

SOUTHERN GOTLAND, SWEDEN

SWEDEN'S FIRST BOUTIQUE FARMSTAY

# The Sibbjäns *Manifesto*

THE SIBBJÄNS WAY

*A family-owned hotel, restaurant  
and farm in Southern Gotland.*

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## OUR OFFERING

A nature-integrated farmstay shaped by small-scale farming, where water, soil, and biodiversity lead the way. Across 180 acres of Gotlandic countryside, with 22 guest rooms and a restaurant housed in the carefully restored limestone barn originally built in 1887, every element of Sibbjäns is rooted in the land beneath it.

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## OUR CORE VALUES

Interesting ● Bold ● Progressive ● Sophisticated ● Soothing ● Authentic  
● Playful ● Grounded ● Exploring ● Genuine ● Friendly

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## THE FOOD

We call it **Bonngastronomi**. Mediterranean food made from Swedish ingredients, farm-grown where possible, otherwise sourced locally: Gotlandic cheeses, island-grown grains, producers we know by name. The style is simple, rustic and unapologetic. Honest farmhouse food with ambition: elevated dishes that draw from different culinary traditions without losing sight of the ingredient itself. Seasonal to the core, with clear international influences, but with a genuinely Swedish, genuinely Gotlandic DNA.

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## THE HOSPITALITY

Sibbjäns is family-owned and family-operated. Every decision, every detail, every welcome is shaped by people who are genuinely invested in this place.

We want every guest to leave with a memory so vivid they feel they need to return. Our team moves with intention, always present without ever being intrusive. We remember our guests. Returning visitors are welcomed back with the recognition they deserve, their preferences known, their return celebrated. First-time guests receive the same care: we pay close attention from the first moment, making sure their introduction to Sibbjäns leaves a mark they will carry with them long after they leave.

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## THE VISION FOR THE FARM

The farm at Sibbjäns is a destination offering micro-scale agriculture with a focus on improving arable soil and biological diversity. We are a progressive hub that inspires through experience, combining traditional wisdom with modern methods, verified through active university partnerships measuring soil health, biodiversity, and insect and bird populations. Our farm is the literal foundation for everything we serve in our restaurant and our farmhouse hotel.

## THE LAND - SAVE OUR SOIL

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Soil health is the origin of our food. We believe that thriving, balanced soil is the heartbeat of a resilient ecosystem, supporting the plants and animals that provide pollination, water purification, and carbon sequestration. Ensuring the physical and biological quality of our land is not just a goal. It is a matter of human survival. We are committed to managing finite resources, such as water and fuel, with deep responsibility through local sourcing and circular natural cycles.

*We produce our own rich topsoil for all our vegetable plantations and gardens. Vegetable waste, kitchen scraps and slaughter residues from the farm are returned to our compost bio-soil machine along with biochar and pellets, creating rich, living earth.*

It is a complete cycle: the food grows in soil we have made, is nourished by rainwater we have collected, and when it is eaten, the remains go back into the machine that made the soil in the first place. Nothing leaves the loop.

## THE WATER

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We collect rainwater from every roof across the farm, the main houses, the barn, and all outbuildings, as well as surface runoff from around the buildings. This water feeds our central irrigation pond and serves the stable for animal care and stall washing, in a fully off-grid closed loop. It fills our nature pool, flushes our toilets, and irrigates our plants and seedlings. A separate nature pond receives overflow, quietly replenishing the groundwater we guard with the utmost care and use as sparingly as possible. In the hotel rooms, NASA-developed water-saving shower technology reduces consumption without compromise. Rain becomes a resource.

## THE ANIMALS

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We contribute to a fair food system where animal welfare and natural behavior are the priority. Our Mangalitza pigs, Gotlandic sheep, horses, and chickens are not backdrop – they are participants. We choose breeds that thrive outdoors year-round, because outdoor life is not a welfare bonus but a biological need. With space, fresh air, and a gentle end of life, our livestock become vital contributors to soil health and biodiversity, closing the loop between pasture and plate.

Our care extends beyond the farm animals. We have installed over 100 bird boxes and created water stations for wild birds. Pheasants, partridges, and hedgehogs find shelter in natural hiding places we have deliberately maintained. Wild bees have dedicated nesting spots, and wood chip mounds around our trees create habitat for insects. Our gardens play a central role in supporting the biotope, providing food, shelter, and corridors for the wildlife that shares this land with us.

## THE COMMUNITY

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Through openness and cooperation, we build meaningful partnerships that enrich both our community and ourselves.

## THE WILD

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We actively create a mosaic of environments, from meadows and woodlands to wetlands and streams, where wild flora, insects, birds, and our own animals can thrive. By combining traditional and modern farming without chemical pesticides, we verify our increase in species richness through scientific measurement.

## THE ENERGY

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We generate our own power and heat. A large-scale solar array charges an industrial battery system that supplies the farm with electricity. A generator running on renewable biodiesel serves as a pure backup, activated only in the event of a total power outage and depleted batteries.

Our buildings are heated by a wood-chip burner and a thermal heating and cooling system, using the earth itself to regulate temperature. In the nursery, where seedlings begin their journey each spring, the growing beds are warmed by pipes carrying heat from the animals' manure.

Our farm machines and vehicles run on HV0100, a renewable diesel made from waste fats and oils, eliminating up to 90% of the fossil emissions of conventional diesel. Even the energy that powers this farm comes from what surrounds us: sunlight, wood, earth and the animals that graze our fields. We are committed to keep developing and testing available fossil free technology. We look forward to adding wind and turbines powered by natural sources to the fossil free energy mix. Our long-term ambition is for the farm to operate entirely independently, off the internet, off the grid, and off the municipal water supply.

## THE TECHNOLOGY

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We use technology with intention. Not for its own sake, but to free up time and energy for what truly matters: healthier soil, better-cared-for animals. When the repetitive and the administrative are handled well, our people can do what no machine can: tend the land, read the room, remember a guest's name.

At Sibbjäns, we quietly encourage our guests to put the phone down. Not as a rule, but because the land has a way of making that feel obvious.

## HOW WE BUILD

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Our main buildings, the barn restaurant and the homestead hotel, are constructed and renovated using dry-laid local limestone with a breathable lime-wash finish, built by master artisans to last for centuries. Meeting modern requirements such as fire regulations without destroying the original structure called for creative thinking: access to all upper-floor bedrooms is provided from the outside, via four beautifully moulded cast-iron staircases with cantilevered balconies, an addition that solved a genuine problem while giving the building something genuinely beautiful. These staircases are among the very few elements on the farm not built in Sweden by local craftspeople.

Our *yoga tröskvandring*, a reinterpretation of the circular Gotlandic threshing building where horses once walked endless rounds to separate grain from straw, is built from limestone reclaimed from a neighbour's collapsed 19th-century barn, reconstructed stone by stone. The same craft was used when recreating our *russgift*, a traditional grass-roofed limestone structure that today serves as our stable. These are not mere restorations. They are acts of memory, built by hand from stone that already knew this land.

We have utilized the earth's resources to build this place, but we do so with reverence for its future. By using local craftsmanship and solid materials, like the 19th-century traditions of Gotland, we have created a destination built to inspire and endure for generations.

## THE FUTURE

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Sibbjäns will always be at the forefront. We constantly evolve our vision of a place where food, nature, and resilient soil live in harmony. A solar-powered battery system and a production greenhouse, enabling year-round growing of crops our climate cannot otherwise support, are expressions of that commitment. We actively seek new ideas, listen to others, and embrace change to remain leaders in our field.

A NOTE ON PRINCIPLES

*For Purchasing & Building – Local origin does not guarantee quality; ethics and longevity do.*

I	Biodegradability	Avoid materials that cannot return to the earth.
II	Longevity	Choose products built for decades, not years.
III	Logistics	Shipping distance is often secondary to production impact.
IV	Ethics	Avoid sourcing from regions with oppressive legislation.
V	Animal Rights	Prioritize northern European standards (excluding Denmark).
VI	Renewability	Where wood is needed, we choose fast-growing species like pine or spruce. We avoid materials with high embedded carbon or that require long-haul freight when local alternatives exist.
VII	Permanence	While stone and concrete have a high production impact, they endure forever.

*This manifesto, like the farm itself, is never finished. It grows, changes, and improves as we learn more, build more, and understand better what it means to be here.*

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