

# The Nobel Prize Banquet 2023

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## THE NOBEL PRIZE IN PHYSICS 2023

*Emeritus Professor Pierre Agostini*

*Professor Dr Ferenc Krausz*

*Professor Anne L'Huillier*

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## THE NOBEL PRIZE IN CHEMISTRY 2023

*Professor Mounji G. Bawendi*

*Professor Louis E. Brus*

*Dr Aleksey Yekimov*

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## THE NOBEL PRIZE IN PHYSIOLOGY OR MEDICINE 2023

*Professor Katalin Karikó*

*Professor Drew Weissman*

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## THE NOBEL PRIZE IN LITERATURE 2023

*Author Jon Fosse*

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## THE SVERIGES RIKSBANK PRIZE IN ECONOMIC SCIENCES IN MEMORY OF ALFRED NOBEL 2023

*Professor Claudia Goldin*

## Programme

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The guests of honour enter in procession

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

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

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### A CENTURY OF ECHOES

This year's Nobel Prize banquet celebration happens to coincide with the majestic Stockholm City Hall celebrating its 100th birthday. This has inspired the evening's divertissement to listen for the echoes of celebratory music bouncing between these high walls for over a century. We hear echoes of the classical repertoire's most beloved works, resonating with timeless Swedish folk tunes, spiraling forward to our days, adding some contemporary jazz, funk and rhythm, thus aspiring to pass an echo forward towards future celebrations.

The musical echoes this year are provided by fourteen musicians in an ensemble from Västerås Sinfonietta, thirty-five singers from Västerås musikklassers flickkör vid Fryxellska skolan, three members of Swedish funk's finest band Blacknuss, the praised opera singer Elisabeth Meyer and jazz magician Magnus Lindgren. The evening's divertissement was created and directed by Linus Fellbom and Magnus Lindgren.

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#### ACT I

<i>100 Years of Echoes</i>	Magnus Lindgren
<i>Gånglek från Älvdalen</i>	Traditional melody
<i>Nobelfanfar</i>	Stig Rydqvist

#### ACT II

<i>Cum Deterit</i>	Antonio Vivaldi
<i>Mystery of Man</i>	Gene Lee
<i>What's Going On</i>	Marvin Gaye, Al Cleveland and Renaldo Benson
<i>Century Funk Flute</i>	Magnus Lindgren

#### ACT III

<i>Heroes</i>	David Bowie
<i>Wiegenslied</i>	Richard Strauss

#### ACT IV

<i>Le Quattro Stagioni</i>	Antonio Vivaldi
<i>Drottningholms- musiken</i>	Johan Helmich Roman
<i>Nobelfanfar</i>	Stig Rydqvist
<i>100 Years of Echoes</i>	Magnus Lindgren

## On stage

### CONCLUDING THE EVENING

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

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Speeches by laureates, which can be read in English at [nobelprize.org](http://nobelprize.org)

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

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Dancing in the Golden Hall

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Magnus Lindgren – Saxophone, Flute, Conductor and Arrangement

An ensemble from Västerås Sinfonietta

Västerås musikklassers flickkör vid Fryxellska skolan

Elisabeth Meyer – Soprano

Blacknuss Martin Jonsson – Drums

Chuck Anthony – Guitar and Vocals

Rubem Farias – Electric Bass

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## Artistic programme

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Arrangement, Conductor and Artistic Director	Magnus Lindgren
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Artistic Director	Linus Fellbom
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Lighting Designer	Per Sundin
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Sound Designer	Lars Wern
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Floral Designer	Per Benjamin
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Organist	Mattias Wager
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Trumpeters	Björn Nyman and Andreas Bengtsson
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Divertissement Coordinator	Hilda Sandgren
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Toastmaster	Kamila Marzynska
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Dance Orchestra	Laszlo Royale with Malena Laszlo and Joachim Bergström
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The flowers are graciously provided  
by Regione Liguria, Comune di Sanremo  
and the Chamber of Commerce Riviere  
di Liguria

## Menu

BETTERAVE JAUNE CUITE FOUR avec des algues et crème d'algues de la Côte Ouest. Servie avec du babeurre et des fleurs d'aneth ainsi que des œufs d'esturgeon de Strömsnäsbruk.

DOS DE CABILLAUD FARCI DE CRABE ROYAL avec une quenelle de chou-rave, boulettes frites fourrées de cabillaud et de crabe royal et d'oignon mariné aux champignons. Le tout accompagné de légumes d'hiver et de primeurs d'été marinées, ainsi que d'une sauce de moules grillées.

CRÈME AU CHOCOLAT AU FOUR accompagnée d'une compote d'airelles de Mockträsk, près de Boden, aromatisée au sirop de résine de pin. Servie avec un sablé au chocolat et un bonbon mou aux airelles, accompagné de meringues et de crème aux airelles et d'un parfait rafraîchissant à la crème fraîche.

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### VINS

2019 Shaman Rosé Grand Cru Extra Brut, Marguet, Champagne, France

2021 Marsannay Rouge, Domaine Trapet, Bourgogne, France

2018 Château Tirecul la Gravière, Monbazillac, France

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### CAFÉ ET MÉLANGE DE THÉ MUSÉE PRIX NOBEL

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

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Stadshusrestauranger en collaboration avec  
le Chef Jacob Holmström ainsi que le Chef Pâtissier Annie Hesselstad

## Menu

YELLOW BEETROOT BAKED WITH SEAWEED and salt and a cream made from seaweed from Sweden's west coast. Served with buttermilk and dill-seed plus sturgeon caviar from Strömsnäsbruk.

COD LOIN STUFFED WITH KING CRAB served with a kohlrabi roll and a potato dumpling filled with cod and king crab, accompanied by pickled onions with mushrooms. Served with winter vegetables and pickled summer vegetables, accompanied by a grilled blue mussel sauce.

BAKED CHOCOLATE CREAM with a compote, made of lingonberries from Mockträsk outside Boden, flavoured with tar syrup. Served with a chocolate sablé and lingonberry toffee, accompanied by meringues and cream made of lingonberries and a fresh crème fraîche parfait.

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### WINES

2019 Shaman Rosé Grand Cru Extra Brut, Marguet, Champagne, France

2021 Marsannay Rouge, Domaine Trapet, Bourgogne, France

2018 Château Tirecul la Gravière, Monbazillac, France

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### COFFEE AND NOBEL PRIZE MUSEUM TEA BLEND

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

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Stadshusrestauranger in collaboration with  
Chef Jacob Holmström as well as Pastry Chef Annie Hesselstad

MUSICIANS

*Choir*  
Västerås musikklassers flickkör  
vid Fryxellska skolan

*Conductor Choir*  
Daniel Frisk

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*Musicians from Blacknuss*  
Martin Jonsson, Drums  
Chuck Anthony, Guitar and vocals  
Rubem Farias, Electric Bass

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*Soprano*  
Elisabeth Meyer

*Tenor Saxophone and Flute*  
Magnus Lindgren

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An ensemble from Västerås  
Sinfonietta

*Artistic Manager*  
Rikard Gateau

*Violin 1*  
Daniel Frankel

*Violin 2*  
Mikael Crafoord

*Viola*  
Sofia Hansen

*Cello*  
Samuel Coppin

*Flute 1*  
Sara Hammarström

*Flute 2, Piccolo Flute  
and Alto Flute*  
Sophie Berggren

*Oboe 1*  
Verity Gunning Olsson

*English horn*  
Malin Klingborg

*Clarinet 1*  
Lena Jonhäll

*Bass Clarinet*  
Lotta Pettersson Van den Poel

*Bassoon 1*  
Anders Matell

*Bassoon 2*  
Magnus Bagge

*French Horn 1*  
Johan Ahlin

*French Horn 2*  
Ida Freij

