Re-naa
2 Michelin Stars

Sven Erik Renaa and his team offer their best in a set tasting menu. In the beautiful venue, the distinction between guests, chefs and waiters has been removed and all tables are chef’s tables.

In terms of food, most of it is about Rogaland and the raw materials we have available around us. The chefs create innovative dishes with great flavors that represent our landscape.

More information on their website: https://www.restaurantrenaa.no/renaa-2/
SABI OMAKASE
1 Michelin Stars

Sit at the counter to enjoy a multi-course sushi experience, where each element is introduced and explained to diners, as they watch deft hands at work. The menu of 20 unique courses is set, and the Norwegian ingredients are prepared with exceptional skill and embellished with subtle modern touches.

More information on their website: https://omakase.no/
K2
1 Michelin Stars

Ola Klepp and Elisabeth Kress, fondly referred to as the two Ks, have opened a restaurant that reflects their strong commitment to sustainability at its core. In addition, Ola's kitchen delivers delicious food. The best local, seasonal ingredients make up the set menu's 10 courses; his food has depth without over-complication, and is creative without being pretentious.

More information on their website: https://www.restaurantk2.no
SÖL
In the Michelin Guide

A restaurant where you can relax, enjoy good food and drink, in good company. At SÖL you will get a “pure” dining experience with inspiration from Nordic cuisine. This cosy restaurant has a friendly touch and offers guests a seasonal set menu which is characterized by what our surroundings have to offer in wonderful vegetables, as well as fish and meat from local suppliers.

More information on their website: https://www.restaurantsoel.com/
Bravo was opened at the end of 2022 by a young couple on their first venture. Their enthusiasm and friendliness infuse this sweet little restaurant in a converted house. The menu is refreshingly concise and chef-owner Daniel, from his open kitchen, concentrates on clean, seasonal flavors using local ingredients.

More information on their website: [https://restaurant-bravo.no/](https://restaurant-bravo.no/)
Matbaren by Renaa

Looking for something good to eat, whether it's a quick lunch, meeting friends, or just enjoying a glass of wine and a small dish? Then Matbaren is the right place. An unpretentious and cozy French bistro, where you will experience a good atmosphere, solid craftsmanship, genuine ingredients, friendly and efficient service.

More information on their website: https://www.restaurantrenaa.no/matbaren/
Fisketorget

A restaurant with fish and seafood, where the menu is based on the catch of the day, with two dishes that have been consistent since the opening in 2012: the prawn sandwich and Fisketorget's fish soup. The enthusiastic chefs offer simple, tasty dishes for lunch and dinner. They focus exclusively on local, short-traveled ingredients in an informal, cozy place. They possibly have the city's best outdoor seating, with a fantastic location on the harbor.

More information on their website: https://fisketorget-stavanger.no/
Flor og Fjære

In 1965, a Norwegian family built a cabin on an island and planted a cottage garden. During the 80’s and early 90’s, the small, exotic garden grew and became popular. In 1995 Olav and Siri Bryn established Flor&Fjære restaurant and gardens. The restaurant is focusing on using fresh, local ingredients and products, as well as herbs and vegetables from their own greenhouse.

More information on their website: https://florogfjare.no