

Great opportunity to **fulfill Your dream** of  
owning your own place in the archipelago and  
running **Your own business in northern Sweden**



## Summary of the business **opportunity**

Now there is an opportunity to purchase a fantastic property, fully equipped to run a restaurant offering top-level cooking. Additionally, the property is located in one of the world's most beautiful places: Seskarö in the Haparanda Archipelago. Experience the midnight sun, majestic winters, and stunning nature. This is a rare opportunity. On the last page, you will find contact details. Don't hesitate to get in touch if you have any questions or interest!



# 01



The location



# Seskarö, an island located in the northern Swedish archipelago

Seskarö is an island in the Haparanda archipelago, connected to the mainland via bridges that also connect intermediate islands. The island has beautiful beaches, but the sandy beach at the Röpilahti bay, located in the northeastern corner, also has a natural harbor for boats. Tromsövikén offers a camping facility with seaside swimming and cabin rentals, as well as spaces for caravans. The island has active businesses and a general store.





A black and white photograph of a reindeer head with large, dark antlers in the foreground. The background is a snowy forest with many thin trees. The overall tone is cold and wintry.

# 02

The history



# Seskarö Wårdshus has a rich history, with ten years of recognition in the **White Guide**.

In June 1999, Lisbeth acquired the business Seskarö Wårdshus AB, including the property, existing inventory, and stock. The business had been operational since 1976, with a change of ownership in 1996. The intention was to meet the local demand for food service, event hosting, and a summer restaurant in a relaxed and pleasant environment, with a strong focus on quality and service. In the fall of 2006, a comprehensive renovation of the public areas of the property was undertaken.

Seskarö Wårdshus has developed according to plan and has played a significant role in Seskarö's development as a tourist destination. The inn has become one of the more well-known restaurants in Eastern Norrbotten, with visitors from all over the county and from Finnish border municipalities from Tornio to Oulu. Seskarö Wårdshus has been recognized as one of Sweden's best restaurants according to the White Guide.







Fika break in the reindeer enclosure with coffee, cinnamon buns and dried reindeer meat



Warm smoked salmon from our local fishermen



Julia is at the bar mixing a cocktail with local GIN from Kalix



Wårdshuset's lingonberry dessert with locally picked berries



Martin hosts an event in the reindeer garden for a group of Italian guests



Kalix Löjrom, our exclusive local delicacy harvested from vendace in the cold clean waters of our archipelago.



A two-story house with a light-colored vertical-slat exterior and a dark brown metal roof. The house features a front porch with white railings and a central dark door. The porch is decorated with several flower boxes and hanging baskets of pink and white flowers. A set of dark steps leads up to the porch, flanked by blue planters. The house is surrounded by lush green trees and bushes, with a large white number '03' overlaid on the left side.

# 03

The property



# **The Gem of the Bay of Bothnia, Seskarö Wärdshus!**

Seskarö Wärdshus is a restaurant and conference business located on the island of Seskarö in Haparanda municipality. The company's business idea has been to serve as a destination for gourmets and food lovers in northern Sweden and Finland. Today, the business is associated with high quality, excellent personal service, and a pleasant seaside environment.

Now there is an opportunity to acquire both the property and a fully equipped business.





# Key Facts About the **Property**

<b>OPERATING COST:</b>	15,833 SEK/month
<b>PLOT AREA:</b>	2,934 sqm
<b>YEAR BUILT:</b>	1953, renovated in 1991
<b>HEATING:</b>	Electric, stove, and 2 heat pumps
<b>FOUNDATION:</b>	Basement
<b>FRAME:</b>	Wood
<b>FACADE:</b>	Wood
<b>ROOF:</b>	Metal
<b>WATER/SEWAGE:</b>	Municipal
<b>VENTILATION:</b>	Mechanical
<b>FLOORS:</b>	2
<b>ELEVATOR:</b>	No
<b>BROADBAND:</b>	Fiber
<b>ELECTRICITY CONSUMPTION:</b>	68,000 kWh/year







The back of the restaurant with the spacious outdoor seating area



Large terrace with about 40 seats, popular in summer



The terrace is accessible to everyone with an added ramp



Dining room with beautiful slate stone fireplace, seats about 45 people



Our second dining room for 45 people with lots of light in connection with the bar and kitchen.

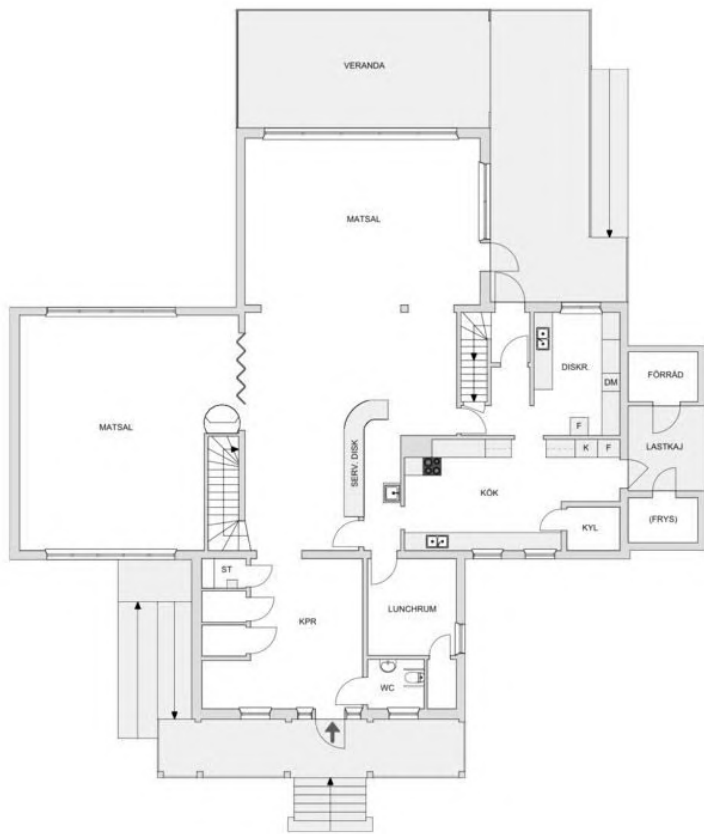


Entrance directly after cloakroom with bar counter to the right and connection to upper floor via stairs to the left

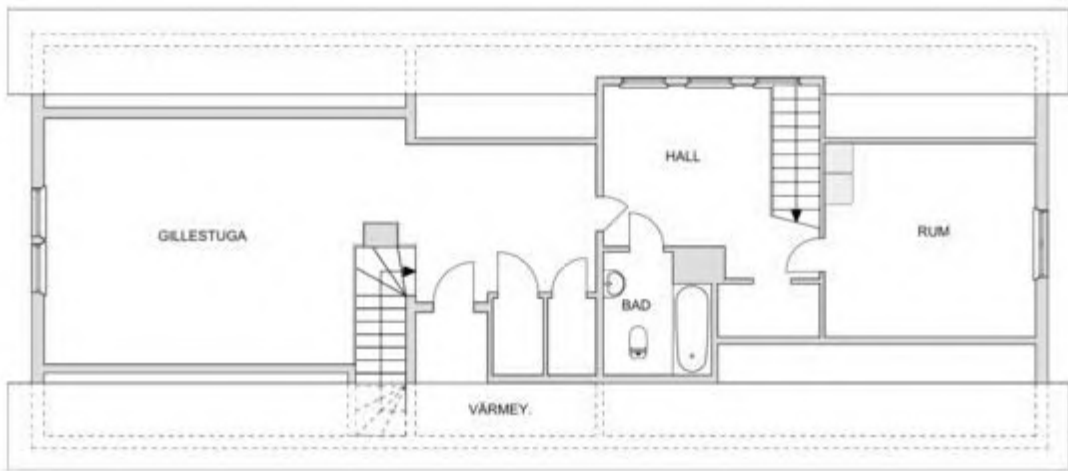
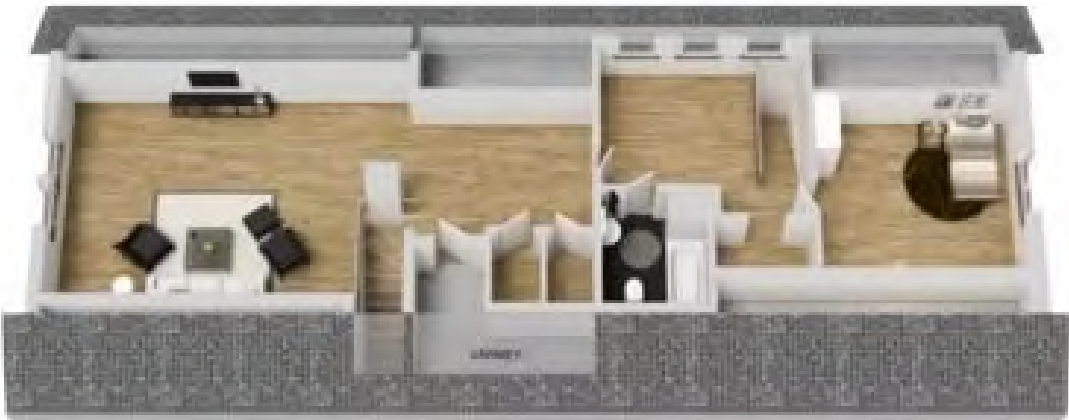


# Floor plans

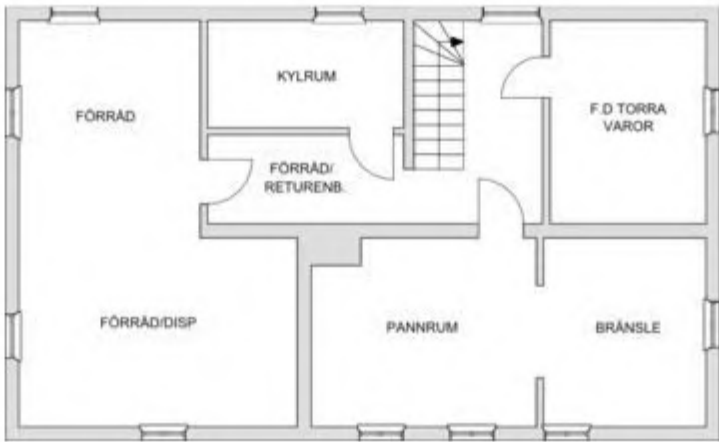
Ground floor



Upper floor



Basement level





# Key Facts About the **Equipment**

## **Kitchen Equipment**

Cold room

Stove Fribergs 4 plates

Oven Multimax 6 GN 1/1 65 mm (2 pcs)

Refrigerator with 7 drawers

Refrigerator with 8 drawers

Refrigerator (4 pcs)

Refrigerator with chilling function

Chill Blaster Electrolux 11 GN 1/1 65 mm

Thermobox warming cabinet 12 GN 1/1 65 mm

Warming cabinet 4 GN 1/1 65 mm

Salamander Franke 1/1

Pizza oven

Pizza press Vitrus 35 cm

Ice cream maker Musso Stella

Blender Varimixer Björn 10

Vegetable cutter Hällde

Slicer Berkel

Packing machine Duniform DF20

## **BAR**

Small freezer

Ice machine

Refrigerated counter with 5 drawers

Wine fridge for 35 bottles (2 pcs)

Drinks fridge (2 pcs)

## **CELLAR FLOOR**

Freezer room

Cold room

## **DISC ROOM**

Main dishwasher Eco Temp 12





Entrance hall with three guest toilets



One of our guest toilets in colorful decor



For those who want to sit a little alone, it is good upstairs, which also offers conference room for smaller groups, up to 20 people.



Preparation room with stainless steel fittings and a fridge bench adjacent to the dry storage room



Well-equipped kitchen with good surfaces



Bar with fridge benches, freezer and ice maker. Located adjacent to the kitchen



04

Activities





# A world full of **opportunities** for a **healthy life**

Experience Sweden's northernmost archipelago. Are you ready for your first Arctic adventure? Located far up in the north by the Swedish-Finnish border, at the top of the Baltic Sea, is the Haparanda Archipelago. With countless islands, endless sandy beaches, winding trails, and rich wildlife, you'll find unique nature experiences, majestic views, and untouched nature.





# Possibility of close cooperation with **Seskarö Trails**

Seskarö Trails aims to develop and maintain trails on Seskarö and surrounding areas. They organize events and competitions to promote outdoor activities and raise awareness about the trails and nature of Seskarö and the Haparanda Archipelago.

Trail development and marking started in 2019. Today, there are 60 km of marked summer trails, ten rest areas, and a few kilometers of kayak trails. During winter, around 50 km of winter trails and ski tracks are prepared. Thanks to significant voluntary engagement and many helpful hands, they make Seskarö's nature accessible to everyone.





# 05

The region



# Swedish Lapland, the northernmost region of Sweden - **an unique Arctic experience**



Swedish  Lapland®

SWEDEN'S NORTHERNMOST DESTINATION



# **Culinary enthusiasts** will find Swedish Lapland a paradise for **Arctic delicacies**

From the rugged coastline of the Gulf of Bothnia to vast forests, rivers, and towering mountains, this region is one of Europe's last true wildernesses. Famous for natural phenomena like the Northern Lights in winter and the Midnight Sun in summer, it provides a captivating backdrop for year-round outdoor adventures.

Culinary enthusiasts will find Swedish Lapland a paradise for Arctic delicacies. The region is renowned for Kalix löjrom, a world-class delicacy of vendace roe, celebrated for its rich flavor and PDO status. Coastal and river fishing traditions like håvfiske in the Kalix and Torne rivers provide fresh catches of salmon, whitefish, and grayling, which are often served smoked or grilled. Reindeer meat, another local specialty, is a staple of Sami cuisine, along with wild berries such as cloudbberries and lingonberries, adding distinct Arctic flavors to both savory and sweet dishes.

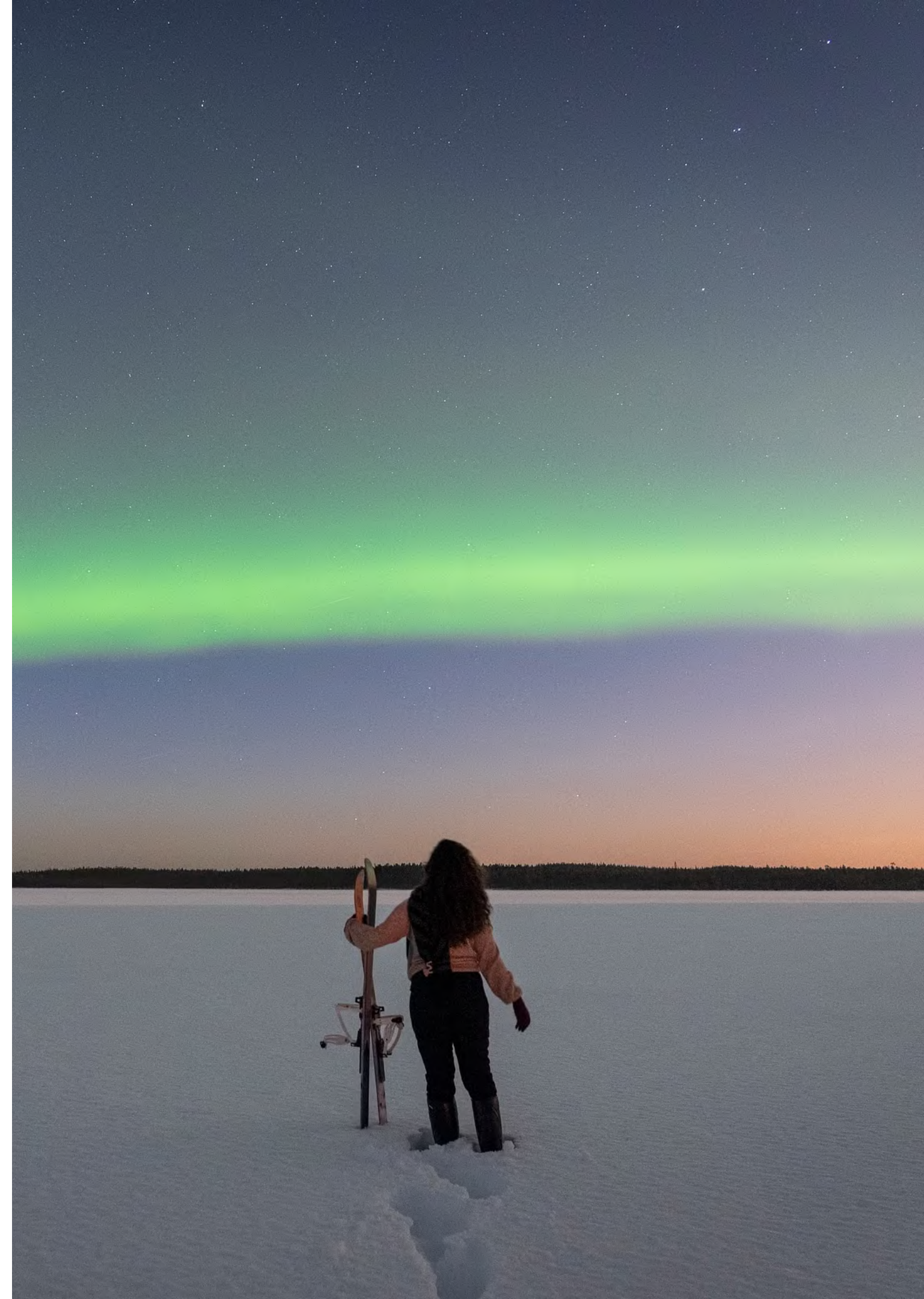


# Swedish Lapland is easily accessible offering a **seamless journey** into the Arctic

While the region's natural beauty is a major draw, Swedish Lapland is also deeply connected to Sami culture, with opportunities to learn about reindeer herding and traditional crafts.

Iconic landmarks like the Icehotel and Treehotel add a modern twist to the Arctic experience, blending cutting-edge design with pristine surroundings.

Despite its remote location, Swedish Lapland is easily accessible through well-connected airports and a reliable rail network offering a seamless journey into the Arctic. Whether seeking adventure, culture, or gourmet experiences, Swedish Lapland is an unforgettable destination.





# A Region Full of **Opportunities**

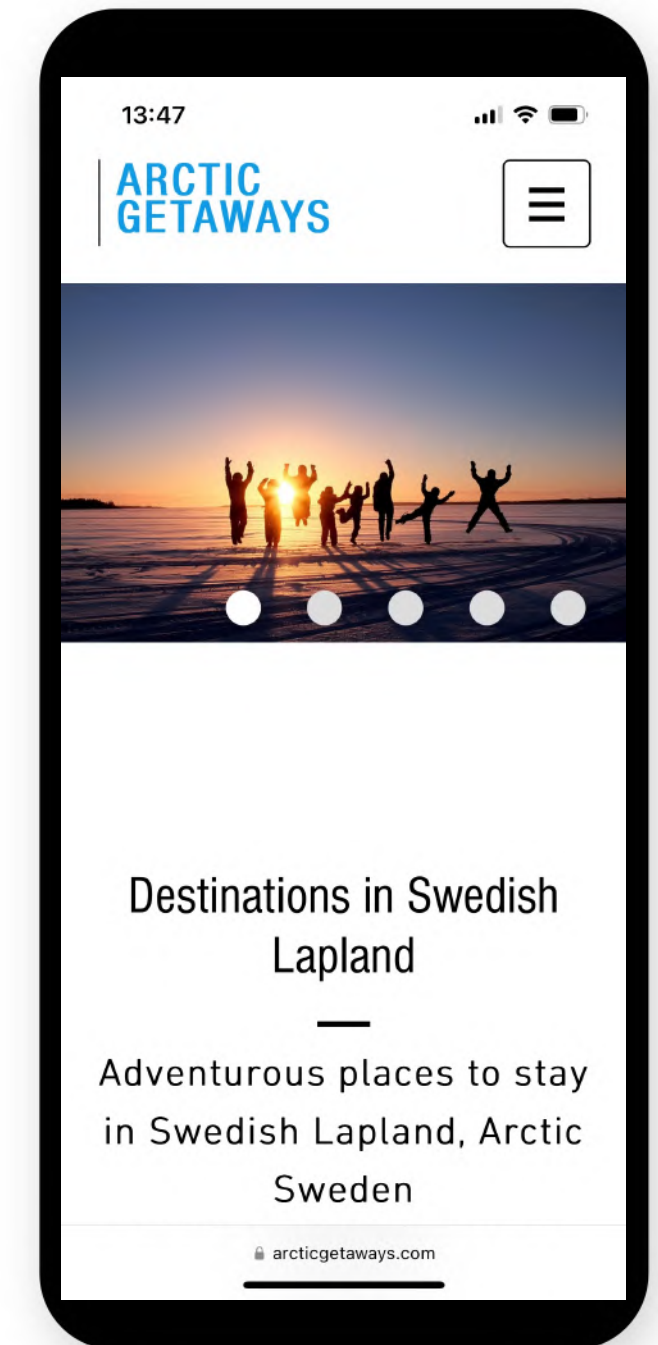
If you need any more details,  
check out this websites!



[www.swedishlapland.com](http://www.swedishlapland.com)



[www.heartoflapland.com/](http://www.heartoflapland.com/)



[www.arcticgetaways.com/](http://www.arcticgetaways.com/)





06

Pricing



**The total price** for the land, property,  
and equipment is **lower** than that of a  
**small apartment** in a larger city.

**2 750 000 kr**



# 07



Contact



Contact me if you want  
to pursue **your dream!**

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