

坐古老过山车 嘆北歐名菜 30小時玩轉哥本哈根 FOUR MEALS AND A ROLLER COASTER 30 HOURS IN COPENHAGEN

text, photo | Leslie Yip

由多倫多飛抵哥本哈根，轉機往葡萄牙里斯本之前，我有30小時遊走這個城市。由於時間有限，我決定好好運用每分每秒。我為這黃金30小時編排了密密麻麻的行程：前往嘉士伯啤酒廠嘆啤酒，跟人魚公主雕像來個自拍，坐船遊覽新港Nyhavn，於世界上最長及最古老的街道Strøget血拼，到Lego朝聖(Lego由丹麥人發明)，學識讀smørrebrød這個字(這是當地最具人氣的開面三文治)，坐一坐有過百年歷史的过山车，而且來到Noma的所在地，當然更要親身體驗哥本哈根的餐廳能躋身世界第一的原因。

Between flying in from Toronto and flying out to Lisbon, I have just 30 hours in Copenhagen and I intend to make the most of it. My itinerary is ambitious: drink beer at the original Carlsberg brewery, take a selfie with the Little Mermaid, tour Nyhavn on a boat, shop on Strøget (the world's oldest and longest pedestrian street), pay pilgrimage to Lego (a Danish invention), learn to pronounce "smørrebrød" (the famous local open-faced sandwich), ride a century-old roller coaster and, since I am in Noma-land, I must see for myself why the Copenhagen restaurant scene is touted as the best in the world.



11:20am 踏足哥本哈根 Touch Down

本以為一切順利，但如墨非定律所言，事情總會出岔子——我的航班延誤了個多小時。雖然如此，我仍處之泰然，並對我那完美的行程充滿信心。當你希望在最短的時間完成最多的事情時，當然要計劃周詳。為了節省時間，我利用等行李的時間在旁邊的找換處兌了丹麥克朗，匯率當然並非最理想，但卻節省了時間。由於我在哥本哈根只逗留一晚，將必須的日用品放入背包後，便把行李寄存在機場儲物櫃。接著趕乘Metro，15分鐘之後到達市中心，再乘幾個站巴士，我便抵達首個目的地：嘉士伯啤酒廠。



嘉士伯啤酒廠的象塔，正好反映創辦人兒子Carl Jacobsen對建築的獨有品味。
The Elephant Gate at Carlsberg is just one example of the eclectic architectural taste of its founder's son, Carl Jacobsen.

My flight is delayed for more than an hour, just as Murphy's Law decreed. Undeterred, I keep faith in my flawless plan – it all comes down to meticulous planning when you want to do so many things in such a short time period. I get my Danish crowns at the currency exchange by the luggage carousel. The rates may not be the greatest, but I save precious time while waiting for my suitcase.

The suitcase is for the later part of my trip, and there is no point lugging it around Copenhagen since I am only stopping over for one night. So, I leave it at the airport locker service, taking just what I need in a convertible trolley backpack. Then, onto the Metro I hop. Just 15 minutes and a short bus ride later, I arrive at my first destination: the old Carlsberg brewery.

1:00pm 午餐+試飲@嘉士伯啤酒廠 Carlsberg Brewery: visit, tasting and lunch

事實上差不多在全世界任何一個角落都可以飲到嘉士伯啤酒，為什麼非要老遠來到這個北歐的國度？你可以將之稱為「朝聖」。現今的丹麥在聯合國發表的最快樂國家報告中名列榜首，但於1847年當JC Jacobsen在哥本哈根郊區創辦酒廠時，丹麥絕對談不上是個快樂的國度。一場拿破崙戰役，丹麥全軍覆沒大敗於英軍手中，被迫把不少領土拱手相讓。只有在國際舞台上重獲掌聲，才可稍為撫平丹麥人的傷口。雖然國家戰敗，但人民火熱的心卻未有動搖。或許是安徒生的童話安撫了人們的傷痛並燃起希望；亦可能是JC Jacobsen的全新啤酒激起了大家的鬥志——這種全新的淡啤酒(lager)色澤通透而且口感清新，與當時盛行的黑啤酒(ale)截然不同。丹麥終於逐步振作起來，速度就好像啤酒的氣泡上升一樣，充滿爆發力，迎來丹麥工業革命的黃金時代。

參觀嘉士伯啤酒廠時不但可欣賞這座古老的建築，同時可探索歷史。進入酒廠必須經過象塔(Elephant Tower)，4隻巨型石象歡迎來自世界各地的參觀者。轉右可找到建築風格華麗的「新」酒廠，是創辦人的兒子Carl Jacobsen於1871興建的。走過對面，穿過庭園便看到高56米、繪上埃及蓮花及聖母院守護石獸圖案的鍋爐煙囪。沿途，導遊會分享有關酒廠的故事，包括創辦人與兒子之間的爭執。導賞團的終站是到餐廳品嚐正宗丹麥菜，你更可以試飲店內由酒廠新鮮釀製的8款啤酒，以Jacobsen的家族姓氏命名的啤酒只在丹麥發售，其他地方找不到。

A beer is a beer, and Carlsberg is available virtually everywhere in the world. Why should one venture all the way to its Nordic capital? You can call this food pilgrimage. When J.C. Jacobsen founded the brewery in the suburbs of Copenhagen in 1847, Denmark was not the happiest nation on Earth, as ranked by the United Nations World Happiness Report. It had lost its entire naval fleet to the British in the Napoleonic Wars, and was ceding parcels of land left and right. The Danes had to take a bow from the international stage to lick its wounds. Although the country was defeated in many ways, Danish pride was not. Perhaps it was Hans Christian Andersen's fairy tales that helped soothe the pain of reality and fan hope for the future. Perhaps it was Jacobsen's new beer that fuelled their spirits – the lager was clear and fresh, not like the dark ales prevalent at the time. Denmark re-emerged with as much vigour as bubbles rising in a beer glass, and these bubbles exploded like fireworks, igniting the Golden Age of Industrialization in Denmark.



名為Jacobsen的比爾森啤酒，由當地嘉士伯酒廠自家釀製，只在丹麥發售。
Jacobsen is a Denmark-exclusive house-brewed pilsner by Carlsberg.

Visiting the old Carlsberg brewery is an architectural and historical tour rolled into one. Visitors are greeted by four granite elephants at the Elephant Tower. Turn right and take a peek at the ornate "new" brewery built by the founder's son, Carl Jacobsen, in 1871. Cross the road, walk through the expansive courtyard and admire the Winding Chimney, a 56-metre-tall chimney decorated with Egyptian lotus flowers and Notre Dame-style gargoyles. Listen to the fascinating story of how the founder's son feuded with his father. At the end of the tour, head up to the restaurant where, in addition to great Danish dishes, you can taste one of the eight house-brewed beers, fondly named after the Jacobsen family and available only in Denmark.

5:30pm
晚餐@ Relae

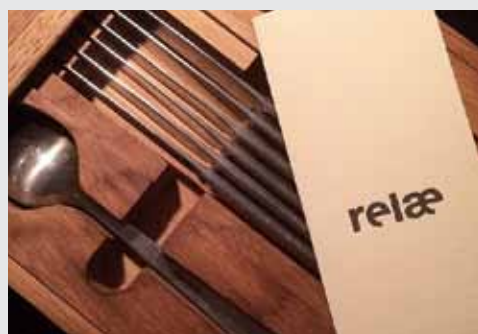
(米芝蓮星級餐廳及全球最佳五十間餐館其中之一)

Dinner at Relae, Michelin-starred and one of the World's 50 Best Restaurants

對遊客來說，午餐飲啤酒並不出奇，不過計時差，下午3時相等於多倫多時間上午9時，果真啤酒做早餐。出發前透過Airbnb預訂了公寓，check in後真想小睡片刻，不過我預訂了5:30吃晚餐，一覺睡醒可能會錯過了時間。可以成功預約到Relae自覺十分幸運，此店由Noma前副總廚Christian Puglisi創立。眾所周知，每每提到哥本哈根的美食，不能不提Noma。由René Redzepi創辦的Noma，於2010、2011、2012及2014年獲英國《Restaurant Magazine》評為全球最佳餐廳第一位。René一手打造的全新北歐菜，及其獨創的20道菜晚餐，更將哥本哈根推向世界美食最前線。

當我決定在哥本哈根停留一晚後，已經想盡辦法嘗試預約Noma，包括拜託一位數年前曾在店內實習的朋友。可惜餐廳每日的輪候名單多達1,000人，而店內只有45個位，我深知機會渺茫。

於是決定轉移目標，預約Relae，別誤會這絕非退而求其次的選擇，Relae一樣有其精彩的故事。餐廳位處的Nørrebro區曾經是一個龍蛇混雜的地方，毒犯毆鬥、電單車黨集結屢見不鮮。當地政府為了優化該區，廣邀不同範疇的創意企業家如廚師Puglisi等在此開業，成功把該區改頭換面。現時區內的街道上林立著藝術小店、咖啡店、酒店及餐廳，而Relae便是市內18間米芝蓮星級餐廳的其中之一。



Relae雖被評為米芝蓮星級餐廳，又是全球最佳五十間餐廳的其中之一，但風格簡約平實。

Relae restaurant stays humble despite its Michelin-star and World's Best 50 ranking.

我被安排坐在吧檯，旁邊就是廚房出菜前的預備檯，就好像坐在壽司吧一樣，欣賞著廚師在我面前預備每一道美食，絕對是賞心樂事。在我去過的米芝蓮星級餐廳中，Relae絕對是最隨意的一間。廚師兼任侍應，食客更要從隱藏於餐桌下的木櫃中自行拿出餐具。我點了4道菜的雜食餐(omnivore)，頭盤是雞肝醬配墨魚條，墨魚切成細長條狀，乍看像極意粉。第二道菜是麥片粥，以香烤穀物煮成，極富質感，吃慣稀爛白粥的我，感覺新鮮。主菜可謂向丹麥出產的嫩雞致敬，雞肉以真空慢煮15小時，再以牛油煮過的椰菜葉包裹著，賣相一流。甜品是乳酪雪糕伴檸檬乳凍及燻製蛋黃，幼滑中帶點酸，為味蕾帶來全新體驗。

Having beer at lunch may not seem too out of place for a tourist, but if you factor in the time difference, beer at three in the afternoon translates into beer at nine in the morning, Toronto time. I am really tempted to indulge in an afternoon nap after checking into my Airbnb apartment, but I have an early dinner reservation (5:30 p.m.!) and I will not miss it over some shut-eye.

I am lucky to score a seat at Restaurant Relae, founded by former Noma sous chef Christian Puglisi. You see, one cannot mention the restaurant scene in Copenhagen without mentioning Noma, ranked Best Restaurant

in the World in 2010, 2011, 2012 and 2014 by Restaurant magazine. René Redzepi, Noma's founder and chef, single-handedly reinvented Nordic cuisine and brought Copenhagen to the forefront of the gourmet world with its 20-course meals. I did make an effort to try to book a seat at Noma when I decided to stop over in Copenhagen. I even sought help from an acquaintance who interned there a few years ago. But with only 45 seats and a daily waiting list of over 1,000 guests, my chances are slim to none.

Relae it is then, and it's not like it's a compromise -- it has an interesting story of its own. The restaurant is located in a once-seedy neighbourhood called Nørrebro, where drug gangs fight for territory and biker gangs party. The locals tried to clean up the streets by inviting creative entrepreneurs like Chef Puglisi to set up shop here, and the strategy worked. Now, the street is dotted with art shops, cafes, bars and restaurants, and this restaurant holds one of the city's 18 Michelin stars. A table for one is, in reality, a bar seat for one, but no complaints here. I am seated right by the kitchen prep table, and it's a treat to see each of my dishes prepared, sushi-bar style. Relae must be the most casual Michelin-starred restaurant I have been to. The chefs are your servers, and you are responsible for setting your own table with the knives and forks hiding in a wooden drawer under the table.

I order the four-course omnivore menu and am treated to a chicken liver ragu with strips of squid pretending to be pasta. The second course is a humble porridge, made with toasted and sprouted grains -- not your grandma's textureless congee. The chicken dish is a testimonial to the famous Danish chicken. Cooked sous-vide for 15 hours, it is beautifully wrapped in buttery cabbage leaves. For dessert, it's yogurt ice cream with lemon curd, accented with a cured egg yolk. The play on creaminess and tartness is ecstasy for the tongue.

8:00pm
坐古老過山車@ Tivoli公園
Solo Roller Coaster at Tivoli Gardens

哥本哈根的店舖一般在下午6時關門，但這個城市並未「休息」，因為當夜幕初垂，Tivoli公園華燈正起。園內不乏富東方色彩的建築物——Nimb酒店那洋蔥形狀的頂部掛滿了夢幻般的燈飾，亮起時，氣勢有如泰姬陵般的雄偉壯觀。而中國塔上高掛著大紅燈籠，看著反射在中央湖上的倒影，仿如置身上海的城隍廟。可以想像，當公園於1843開幕時，哥本哈根人對東方事物之著迷。不過身為東方人，我更鍾情古歐式的魅力。在眾多機動遊戲中，我決定先乘坐於1914年建造的古老過山車。因為我相信以現在的標準來說，這款過山車應屬「小兒科」——我不希望浪費了胃裡面只消化了一半的美食。你期望在經典過山車中找到的元素：過山車行經木製路軌所發出的隆隆聲響、慢慢爬上山頂、旋轉著走進黑漆漆的神秘山洞、以及經典式的下滑等統統俱備，一定不會令你失望。雖然時速只有每小時58公里，又沒有那些挑戰地心吸力的反轉再反轉，但是我的胃仍然感到不適。這與過山車的速度無關，主要是我發現過山車原來是以人手操控，萬一...想到這裡，不期然打了一個冷顫。

聽說安徒生是Tivoli公園的常客，他有好幾部作品都在這裡找到創作靈感。為了向這位童話家致敬，名為The Flying Trunk的機動遊戲，會帶你於其32部童話穿梭。而我最愛的就是雪皇后，沒錯，我亦迪士尼動畫《冰雪奇緣》(Frozen)的忠實擁躉。話說回來，原來迪士尼樂園始創人和路迪士尼先生也是從這裡偷師，樂園的假山、人工湖及購物大道等元素，都是來自Tivoli公園的。

Stores in Copenhagen tend to close by six o'clock in the evening, but that doesn't mean the city shuts itself at nightfall. When the sun sets, the Tivoli Gardens come to light. The onion-shaped top of the Nimb is strung with white fairy lights and, when illuminated, resembles the Taj Mahal in all its majestic glory. The red lanterns around the Chinese pagoda reflect upon the centre lake, transporting you to the old City God Temple of Shanghai. Copenhagen must have been infatuated with the Orient when the park opened in 1843. Being from the East, I am drawn more towards old-European charms. The first ride I pick is the old roller coaster, built in 1914. Surely it must be tame by modern standards, I reckon. I don't want my half-digested dinner to go to waste. Indeed, the ride is all you'd expect from a classic roller coaster: rumbling wooden tracks, the climb up a mountain peak, spiralling through a dark mysterious cave and the quintessential waterfall. The speed is a modest 58 km/h, with no gravity-defying flips. But my stomach is churning nonetheless. It's not because of the ride, but the fact that the coaster is controlled by a brakeman whose grip on the braking handle determines the speed of the cars. What if... I shudder at the thought.

It is said that Hans Christian Andersen visited the park often, where he found inspiration for several of his tales. The park pays tribute to the writer with The Flying Trunk, taking you through moving scenes from 32 of his tales. The Snow Queen is my favourite -- yes, I am an addict to Disney's Frozen. Speaking of which, did you know it was here that Walt Disney got his inspiration to build the first Disneyland? He actually stole several key concepts from here: the mountain, the lake and the main street can all be traced back to Tivoli Gardens.

第二日Day 2
12 noon
午餐@ Amass
Lunch at Amass

在Tivoli Gardens度過了刺激的3個小時後，是時候好好睡一覺。我決定讓自己一直睡到自然醒——信我，這是對抗時差最有效的方法。一覺醒來，今日第一個活動就是午餐，而且是非一般的午餐。

延續我對Noma的渴慕，我選擇了由Noma前主廚Matt Orlando主理的Amass。真是百思不得其解，這群廚師們都喜歡在這些曾經令人聞之而卻步的地方開店，Relae的所在地曾經龍蛇混雜，而Amass則選擇了一個偏遠而且被荒廢了的工業園。雖然如此，但以Amass的受歡迎程度證明，再懶惰的人都敵不過美食的誘惑。當我開始品嚐6道菜中的第1道菜時，赫然發覺現在是多倫多的早餐時間。鹽燒鱈魚配香脆薯片、烤墨魚配海帶、以發酵穀物及燻製蛋黃煮成的麥片粥、安康魚伴自家醃製野生梅子、甜杏走地雞、還有慕絲及咖啡脆酥...好一頓豐富的早餐。加上每道菜都由靚仔廚師親自送上，就更令人胃口大增...早餐應該是這樣吃的。

After three adventurous hours at Tivoli Gardens, I'm ready to meet my bed. I allow myself to sleep until I awaken naturally the next morning -- it's the best way to nip jet lag in the bud, trust me. First item on today's itinerary is lunch, and not just any lunch. Continuing with my courtship with Noma, I reserve a seat at Amass, led by former Noma head chef Matt Orlando. I don't understand why this brood likes to open up restaurants in formerly unsavoury places, Relae at a former ghetto, and Amass in a derelict industrial park.

It is proof that delicious food can draw the laziest to walk the extra mile. As I sit down to enjoy the first dish of my six-course meal, I can't help but notice that it's breakfast time at home. Well, who gets crispy potato with salted cod, roasted squid with seaweed and pork fat, porridge with fermented grains with cured yolk, baby monkfish with house-cured wild plums, foraging chickens in marzipan and stout mousse with coffee-grind crisps for breakfast anyway? Having each dish served to you by the very handsome chef surely wakes up your tastebuds. Maybe all my breakfasts should be like this in the future.



靚仔廚師Matt Orlando為我端上主菜：甜杏有機走地雞伴接骨木花。
The very handsome Chef Matt Orlando proudly presents my entrée: organic chicken with marzipan and elderflower.

2:45pm 水上巴士遊新港Nyhavn Harbour Bus to Nyhavn

在地圖上顯示，Amass看似位置偏遠，但來回哥本哈根運河的水上巴士站正就在餐廳的後園。就如哥本哈根其他交通工具一樣，水上巴士的班次十分準時：比預定時間早一分鐘便到達並準時離開，分秒不差。一對夫婦因為想多拍一張相因而錯過了這班巴士。巴士由Amass開到新港Nyhavn，即是明信片上常見，色彩斑斕的17世紀沿岸建築。根據旅遊書介紹，人魚公主好像就在附近，不過要看你認為「附近」的定義。我查看手機的Google地圖，顯示人魚公主像距離Nyhavn 1.7公里。以一般成年人每小時走5公里來計算，來回需時40分鐘。我必須要在下午5:30前返回機場，即是我只剩下3小時時間，我還想去Lego、Strøget及吃smørrebrød，而這些地點又在相反方向，一時間我處於人生交叉點。我望一望錶，決定向人魚公主說句farvel——即丹麥語的再見。

Amass may seem out of the way on the map, but the Harbour Bus serving the Copenhagen canal docks practically stops in its backyard. Like every other mode of public transport in Copenhagen, punctuality is its virtue. The yellow and blue water bus arrives one minute ahead of schedule and departs just as the second-hand hits 12, leaving behind a couple who wanted to take just one more photo. This water bus takes you from Amass to Nyhavn, the iconic waterfront with the colourful 17th-century buildings. The Little Mermaid is supposed to be close by too, according to the guide books. Well, that depends on how you define proximity. I check the Google map on my phone, and it appears to be 1.7 kilometres away. An average adult can manage to cover five kilometres per hour, so it's 40 minutes to get there and back. I need to be back at the airport by 5:30 p.m., so that leaves me with less than three hours. I still have Lego, Strøget and smørrebrød on my list, and they are in the opposite direction. Hither or wither? That is the question. I look at my watch and decide to bid the bronze web-footed girl farvel – that's Danish for goodbye.



水上巴士以循環線形式沿哥本哈根運河行走。全程20分鐘，可以一般公車票乘搭。
The Harbour Bus serves a circuitous route along the Copenhagen canal. The trip takes about 20 minutes and can be paid with a normal public transport ticket.

3:30pm 血拼時間! Shopping time!

Lego旗艦店座落於全世界最長的行人道Strøget，店外佇立著兩個6呎高的Lego丹麥皇家軍人佇立於店前，面帶微笑的準備遊客們跟他們自拍。我希望買到一些在丹麥獨家發售的產品當手信，但可惜，除了身上有丹麥國旗的Lego公仔匙扣之外，這裡並無其他特別版產品。我唯有在Lego砌成的Nyhavn湖畔景前拍幾幅照片跟朋友分享。Strøget街名店林立，門面亦非常吸引，可是一想到那25%的銷售稅，即時令



來到丹麥，必去樂高。
A visit to Denmark will not be complete without a pilgrimage to its Lego flagship store.



Smushi將丹麥開面三文治與壽司二合為一，帶來視覺與味覺的雙重享受。
A cross between the Danish open-faced sandwich and Japanese sushi, the smushi is a treat for the eye, as well as the palate.



我的購物慾大減。雖然理論上在我離開歐洲時可以辦理退稅，但我回程的航班時間是清晨，根據我過往的經驗，辦理退稅的櫃檯最早8時才辦公，所以我肯定無法辦理。不過，在街上閒逛，間中停下來欣賞街頭表演亦十分滿足。走著走著便到達我旅程的最後一個目的地：皇家Smushi咖啡店。

The Lego flagship store is located right on Strøget, the longest pedestrian street in the world. Two six-foot-tall Lego Danish Royal Lifeguards stand at attention at the door with a smirky smile, ready for selfies and ussies with tourists. I hope to find a few Denmark-exclusive sets to bring home as souvenirs, but alas, save for a Lego-man keychain with a Danish flag as the body, there are no special editions here. What a shame. Instead, I take a few photos of the Lego Nyhavn streetscape to show my friends. The rest of Strøget is a mix of international brand-name stores. The storefronts are attractive, but my desire to shop is dampened by the 25 per cent Value-Added Tax. That's one quarter for the government! Although in theory I could get a refund when I leave Europe, my return flight home is at an ungodly hour in the morning, and past experience tells me that the office for refunds does not open till around 8 a.m. I am content just to stroll along, stopping occasionally to enjoy a busker performance, until I reach my final checkpoint: The Royal Smushi Café.

4:15pm Smørrebrød + Sushi = Smushi

Smørrebrød是丹麥式的開面三文治，在麵包上放上各種材料如燻魚、芝士或肉醬。除了味道外，精緻的賣相亦是其賣點。而皇家Smushi Café更創新地把smørrebrød及壽司來個crossover，變成的般小巧的smushi。傳統的smørrebrød在哥本哈根隨處可見，不過對於剛吃完六道菜午餐的我來說，還是壽司般大小的smushi更合心意。店主Lo Østergaard為我端上一set三件的smushis。第一件是羊肉醬，另配一小瓶醃蕃茄及青瓜作配菜。而第二件煙三文魚配黑麥包簡直是一絕。煙三文魚不太鹹不太粘，令我想起世界聞名的煙三文魚產地挪威曾經是丹麥領土。最後一件是百分百丹麥地道口味，以丹麥北部漁港Gudhjem島的鯖魚魚生醃製，上面方上燻製蛋黃，名字翻譯過來就是「紅日照Gudhjem」。如果沒有來過哥本哈根，根本不會發現smørrebrød跟壽司原來有很多相似的地方：兩者同樣用上魚生(丹麥人以醃製處理；日本人則醃醬油食用)；亦愛用蛋黃(丹麥人以鹽或糖燻製；日本人則喜歡溫泉蛋)；而開放式的賣相更是兩者的特色。

Smørrebrød is a Danish open-faced sandwich, with toppings ranging from cured fish to cheese to pâté. It is prized for its taste, as well as its artful presentation. Here at The Royal Smushi Café, the visual element is further upped by transforming the treat to sushi-size, hence the name. There are other eateries serving traditional smørrebrød, but my stomach wouldn't be able to accommodate a full-sized one after the six-course lunch, so smushi is just the right form for me to try before I leave. Café owner Lo Østergaard brings me a set of three smushis. The first one is a lamb pâté, paired with a tiny jar of marinated tomatoes and cucumbers. The salmon roll on rye bread is exquisite. It is smoky and not at all salty or slimy, reminding me that Norway, producer of world-famous smoked salmon, was once part of the Kingdom of Denmark. The third one is unmistakably Danish. Its name translates to "sun over Gudhjem," and it is a cured egg yolk over a sliver of marinated raw mackerel from Gudhjem Island. Smørrebrød and sushi do have their similarities: the use of raw fish (the Danes marinate them, the Japanese dip them in soy sauce), the use of egg yolks (salt or sugar-cured for Danes, onsen-style for the Japanese), and the open-faced presentation. I would never have known if I hadn't made this stopover in Copenhagen.

5:30pm 回到哥本哈根機場 Back at the Copenhagen airport

等候登上下一班機時，我回顧剛過去的30小時，雖然跟Noma及美人魚像這兩個旅客熱捧的景點緣慳一面，不過仍然度過了充實的30小時。我為了安排今次的行程可謂費盡心思，想做的事情太多，時間卻十分有限，但我所體驗到的令我非常滿足。最重要的是，現在又多了兩個藉口讓我重遊哥本哈根。

As I await my flight, I reflect on the past 30 hours. Eating at Noma and seeing the Little Mermaid may be top reasons for a lot of people to visit Copenhagen. I failed at both, yet still had a rich experience. The itinerary may seem implausible, the bucket list too ambitious, but for someone with limited time for travelling and a thirst for new experiences, I did it with zealous planning and an equally zealous heart. And I leave myself two good excuses to return at some point to Copenhagen.

實用資訊 Practical Information

哥本哈根機場 — 儲物櫃 Copenhagen Airport – Lockers

行李儲物櫃位於2號客運大樓對面的 P4 停車場內。兩座客運大樓是相連的，可步行往返。儲物櫃24小時隨時使用。可容納一個中型行李箱的小型儲物櫃，每24小時收費約加幣\$9.33；而大型儲物櫃的收費則約加幣\$14。使用者須預先繳付至少24小時的費用，如果存放時間多於24小時，額外收費會於提取行李時收取。雖然機場網頁列明儲物櫃接受以丹麥硬幣及信用卡付款，但當我嘗試以信用卡付款時，讀卡器卻出現故障。

Luggage lockers are located in Parking P4 opposite Terminal 2. The two airport terminals are connected and within walking distance. Lockers are accessible 24 hours a day. A small one can accommodate a medium-size suitcase and costs 50 dkk/\$9.33 for 24 hours. A large one costs 75 dkk/\$14. Minimum payment of 24 hours to be paid in advance. Additional time will be charged as you retrieve your stored items. Although the airport website says Danish coins and credit cards are both accepted, the credit card reader was out of order when I tried.

由機場到市中心 Airport to City Centre

在眾多歐洲城市中，哥本哈根相信是最適合作為短途停留的旅遊目的地。從機場到市中心可選擇乘坐火車或Metro。兩者的班次皆非常準時，行車時間不到15分鐘。收費亦一樣，每程約加幣\$6.75。如果逗留2日1夜，買單程票會更划算，不過如果逗留時間較長，則可考慮購買哥本哈根卡(Copenhagen card)，因為隨卡附送多種優惠，包括免費乘坐公車及超過74個博物館及旅遊景點的入場券，當中包括Tivoli公園。

Copenhagen is perhaps the best European city for a short stopover. The airport is connected to the city centre by a train line and the Metro. Both run like clockwork and get you to and from in less than 15 minutes. They cost the same, at 36 dkk/\$6.75 a journey. For a two-day stopover, it would be more economical to pay the per-trip fare. For longer stays, consider the Copenhagen card which gives you free public transportation, as well as free admission to 74 museums and attractions, including the Tivoli Gardens.

到訪嘉士伯酒廠 Visit Carlsberg

酒廠除了釀製啤酒外，年中更會舉辦季節性展覽及活動。最受小朋友歡迎的必定是到馬房跟馬兒來個親密接觸，而品牌專門店則是買手信的好地方，店內可找到多種嘉士伯旗下品牌的產品。In addition to the working brewery, there are seasonal exhibitions and events throughout the year. The horses and stables are a hit with kids, and the brand store is a perfect place to pick up souvenirs from a variety of Carlsberg-owned brands.

地址：Gamle Carlsberg Vej 11, 1799 København, Denmark

Address：Gamle Carlsberg Vej 11, 1799 København, Denmark

網頁：visitcarlsberg.com

Website：visitcarlsberg.com

入場費：成人(18以上)約加幣\$16，包2瓶啤酒或汽水；青少年(6-17歲)約加幣\$11.50，包2瓶汽水；5歲以下小童免費

Prices：Adults (18+) 85 dkk/\$16, 2 beers/soft drinks included; young people (6-17) 60 dkk/\$11.50, 2 soft drinks included; free for children under 5 years old.

持哥本哈根卡旅客免費入場

Hours：10 a.m.–5 p.m. Last admission is 30 minutes before closing time.

開放時間

周一至周五上午10時至下午5時，最後入場時間為關門前30分鐘

Free admission for visitors with a Copenhagen card.

Relae餐廳 Relae Restaurant

座落於型格潮區的Relae，裝潢輕鬆簡約，主打北歐創意菜。此店摘下米芝蓮一星，並於「聖沛黎洛全球最佳五十間餐館」排名中名列45。4道菜omnivore(雜食)或herbivore(素食)收費約加幣\$84；7道菜收費則為加幣約\$135。餐廳亦提供餐酒配對，4杯酒收費約加幣\$74；7杯酒收費約加幣\$128。

Inventive dishes in a smart, minimal space on an artsy, gentrified street. One Michelin star and 45th in San Pellegrino's World's 50 Best Restaurants. Four-course omnivore or herbivore menus for 450 dkk/\$84. Seven courses for 725 dkk/\$135. Wine pairing available at 395 dkk/\$74 for four glasses or 685 dkk/\$128 for seven.

地址：Jægersborggade 41, 2200 København, Denmark

Address：Jægersborggade 41, 2200 København, Denmark

電話：+45 36 96 66 09

Phone：+45 36 96 66 09

網頁：restaurant-relae.dk

Website：restaurant-relae.dk

周日及周一休息

Closed Sundays and Mondays.

Tivoli 公園 Tivoli Gardens

Tivoli 公園於1843年落成，安徒生作品《夜鶯》的創作靈感便源於它，就連迪士尼樂園創辦人及路迪士尼也從這裡偷師。想懷舊一番，園內建於1914年的木製過山車可帶你走進時光隧道；要驚險刺激，被選為2014全歐洲最佳過山車的Vertigo，以時速100作180度旋轉，肯定刺激你的腎上腺素分泌。美麗的景色及富異國情調的建築，當中包括東方的風格，令人目不暇給。當夜幕低垂，在成千上萬顆彩燈映照下，宛如置身夢幻的童話國度中。

Founded in 1843, it inspired Hans Christian Andersen to write The Nightingale and Walt Disney to build Disneyland. The wooden roller-coaster, built in 1914, is delightfully nostalgic, while the Vertigo, voted Europe's Best Ride in 2014, will match the expectations of the keenest thrill seekers with its 180-degree turns at 100 km/h. The scenery is beautiful with exotic architecture and Oriental influences abound. When night falls, thousands of coloured lights create a romantic, fairy-tale atmosphere.

入場費：8歲以下小童免費；成人約加幣\$18.50

機動遊戲設施額外收費，園內亦提供可任玩多個過山車的優惠套票，購買者會獲得手帶以茲識別。Admission: free for children under eight; 99 dkk/\$18.50 for adults. Rides are extra. Multi-ride bracelets also available.

夏令時間由4月1日至9月20日

Summer hours in effect from April 1 to Sept. 20.

開放時間：周一至周五上午11時至晚上11時

Monday–Thursday and Sunday :

周五及周六：上午11時至午夜12時

11 a.m.–11 p.m.

Friday and Saturday : 11 a.m.– 12 midnight.

Amass 餐廳 Amass Restaurant

此店的特色是以自家種植的食材及香料來烹調美食。餐廳所在地前身是一所造船廠，負責人在店外建立了一個蔬菜種植場，保證以最新鮮的食材入饌。6道菜收費約加幣\$110，餐酒配對另加幣約\$74。菜式數目可按需要增多或減少。此店在「聖沛黎洛全球最佳五十間餐館」排名中名列66。Six-course menu (595 dkk/\$110, add 395 dkk/\$74 for wine pairing) with foraged ingredients and herbs from the restaurant's water-side garden in a former shipyard building. A simplified and an extended menu is also available. No. 66 in San Pellegrino's World's 50 Best Restaurants.

地址：Refshalevej 153, 1432 København, Denmark

Address：Refshalevej 153, 1432 København, Denmark

電話：+45 43 58 43 30

Phone：+45 43 58 43 30

網頁：amassrestaurant.com

Website：amassrestaurant.com

周日及周一休息

Closed Sundays and Mondays.

哥本哈根水上巴士 Copenhagen Water Bus

藍色及黃色的水上巴士是當地其中一種最方便交通工具。只需付出相等於一般巴士的票價，你便可以由被稱為「黑鑽石」的皇家圖書館開始，沿Christianshavn恬靜宜人的湖畔，途經新港Nyhavn及皇家歌劇院，最後在位於Refshaleøen的Amass餐廳前上岸。對遊客來說，水上巴士比起私人運河觀光船更有彈性，因為水上巴士的班次為每半小時一班(周末及周日每45分鐘一班)。如果你有哥本哈根卡，你更可以隨時在沿途9個站自由上落。

The blue and yellow harbour bus is a great means of transportation. For the price of a normal bus ticket, you can get from the “Black Diamond” – the Royal Library, through the idyllic district of Christianshavn, the iconic Nyhavn and the Royal Opera House, right to the doorstep of Amass Restaurant in Refshaleøen. For travellers, this may be a more flexible option than private canal boat tours, as buses run every 30 minutes in both directions (every 45 minutes on weekends). If you have the Copenhagen card, you can hop on and off at any of the nine stops.

收費：12以下小童並有家長陪同免費；否則16以下小童收費約加幣\$2.25，成人收費約加幣\$4.50

Cost：free for children under 12 in parents' company; otherwise 12 dkk/\$2.25 for children under 16 and 24 dkk/\$4.50 for adults.

Lego 旗艦店 Lego Flagship Store

雖然在這間丹麥旗艦店中，除了身上戴有紅白國旗徽章的Lego公仔外，並不會找到只此一家的特別版產品，不過可親身欣賞其鎮店之寶 — 以Lego磚塊砌出17世紀Nyhavn的河畔美景，絕對不枉之行。

While there are no sets exclusive to the Danish flagship store, except for a Lego-man with the red and white flag insignia for the body, enthusiasts can admire at the Lego-rendition of the famous 17th century waterfront scene of Nyhavn.

地址：Vimmelskaflet 37, 1161 København, Denmark

Address：Vimmelskaflet 37, 1161 København, Denmark

電話：+45 52 15 91 58

Phone：+45 52 15 91 58

網頁：stores.lego.com

Website：stores.lego.com

營業時間：周一至同四上午10時至下午6時；周五上午10時至晚上7時；周六上午10時至下午6時；周日上午11時至下午5時。

Hours：Monday–Thursday, 10 a.m.–6 p.m.; Friday, 10 a.m.–7 p.m.; Saturday, 10 a.m.–6 p.m.; Sunday, 11 a.m.–5 p.m.

皇室Smushi Café The Royal Smushi Café

於Strøget行人專用區，哥本哈根皇家旗艦店旁，有一間環境雅致的小餐房，在這裡可以品嚐到別出心裁的smushi。Smushi是把當地最有名的smørrebrød開面三文治製成壽司般大小，精緻可口。售價每件約加幣\$9，三件則約加幣\$25.75。此店的室內裝潢由丹麥設計大師Holmegaard、Bang & Olufsen及Fritz Hansen操刀，以法式boudoir間房為設計意念，玩味十足。Located right by the Royal Copenhagen flagship store in the Strøget pedestrian zone. It is a dainty place to try the smushi, an artful presentation of smørrebrød-style open-faced sandwiches as sushi-sized snacks (one piece for 48 dkk/\$9, three pieces for 138 dkk/\$25.75). The interior features humorous boudoir décor designed by Danish design icons Holmegaard, Bang & Olufsen and Fritz Hansen.

地址：Amagertov 6, 1160 København, Denmark

Address：Amagertov 6, 1160 København, Denmark

電話：+45 33 12 11 22

Phone：+45 33 12 11 22

網頁：theroyalcafe.dk

Website：theroyalcafe.dk

營業時間：周一至周五上午10時至晚上7時；周六上午10時至下午6時；周日上午11時至下午5時。

Hours：Monday–Friday, 10 a.m.–7 p.m.; Saturday, 10 a.m.–6 p.m.; Sunday, 11 a.m.–5 p.m.

