

The Nobel Prize Banquet 2024

THE NOBEL PRIZE IN PHYSICS

Professor John J. Hopfield

Professor Geoffrey Hinton

THE NOBEL PRIZE IN CHEMISTRY

Professor David Baker

Sir Dr Demis Hassabis

Dr John Jumper

THE NOBEL PRIZE IN PHYSIOLOGY OR MEDICINE

Professor Victor Ambros

Professor Gary Ruvkun

THE NOBEL PRIZE IN LITERATURE

Author Han Kang

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

Professor Daron Acemoglu

Professor Simon Henry Roberts Johnson

Professor James A. Robinson

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

THE POWER OF INSPIRATION

Inspiration is essential in all creation. To celebrate the force of inspiration, this year's divertissement at the Nobel Prize banquet comes forth through dance and music. Through the presence of young dance artists, filling the great hall with stories of will and struggle, of curiosity and love – celebrating the power of connecting isolated candles into a sea of stars. This evening features music soloists as well as two new songs by Laleh, one of Sweden's most beloved artists. This year's divertissement was created and directed by the artistic director Hans Marklund.

ACT I

Symphonic suite from *The Fleeting Breath of Beauty*

Music composed by Bo Wastesson

Arranged by Johan Landqvist

Solo Musicians Christian Svarfvar – violin
Verity Gunning-Olsson – oboe

Choreography Albin Lindén

Dancers Emmi Tjernström & Amanda Arin – soloists
with dancers from Base 23

Costume Eva Johnson and Stefan Wåhlberg

Props Mikael Christander

ACT II

When Good Ain't Good

Music composed by Laleh and Gustaf Thörn

Artist Laleh

Choreography Therese Carlsson

Solo Musician Gustaf Thörn – guitar

Costume Eva Johnson and Stefan Wåhlberg

ACT III

Symphonic suite from *The Longing of Hope*

Music composed by Bo Wastesson

Arranged by Johan Landqvist

Solo Musicians Christian Svarfvar – violin
Verity Gunning-Olsson – oboe

Many Lights

Music composed by Laleh and Gustaf Thörn

Artist Laleh

Solo Musician Gustaf Thörn – soprano saxophone

Choreography Hans Marklund

Dancers Ellen Weston & Jonathan Kvapil – soloists
with dancers from Base 23

Costume Eva Johnson

Artistic programme

ACT IV – DESSERT PARADE

The Infinite Blue

Music composed by Bo Wastesson
Arranged by Johan Landqvist

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

Artistic Director Hans Marklund

Artistic Supervisor Tove Skeidsvoll

Ensemble Coordinator Eva Johnson

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 Niklas Gabrielsson Lind

Assistant Ensemble
Coordinator Emilia Berglind

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

Menu

FROMAGE DE CHÈVRE D'ÖSTERGÖTLAND fourré de livèche.
Servi avec des betteraves suédoises, du miel et une glaçure de coings, parsemés de graines de citrouille grillées.

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QUENELLE DE POULET, légumineuses suédoises et truffe d'automne du Gotland. Céleri-rave glacé avec miso de fèves suédoises et bouquet de chou au parfum d'herbes et de pomme.
Servi avec un gruaux culturel moderne d'orge époincée, de champignons sauvages et de culture, du topinambour et un jus de poulet rôti aromatisé de Pomme de Vie.

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VARIATION DE POMMES SUÉDOISES. Terrine aux pommes Frida caramélisées. Quatre-quarts de souchet rissolé aromatisé aux pousses d'épinette. Crème de coings et pommes émincées à la camomille. Servies avec une glace à la matricaire et au punch suédois.

VINS

Longitude Blanc de Blancs Premier Cru Extra Brut,
Larmandier-Bernier, Champagne, France
2019 Barolo, Giacomo Fenocchio, Piemonte, Italie
2022 Bute Mousserande Iscider, Umeå, Suède

CAFÉ ET MÉLANGE DE THÉ MUSÉE PRIX NOBEL

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

Stadshusrestauranger en collaboration avec
le Chef Jessie Sommarström ainsi que le Chef Pâtissier Frida Bäcke

Menu

GOAT CHEESE FROM ÖSTERGÖTLAND filled with lovage.
Served with Swedish beets, honey and quince glaze, along with roasted pumpkin seeds.

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QUENELLE OF CHICKEN, Swedish legumes and autumn truffle from Gotland. Celериac glazed with miso on Swedish broad beans and a cabbage bouquet with taste of herbs and apple.
Served with a modern cultural creamed steel-cut barley with wild and cultivated mushrooms, Jerusalem artichoke and roasted chicken jus with Pomme de Vie.

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VARIATION ON SWEDISH APPLES. Terrine made from caramelised Frida apples. Brown butter cake made from tiger nuts flavoured with spruce shoots. Cream of quince fruit and thinly sliced apples with chamomile. Served with ice cream made with pineapple weed and punsch liqueur.

WINES

Longitude Blanc de Blancs Premier Cru Extra Brut,
Larmandier-Bernier, Champagne, France
2019 Barolo, Giacomo Fenocchio, Piemonte, Italy
2022 Bute Mousserande Iscider, Umeå, Sweden

COFFEE AND NOBEL PRIZE MUSEUM TEA BLEND

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

Stadshusrestauranger in collaboration with
Chef Jessie Sommarström as well as Pastry Chef Frida Bäcke

PROFESSIONAL DANCERS

Amanda Arin
Petter Mario Skoglund
Jakob Agerlo
Johan Larsson
Andrey Leonovitch
Ellen Weston

DANCERS FROM BASE 23
STOCKHOLM DANCE ACADEMY

Lara Bolander
Wilhelmina Edlund Ellis
Ella Ekeblad Szanto
Ian Hammarbäck
Lea Danielsson
Fia Edfeldt
Sean Kvamme
Caspian Lovén
Erik Norgren
Emilia Phanarikul
Nomi Schulman
Thilde Wallinder
Niccolina Wendel
Jonathan Kvapil
Emmi Tjernström
Fatima Rosendal
Axel Näslund
Sarah Ortega Nagel
Greta Eng
Linn Törnqvist
Vera Willman
Hanna Lindskog