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Where Copenhagen leads, the food world follows, writes *Helen Russell*. Two decades after chefs at Noma rewrote the rules, Copenhagen is still progressive, and uniquely Danish

Eat your way around Copenhagen

I DIDN'T REALISE I WAS A FUSSY EATER UNTIL I LEFT DENMARK. During 12 years of living Danishly, with regular trips to the capital, I just ... liked most things. Danes specialise in high-quality, organic produce, eaten as close to its natural state as possible. Denmark has very specific, diverse climatic conditions, making seasonal eating a science. Forget root vegetables in autumn and strawberries in summer - we're talking micro seasons, week to week, with cabbage, kale, apples, potatoes, berries and rye a speciality. None are around for long, but when they are, they're fabulous - and the seasonal Nordic diet has been proven to be as healthy as the renowned Mediterranean diet and better for the planet. No wonder Copenhageners look so smug. ➡



miso-based bowl for something a little lighter. It's the sort of place (above) I'd take my family for something quick and easy - relaxed and with genuinely good food. **KB**

15 I highly recommend *Poulette* and their spicy fried chicken sandwiches. They're always consistent: very tasty, deeply comforting, filling and affordable. The chicken is marinated in-house, and the crust somehow stays crisp. I also love that there's nothing quite like it in Copenhagen. To elevate things beyond a quick meal, grab a glass of wine next door at *Pompette* and enjoy it outside. **RS**

Splurge meal

16 When I feel like spoiling myself, one of the best places is the newly renovated *Krogs Fiskerestaurant* overlooking the canals at the old fish market. It uses classic French techniques

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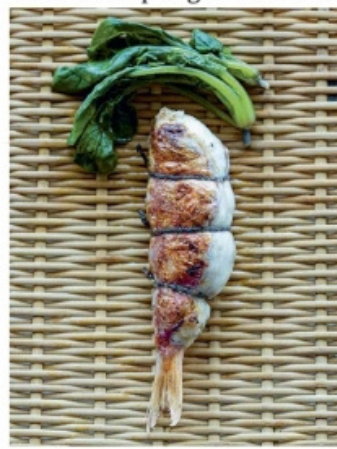


with the best local seafood and seasonal produce to make the most delicious food. The menu changes often but if you see anything with *beurre blanc* and four types of roe, choose that! **MF**

17 Mikkel Mårbjerg of *VIE* in Nordhavn is one of a few chefs that represent modern Danish cooking. His produce is from his daughter's regenerative farm, and you feel his love of vegetables. They cook cabbage like only a few can do, served with langostino and bisque, and their potato bread with *løjrom* and *creme fraiche* is a must. If sandart (a local freshwater fish) is in season, try it, and then finish with the almond cake and ice-cream - it's divine. **TH**

18 For fine dining, it has to be *Geranium*. There's a clarity and precision in every dish that's hard to find elsewhere. Located on the eighth floor of Parken Stadium, overlooking Fælledparken, it holds three Michelin stars and is an experience from start to finish. The concept is a plant-forward tasting menu, and the attention to detail is extraordinary. The pacing, the wine pairings, the service - everything is perfectly in sync. The bread course with whipped butter and seasonal oils, and its signature raw scallop dish, have stayed with me. **KB**

19 I would definitely go to *Akmē*; it's not three-star Michelin expensive, but it feels like a splurge. I love that



you simply go with the menu and let the team cook - there's a real sense of trust in the experience. The food feels creative, and the hospitality is warm and genuine. Lately, it has become one of my favourite places for a special occasion, or even just to go to feel inspired. **RS**

Cocktail

20 There are many great cocktail bars in Copenhagen, but none like Geoffrey Canilao's crazy, cosy bar, *Balderdash*. The motto is: "Keep it hygge." The Blonde Ambition with gin, elderflower, cardamom and bergamot is a forever favourite. **MF**

21 K-bar was one of the first places to take cocktails seriously in Copenhagen, and I've been coming here since it opened. I like to go there early for a classic negroni - there's beautiful outside seating in the summer with a view to the old



On a plate The Meatpacking District



Kødbyens Fiskebar, which sits under a fresco of a bull at the entrance to the old meat market, serves incredibly pretty dishes in this buzzy but unpolished food quarter: bright orange roe crowned with scarlet nasturtium petals, to heap on a seaweed waffle. The nearby *Superbon* (above) has only been around a few years but has the vibe of a generations-old family business, with its seemingly random but carefully curated 1970s velvet-and-chrome decor. The menu is Asian, delicious and affordable by Copenhagen standards - pork gyoza, lychee salad, bao with hoisin duck and pickled daikon. Afterwards, go for an ice-cream at *Ismagieret* - try the amarena cherry or the marzipan with pistachio ganache. You could start your day with a cheese roll or cardamom croissant at *Hart Bageri*. Opposite is *Prolog Coffee*, which has a selection of *Juno* pastries, saving you from the social influenza of the queue at their Østerbro shop. *Tim Lusher*

It's interesting to see how they curate spaces and atmospheres that feel calm and lived in

town. For a wine bar, I like *Ancestral*, which is organic certified. I go here for a glass of red wine and cheese with hazelnuts and brown butter - one of its classics. **TH**

Shop

22 I go to *Tadaima* to dream as much as I do to buy pieces for my ever-growing collection of kitchenware. From porcelain egg cups to sculptural shelving systems, everything is carefully curated with a Japanese/Scandinavian minimalist aesthetic. It also has pieces from one of my favourite craftsmen/artists, the Danish glass blower Nina Nørgaard. **MF**

23 The best kitchen shop I know is *Kunst og Køkkentøj* in the centre of Copenhagen. It has competent staff, a great cookbook selection, a specially made baking tin for rye bread, knives, baking equipment, and the best large tweezer I know. They wrap everything in brown paper, and you feel special when you leave the shop. **TH**

24 I like to visit *Frama* for homeware; I'm really drawn to the balance between warmth and simplicity in its designs. And I especially appreciate a lot of its soaps and scents. *Frama* is also associated with a number of restaurants and cafes that they have designed, so it's always interesting to see how they curate spaces and atmospheres that feel calm and lived in. **RS**