

The Nobel Prize Banquet 2025

THE NOBEL PRIZE IN PHYSICS

Professor John Clarke

Professor Michel H. Devoret

Professor Emeritus John M. Martinis

THE NOBEL PRIZE IN CHEMISTRY

Professor Susumu Kitagawa

Professor Richard Robson

Professor Omar M. Yaghi

THE NOBEL PRIZE IN PHYSIOLOGY OR MEDICINE

Dr Mary E. Brunkow

Dr Frederick J. Ramsdell

Professor Shimon Sakaguchi

THE NOBEL PRIZE IN LITERATURE

Author László Krasznahorkai

THE SVERIGES RIKSBANK PRIZE IN ECONOMIC SCIENCES IN MEMORY OF ALFRED NOBEL

Professor Joel Mokyr

Professor Philippe Aghion

Professor Peter Howitt

Programme

The guests of honour enter in procession

His Majesty's toast is proposed by
Professor Astrid Söderbergh Widding
Chair of the Board of the Nobel Foundation

A toast to Alfred Nobel's memory
is proposed by His Majesty the King

MUSIC AND LIGHT

Internationally acclaimed Swedish composer Jacob Mühlrad has been appointed to compose music for the evening's divertissement. The artistic concept weaves together new versions of Mühlrad's earlier compositions and includes a world premiere dedicated to this year's Nobel Prize laureates. Well-renowned Swedish visual artist Alexander Wessely interprets the music exploring light as a universal force.

ACT I

Nigun – Jacob Mühlrad

Version for tenor solo from the choral work *Nigun*, arranged for solo tenor and string orchestra, performed by the Stockholm Concert Orchestra conducted by Sofia Winiarski.
Tenor soloist Thomas Volle. Direction Alexander Wessely.

Veer and *SEMA* – Jacob Mühlrad

Version for solo clarinet and string orchestra, performed by the Stockholm Concert Orchestra conducted by Sofia Winiarski.
Clarinet solo Magnus Holmander.
Arrangement Petter Ekman. Direction Alexander Wessely.

FIRST COURSE IS SERVED

ACT II

*Anim Zemiro*t – Jacob Mühlrad

Version for mixed choir and string orchestra, performed by Vokalharmonin conducted by Fredrik Malmberg, together with the Stockholm Concert Orchestra conducted by Sofia Winiarski.
Arrangement Petter Ekman. Direction Alexander Wessely.

MAIN COURSE IS SERVED

ACT III

Superposition (world premiere) – Jacob Mühlrad

For solo marimba, performed by Adélaïde Ferrière.
Direction Alexander Wessely.

One Symphony – Jacob Mühlrad and Swedish House Mafia

Version for string orchestra performed by the Stockholm Concert Orchestra conducted by Sofia Winiarski.
Direction Alexander Wessely.

ACT IV

Music from *Burn All My Letters* – Jacob Mühlrad

For solo marimba, performed by Adélaïde Ferrière.
Direction Alexander Wessely.

DESSERT PARADE

CONCLUDING THE EVENING

Students from Swedish universities and colleges, bearing the standards of their student unions, pay homage to the laureates

Speeches by laureates, which can be read at nobelprize.org

The guests of honour rise from the table and leave in procession

Dancing in the Golden Hall

Menu

SOUPE AUX CÈPES servie avec une salade épaisse de champignons de culture suédois, de fromage Almnäs Tegel, d'huile de gingembre et de truffe d'hiver noire. Beurre truffé et pain craquant parfumé aux cèpes.

TURBOT FARCI AUX NOIX DE SAINT-JACQUES et à la laminaire sucrée, céleri-rave rôti glacé à la livèche, pommes de terre sautées au beurre et petits oignons argentés à la muscade. Servis avec du chou frisé cuit au bouillon, des poireaux et des champignons de Paris, ainsi qu'une sauce beurre blanc aux coings du Japon fermentés et à la pomme Ingrid Marie.

SORBET DE PRUNELLES SUÉDOISES aromatisé à l'orange, au poivre de la Jamaïque et aux clous de girofle. Crème de fromage frais au four à la vanille Bourbon et quatre-quarts toasté. Sauce caramel au babeurre avec croustillant au blé noir et à l'avoine. Servies avec un consommé de framboises sauvages aromatisé aux pousses de genévrier.

VINS

Eric Rodez Blanc de Noirs Grand Cru, Champagne, France
2022 Immelen, Kullabergs Vingård, Skåne, Suède
2022 Kracher Red Roses Beerenauslese, Burgenland, Autriche

CAFÉ ET MÉLANGE DE THÉ MUSÉE PRIX NOBEL

Grönstedts Cognac XO | Facile Punsch
Eaux plate et gazeuse de Stenkulla Brunn

Stadshusrestauranger en collaboration avec
les Chefs Tommy Myllymäki et Pi Le ainsi que le Chef Pâtissier Frida Bäcke

Menu

SOUP OF PORCINI MUSHROOM served with a bound salad of cultivated Swedish mushrooms, Almnäs Tegel cheese, ginger oil and black winter truffle. Truffle butter and crispbread flavoured with porcini mushroom.

TURBOT STUFFED WITH SCALLOPS AND SUGAR KELP, roasted celeriac glazed with lovage, butter-boiled potatoes and white onions flavoured with nutmeg. Served with Savoy cabbage, leeks and mushrooms, accompanied by a butter sauce of fermented quince and Ingrid Marie apples.

SORBET OF SWEDISH BLACKTHORN BERRIES flavoured with orange, allspice and clove. A baked cream of fresh cheese with bourbon vanilla and a browned butter sponge. A buttermilk caramel and a crunchy topping of buckwheat and oats. Served with a consommé of wild raspberry flavoured with juniper shoots.

WINES

Eric Rodez Blanc de Noirs Grand Cru, Champagne, France
2022 Immelen, Kullabergs Vingård, Skåne, Sweden
2022 Kracher Red Roses Beerenauslese, Burgenland, Austria

COFFEE AND NOBEL PRIZE MUSEUM TEA BLEND

Grönstedts Cognac XO | Facile Punsch
Stenkulla Brunn Still and Sparkling Water

Stadshusrestauranger in collaboration with
Chefs Tommy Myllymäki and Pi Le as well as Pastry Chef Frida Bäcke

Divertissement Coordinators	Evelina Eliasson and Alva Dahlbäck
Lighting Designer	Per Sundin
Sound Designer	Lars Wern
Floral Designer	Per Benjamin
Organist	Mattias Wager
Trumpeters	Björn Nyman and Andreas Bengtsson
Toastmaster	Kamila Marzynska
Dance Orchestra	Laszlo Royale with Malena Laszlo and Joachim Bergström

The flowers are graciously provided
by Regione Liguria, Comune di Sanremo
and the Chamber of Commerce Riviera
di Liguria

