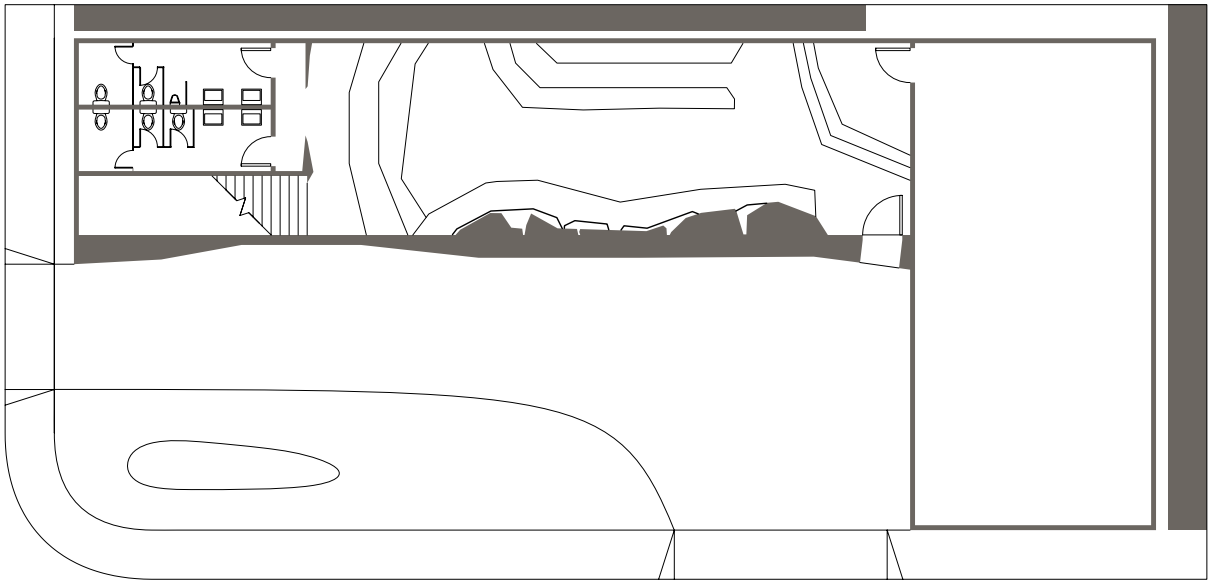
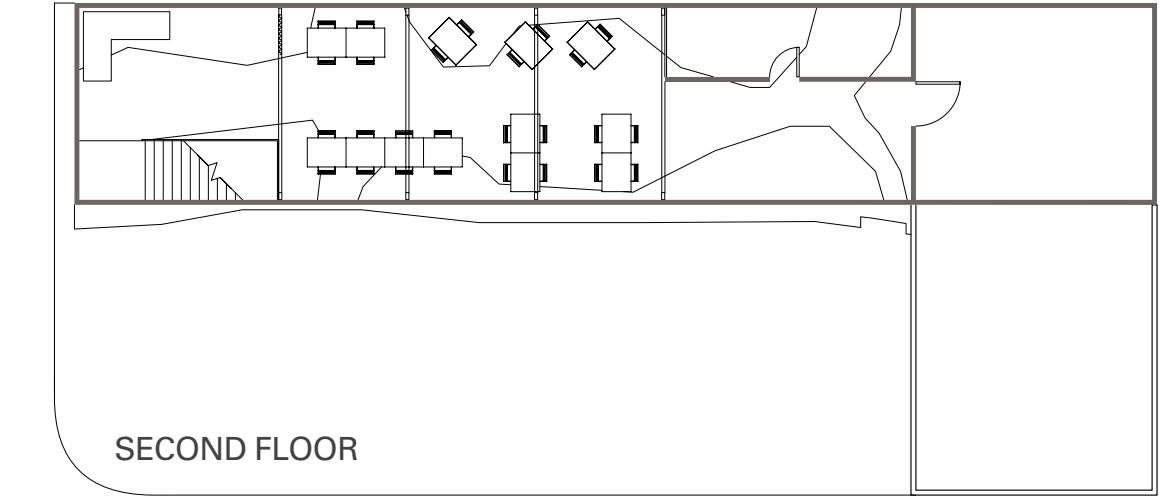
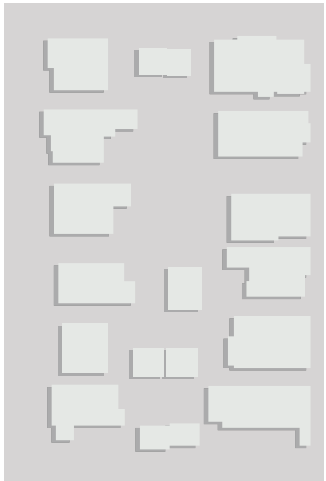
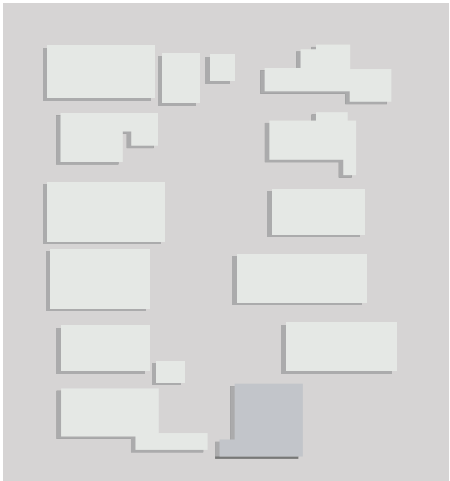
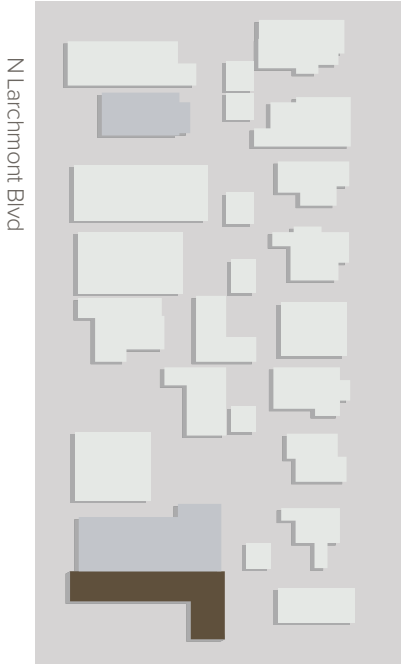
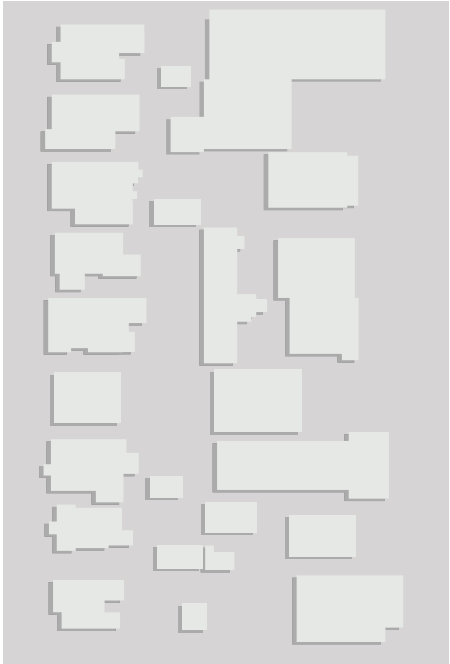
Course Meal

I Skalet ur elden
King Crab w/ almost burnt butter
Carefully Boiled Trout
Very Fresh Potatoes cooked with Autumn leaves
Cottage Cheese Pie
Cabbage
Barley Pancake
A Small Egg
Wild Duck
Colostrum
Raw Jerusalem Artichoke
Milk Pudding
Still Fermenting Yogurt
Egg Yolk

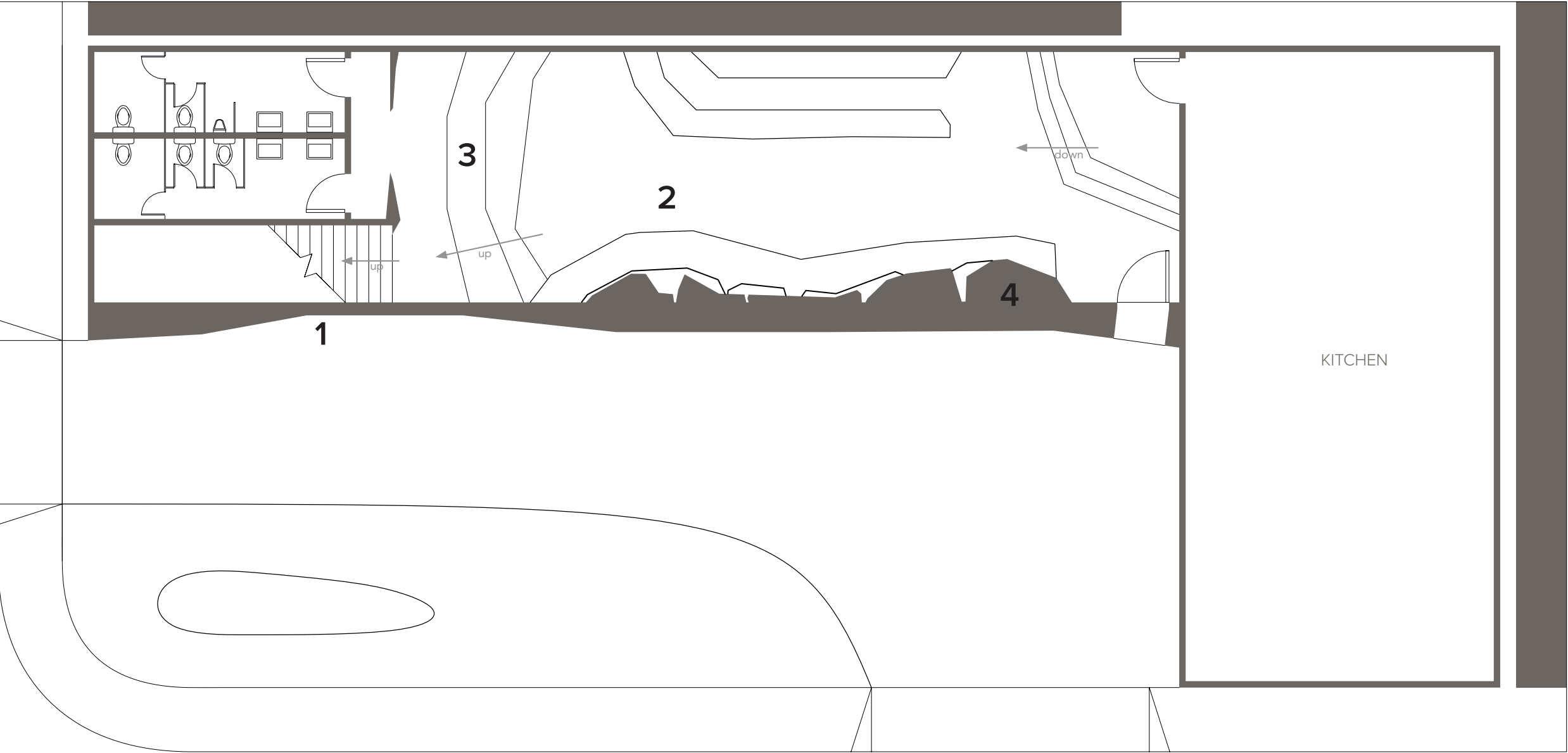
Wine

2010 Francois Carillon, Puligny-Montrachet, Bourgogne
2005 Grage des Peres, Blanc, Languedoc
2013 La Ferme de la Sansonniere, La Lune, Loire
2010 Domaine Marquis d'Angerville, Pommard 'Combe Dessus', Bourgogne
2008 Kiralyudvar, Cuvee Ilona, Tokaj-Hegyalja





FIRST FLOOR : FURNISHING / MATERIALS



PLAN VIEW
SCALE: NTS



1 GABION WALL



2 BEAT LIGHT



3 RECLAIMED
WOOD

4 STONE



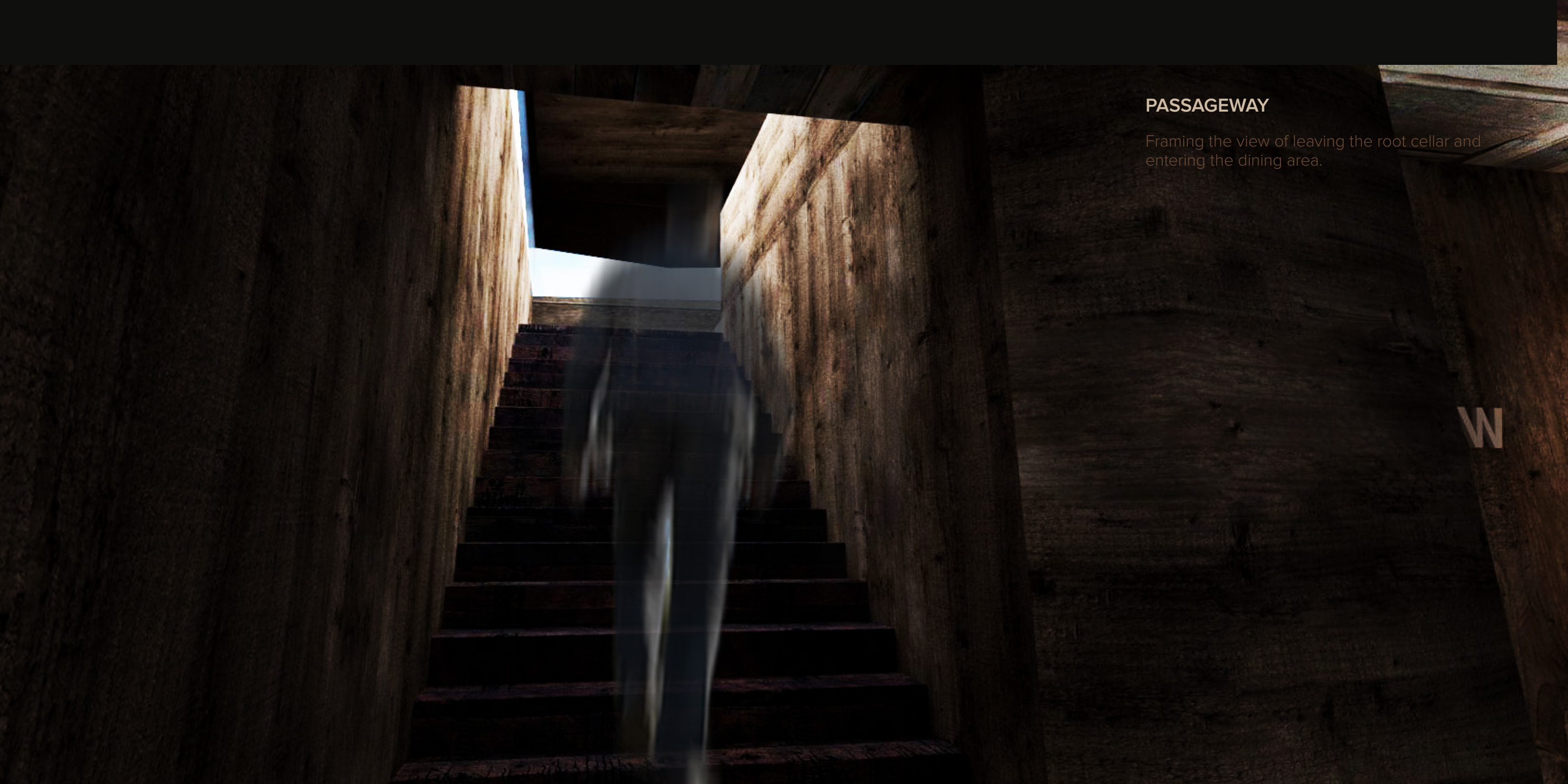
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ROOT CELLAR

Opportunity to try hor d'oeuvres in its natural environment.



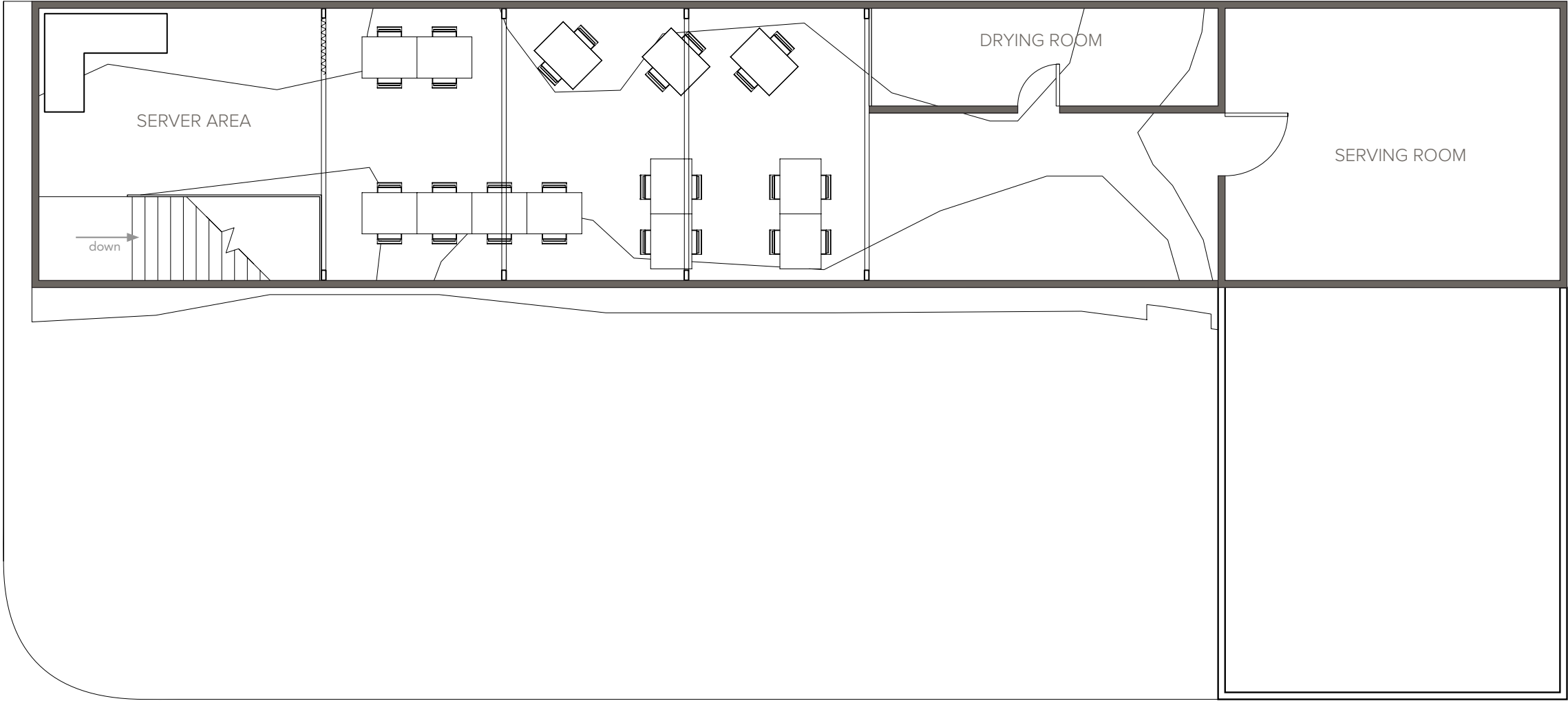


PASSAGEWAY

Framing the view of leaving the root cellar and entering the dining area.

W

SECOND FLOOR : FURNISHING / MATERIALS



PLAN VIEW
SCALE: NTS



HUPPE : ILLUSION



BEAT LIGHT



TABLES

WALL FINISHING



Bringing the experience of Magnus Nilsson's
every step of preparation from beginning to end.

