

Devorah Lev-Tov, Special to USA TODAY Published 6:16 a.m. ET Jan. 26, 2018



63 Photos

Winter dishes across Europe



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(Photo: Johannes Hoimoja)

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With winter in full throttle, many of us seek out cozy dishes that warm us from the inside. Most of Europe is plunged into freezing temps as well and they've definitely got a handle on how to make comforting, filling food for the season. From the U.K. to France and [Italy](#), and across Denmark, Germany and

[Sweden](#), European country's turn out comfort food extraordinaire to shield us from the icy weather.

Traditional dishes like bubbly, cheesy, hot fondue from the Swiss Alps, Swedish meatballs, and hearty lamb stew from Ireland have warmed generations of Europeans — and continue to do so. And these days, chefs are coming up with modern dishes that provide comfort as well as artistry. It's worth seeking out creations like the Ham, Black Truffle & Mushroom in a Spaghetti Nest from chef Christian Le Squer at Michelin-starred Le Cinq in Paris, or the Scottish langoustine seared in shellfish butter with heirloom carrots, bouillon infused with pine tree buds and geranium available at La Dame de Pic in London. These dishes are as beautiful to look at as they are to eat.

So curl up by the fireplace and click through our favorite European dishes for winter in the photo gallery above, but don't do it on an empty stomach!



Fullscreen

Winter dishes across Europe

Inside The K Club hotel in Kildare, Ireland, The Byerly Turk offers wild venison from Wicklow Hills with Jane Sellers local honeycomb, pickled rhubarb and fresh Cepas mushrooms for winter.

Hugh McElveen, courtesy of The K Club



fios Watch Stranger Things on Netflix.