

COPENHAGEN

THERE'S
MORE THAN ONE
WAY TO DISCOVER
A DESTINATION.
BY MARY HOLLAND



COPENHAGEN HAS LONG BEEN KNOWN as a foodie destination thanks to René Redzepi's restaurant Noma, which topped everyone's bucket list for most of the 2000s. But before Noma opened and the New Nordic food movement skyrocketed, the city offered travelers a heady dose of design, culture and history. As travelers make their way to Copenhagen for food, the dining scene continues to evolve with hot new restaurants opening at every turn. And with the city promising to be carbon neutral by 2025, travelers will see numerous examples of sustainable design, culture and culinary offerings.

COPENHAGEN

ART & DESIGN FAN

WHERE TO STAY

The Audo Residence

A multipurpose building in the emerging Nordhavn district, The Audo is also home to a café and concept store. Inside, the 10 slick suites are kitted out with bespoke furniture by Danish design brand Menu. theaudo.com



MORNING

Design Museum Denmark

Big names such as Arne Jacobsen and Jacob Jensen are just some of the designers whose work is on display here. Feeling inspired? Swing by Stilleben and Hay House to shop for Danish design items to take home. designmuseum.dk/en



LUNCH

Noma

Designed by starchitect Bjarke Ingels, Noma draws as many design fiends as it does foodies. Expect inventive New Nordic dishes in a slick glass-fronted Scandi space. Everything from the kitchen to the fermentation lab is a work of art. noma.dk

AFTERNOON

Louisiana Museum of Modern Art

Twenty-four miles north of the city, this modern art museum is a firm favorite thanks to its extensive, distinguished collection of more than 3,000 pieces. Set on the ocean with views of Sweden in the distance, the location is also spectacular. louisiana.dk/en



DINNER

Alouette

At this art deco-style restaurant, all the furniture is custom-made and Danish design is showcased to the max, with handmade pieces by a local carpenter. The five-course seasonal menu is also excellent. restaurant-alouette.dk

FOODIE



WHERE TO STAY

Hotel Herman K

For a late-night snack, head to the hotel's restaurant, Roxie, created by the team behind Kadeau restaurant. The hotel rooms are also superbly chic with white marble bathrooms. brochner-hotels.com/hotel-herman-k



MORNING

Hart Bageri

Grab a fresh slice of sourdough or a *spandauer* (pastry) at this bakery from Richard Hart, former head baker at Tartine in San Francisco. The coffee is also superb. hartbageri.com



LUNCH

Geranium

The city's only three-Michelin-star restaurant is led by chef Rasmus Koefoed, who serves fine food in a bright space with sweeping views. geranium.dk

AFTERNOON

Mikkeller and Broaden & Build

Both of these cool beer bars are located in the emerging Refshaleøen hood and offer specialty local brews. You'll find everything from solid lagers to fragrant IPAs available on tap. mikkeller.dk, broadenbuildcph.com



DINNER

Alchemist

With almost 50 courses on the menu, this non-New Nordic restaurant transports you to another world, with complex dishes and theatrical elements that make for an unparalleled experience over the course of four to five hours. alchemist.dk

HISTORY BUFF

WHERE TO STAY

Hotel d'Angleterre

Copenhagen's first five-star hotel, the stately Hotel d'Angleterre is set in a historic building with suites dedicated to Karen Blixen and Hans Christian Andersen (he actually stayed in the room). dangleterre.com



MORNING

National Gallery of Denmark (SMK)

The country's largest art museum has a spectacular collection of art from the Renaissance to contemporary artists, housed in an ornate building from the late 1800s. smk.dk/en



LUNCH

Sankt Annæ

Homey traditional fare like homemade sausages and Danish potatoes with mayonnaise are on the menu at one of Copenhagen's oldest restaurants, which has been around since 1894. restaurantsankt-annae.dk/en



AFTERNOON

Rosenborg

To see the Danish crown jewels, head to Rosenborg castle before taking a stroll around the waterfront Nyhavn and Christianshavn districts, home to some of the most historic buildings in the city. kongernessamling.dk/en/rosenborg

DINNER

Aamanns 1921

For a quintessential Danish meal, this restaurant serves up plates of *smørrebrød* (open-face sandwiches) with classic toppings such as pickled herring and pan-fried plaice. aamanns.dk



TRENDSETTER



WHERE TO STAY

The Crane

Set atop a former coal crane, this tiny glass-fronted hotel has a sharp black interior with panoramic views of the city. There's just one guest room, which comes with a concierge, plus two meeting rooms and a spa from local brand Amazing Space. thekrane.dk

MORNING

Juno the Bakery

In the residential area of Østerbro, grab a cardamom bun and coffee from this supercool spot where all the hip locals go. facebook.com/junothebakery



LUNCH

Apollo Bar

In the courtyard of the historic Kunsthal Charlottenborg lies one of the city's coolest cafés, with an Instagrammable interior and a simple, ever-changing menu with items such as ham with burrata and hazelnuts. apollobar.dk

AFTERNOON

Ved Stranden 10

Set on the water, this intimate wine bar serves an array of natural wines. Grab a seat outside, perfect for prime people-watching. vedstranden10.dk



DINNER

Lola

From acclaimed chef Kamilla Seidler, Lola serves global fair featuring food and chefs from around the world. The concept is designed to be more inclusive, so expect a multicultural experience. restaurantlola.dk/en/lola

ECOTRAVELER

WHERE TO STAY

Villa Copenhagen

The city's most sustainable hotel to date, Villa Copenhagen is an SDG hotel, which means it adheres to the UN's sustainable development goals. It's also five-star. villacopenhagen.com



MORNING

Bike Outing

Make use of Copenhagen's busy bike highways by exploring the city on two wheels. In the area around Nyhavn, there are a number of new bridges that make it easy to get from one side of the water to the other.

LUNCH

Relæ

Chef Christian Puglisi is dedicated to sustainability—all details have been considered through that lens, from menus to bottled water. The menu is entirely seasonal with ingredients from his nearby farm, Farm of Ideas. restaurant-relae.dk/en/manifest



AFTERNOON

CopenHill

This waste-to-energy plant designed by Bjarke Ingels is also an urban recreation center with a rooftop ski slope, climbing wall and café. copenhill.dk/en

DINNER

Amass

At one of Copenhagen's most sustainable restaurants, chef Matt Orlando is committed to eliminating waste. Here you won't find any plastic bags or cling film in the kitchen, just excellent food that's dedicated to making a difference. amassrestaurant.com

