

Gastronomic Copenhagen 2011



In recent years Copenhagen has also earned quite a reputation as a gastronomic capital. The city boasts 11 Michelin stars, and the UK's Restaurant Magazine ranked Copenhagen restaurant, *noma*, the World's Best in 2010 *and* 2011.

New Nordic Cuisine, which emphasises seasonal and regional ingredients, was pioneered at *noma*. Today, this environmentally-friendly cuisine is served in a number of restaurants in the city, including Geranium, where the winner of the 2011 world championships for chefs, the Bocuse d'Or, runs a 100% organic gourmet restaurant.

The wealth of dining options means that Copenhagen has high quality restaurants to accommodate all pockets, tastes and cuisines.

On the following pages you can read about some successful Copenhagen restaurants, get inspired to where to book a table and, get a selection of great recipes. **Enjoy!**



Second to none

In January 2011 the Danish chef Rasmus Kofoed won the Bocuse d'Or, the unofficial professional chefs' world championship. More recently, the Copenhagen-based restaurant, noma, has been named the No.1 restaurant in the world for the second year in a row in the Restaurant Magazine/San Pellegrino 50 best Restaurants list, further underlining Copenhagen's position as a food Mecca.

Danish gastronomy has undergone a revolution in the last decade as many of the country's chefs have discovered how to make the most of the wonderful natural bounty of the Nordic larder. Fresh, seasonal vegetables; wild game; foraged plants; locally-caught fish; and cured, pickled or smoked produce are some of the hallmark ingredients which have helped shape a modern, local, seasonal cuisine with international appeal: New Nordic Cuisine.

Innovative yet traditional, refined yet simple

At noma you won't find olive oil, foie gras, sun-dried tomatoes or passion fruit on the menu. Instead, head chef René Redzepi and his team have spent years exploring the Nordic region, discovering outstanding produce and ingredients - many of them long forgotten but once key elements of the Nordic diet - and bringing them back to Denmark. Icelandic skyr (yoghurt), halibut, Greenland musk ox and numerous varieties of wild berries are among the key ingredients.

Meanwhile, as well as some of the world's great wines, noma also offers its guests artisanal ales, beer and fruit juices to accompany their meal. noma's team is constantly looking for new ingredients but at the same time they stay true to their Nordic heritage so, though their vision is ambitious, they always try to keep the flavours of the food simple and pure.

The revolution has been led not just by noma but by other Copenhagen restaurants, many of which have been recognised by international food writers, gourmets and gourmands as being among the most exciting in the world. In the latest Michelin Guide Copenhagen was awarded 11 stars, more than any other city in Scandinavia: more than Rome, Amsterdam and Vienna and the same amount as Milan.

How about a star or a Bib Gourmand?

New Nordic Cuisine, based on Scandinavia-sourced ingredients, has had the global culinary world buzzing for some years now, but this new dining revolution is not just limited to high end restaurants. In the latest edition of the Michelin guide no less than 12 Copenhagen restaurants received a Bib Gourmand.

Meals are potential highlights of any kind of meeting - a good meal can even change the atmosphere of a whole event. So, when arranging an event in the Danish Capital, why not include a truly authentic food experience with distinctive local flavours?

Within recent years Copenhagen has become a food Mecca: restaurant noma, which was the pioneer of New Nordic Cuisine, was awarded one, then two stars in the Michelin Guide. And in 2010 Noma was named the World's Best Restaurant by UK's Restaurant Magazine.

A number of other top chefs and restaurants have gone on to receive international recognition. The most recent is Rasmus Kofoed, head chef of the organic restaurant Geranium II, who was named the World's Best Chef at the 2011 Bocuse d'Or, considered the world championship for professional chefs.

But you don't necessarily have to reach for the gold card if you want to experience the New Nordic kitchen.

In Copenhagen there is a wide choice of restaurants in all price categories which feature Nordic cuisine on their menus, both contemporary and more traditional, but always with the common ground of using good Scandinavian ingredients. Several of them are now to be found in the Michelin guide's Bib Gourmand list.

Bib Gourmand - Good Value for Money

For the uninitiated, the Bib Gourmand is a Michelin-guide award category for great restaurants which are more affordable and deliver particularly good value for money. In Copenhagen, 12 restaurants have been awarded this honour, among them Relæ in Jægersborggade.

The food at Relæ is rustic and daring and almost as experimental as noma - where Relæ's head chef, Christian Puglisi, used to work - but with an added emphasis on vegetables on its menu. Jægersborggade is in Nørrebro and is known for, among other things, its multiethnic residents and quirky shops. It has several other new coffee bars and cafes too. The interior of Relæ is just as simple and rustic as the food on the plates.



Meanwhile, another former noma chef, Anders Selmer, is behind the restaurant Fiskebar in the meat packing district, Kødbyen. Here he serves elegant, modern fish and seafood dishes in the raw, industrial setting of a former butcher's wholesalers. Kødbyen is another good example of a new area of the city where restaurants, galleries and bars are opening almost by the month.

A restaurant in a rather more classic style, serving not quite such new Nordic food but classic Danish with a French-accented twist, is Restaurant Orangeriet. Orangeriet is close to Kongens Have (the King's Garden), and a neighbour to Rosenborg Slot (castle), where the Danish crown jewels are displayed. The decor is reminiscent of a refined seaside hotel, with its small-paned windows and white tablecloths. Here you will find the classic Danish marinated herring on the menu, among other dishes.

You will find a similar concept at Søren K in the Black Diamond, the modern extension of the Royal Library. At Søren K the food is an updated version of classic Danish cuisine. You dine amid contemporary Danish design decor, enjoying views across the city's harbour



Recipes

- **Skagen prawns in ramsons-mango salsa**
- **Fish cakes**
- **Salmon Pastrami**
- **Spiced, salt-cured pork with onion purée, apple vinaigrette and crumble of malt and crackling**
- **Sweet pickled plums with salted caramel ice-cream, crunchy malt loaf and turnip syrup**
- **Duck liver paté with sloe-berry schnapps, and red cabbage with dried fruit and walnuts**



27 Mar 2011

Copenhagen is the home of the world famous Carlsberg beer. But Carlsberg doesn't just make beer, it also offers meeting and event facilities under the umbrella Visit Carlsberg. Recently they rebuilt their exhibition centre and changed their restaurant concept - and you can have a taste of it!

Denmark is traditionally a beer-drinking nation but when you hold meetings or events at Visit Carlsberg, beer won't just accompany the food - it will feature as an ingredient *in* all the dishes.

The new concept at the Visit Carlsberg restaurant features dishes such as Skagen Prawns in ramson-mango salsa. Why don't you bring the taste of Copenhagen in to your own kitchen? Here is the simple recipe:

Skagen prawns in ramsons-mango salsa. Serves 4

500 g cooked shelled prawns (preferably Skagen prawns*)

1 very ripe mango

1 red chili

50 ml cold-pressed canola oil

juice of half a red grapefruit

4 desert spoons Jacobsen Velvet Ale (or a similar ale)

1 bunch finely chopped ramsons

Method:

- Peel and wash all ingredients.
- Loosely mix everything except the prawns and ramsons.
- Chop the ramsons and mix into the other ingredients together with the prawns.
- Divide into serving bowls and refrigerate until serving.

Serve the dish ice-cold with a glass of cold Velvet Ale. Cheers and bon appétit.

*Skagen prawns are North Sea prawns, or Deep-water prawns, but other prawns will work too

Meetings at Visit Carlsberg

The 10.000 m² Visitors Centre is located within the buildings of the original brewery, founded in 1847, and offers both historical and modern settings for events. For example, the rooms in the Glyptotek, a museum housing the brewery founder Carl Jacobsen's private art collection, have seating for 2-200, while the ultra-modern Bar Jacobsen seats 220.

Regardless of which room you choose, the beer served will be from Carlsberg's own micro brewery and, of course, tailor-made beer-tasting sessions can be arranged as an isolated event or in conjunction with a day meeting, a dinner or a guided tour.

A horse-drawn carriage trip

A number of guided tours are also on offer: you can for example visit the old brew house, enjoy a horse-drawn carriage trip around the Carlsberg complex, or an historical-themed lecture on the founders of Carlsberg at an exclusive guided tour to key landmarks and hidden corners of the Carlsberg site.

The venue offers an authentic brewery atmosphere combining Danish history, art pieces from the Danish golden age, exclusive Nordic gastronomy and, of course, beer, together with modern event and meeting facilities. Meeting and conference rooms are all furnished with the finest Danish design and state-of-the-art AV and communication equipment.
www.visitcarlsberg.dk



21 Apr 2011

TOLDBODEN claims to be the 'Most Sustainable Eatery in Scandinavia', and offers space for more than 600 guests in cool, trendy surroundings with a panoramic view over Copenhagen's inner harbour.

And that's no empty claim. Toldboden serves CO₂-friendly New Nordic Cuisine in a trendy state-of-the-art warehouse renovated according to the most advanced eco-friendly solutions, featuring LED lights, heating systems which recycle heat from the ovens, furniture made from recycled materials and so on.

The new venue opened as an event and meetings location back in October, and since April it has also featured an informal seafood restaurant where you can enjoy a wide selection of the fish and shellfish harvested from the sea surrounding Denmark, while enjoying a panoramic view of Copenhagen's inner harbour.

Fully organic beer

Accompany your meal with the house beer, a brand new, fully organic pilsner developed by head chef and owner, Jesper Julian Møller, who previously worked at Kong Hans Kælders, one of Copenhagen's ten Michelin starred restaurants.

TOLDBODEN's green and sustainable profile fits perfectly with that of Copenhagen as a city: Copenhageners are world record holders in terms of their consumption of organic food; they are among the most enthusiastic cyclists in the world; and the City of Copenhagen has set a target to become the world's first, CO₂-neutral capital city by 2025.

As well as this, more than 60% of the city's hotel rooms are certified with a Nordic- or international eco-label. Which is a world record.

TOLDBODEN won the City of Copenhagen's Klima + (Climate +) award in 2010 for its innovative concept. The venue seats 600 inside/200 outside, serves weekend brunch and informal seafood dinners, and also sells homemade organic ice cream.

Fish cakes, 15 cakes

500 grams, Cod Filets chopped in pieces
500 grams, Fine ground fish
200 grams, Smoked pork fat
1 table spoon, Wheat flour
1 Egg
Around 1 dl of milk
1 Shallot
1 coffee spoon, Curry powder
Salt and pepper



Blend the cod fillets and pork fat until smooth, then mix with the ground fish and chopped onion. Add the flour, mix, and then add the eggs.

Finally, add milk until it is a smooth paste. Season with curry powder, salt and pepper.

Heat a non stick pan, form the mixture into small pucks and fry on a medium heat.

Serve with rye bread or boiled potatoes accompanied with a mayonnaise/pickles and fresh lemon. Or, as they do it at TOLDBODEN: with stewed rhubarb.

Kcal/100 g : 486

Co2 per serving: 197,97

www.toldboden.com



27 Jun 2011

In June, Copenhagen hosted MIND. An alternative fam-trip based on the Danish Meetovation concept which, among other things, focuses on returns from meetings investment. A poll among the 60 international clients revealed that the event was a huge success. And the BrainFood session at the Radisson Blue Falconer hotel was especially well received - we bring you one of the recipes.

Perhaps it was because the chef stood on his head while he explained why a particular type of food gives better meetings results. Or, was it simply because the BrainFood which Radisson Blue hotels in Denmark have developed tasted so great?

Either way, 40% of the participants on the MIND fam-trip thought that this session was the 'most rewarding' Mind session among a total of nine.

Patrick M. Delaney, Managing Director Ovation Global DMC who was among the participants had the following to say about the Brian Food session:

"My favorite session was the Brain Food session at the Radisson Falconer. It epitomises new approach to key element of a successful meeting, delivered in an engaging and interactive way. "

Try out the Salmon Pastrami

BrainFood matches perfectly with the Meetovation concept which, among other things, is concerned with increasing returns on meetings investment. And it is clearly easier to ensure a good result if the food eaten by participants is well thought out so that, instead of making them sluggish and tired (which happens with fatty, high sugar foods, and much processed food), it gives them energy. And that's exactly the thinking behind BrainFood at the Radisson Blu.

The Danish and Norwegian Radisson Blu hotels have developed "Brain Food" in close cooperation with the hotels' chefs and highly regarded Danish and Norwegian nutritionists. And, since last year, Brain Food has been offered to conference and meetings clients at the chain's four Danish hotels, of which three are in Copenhagen.

If you would like to try one of Radisson Blu's recipes, then this simple salmon dish is full of excellent proteins and healthy fats, tastes great, and is really easy to present in an appealing way:

Salmon Pastrami

450g Norwegian Salmon
130g Salt
70g Sugar
15g Coarsely ground black pepper
15g Coarsely ground fennel seed
15g Coarsely ground mustard seed
15g Coarsely ground coriander seed



Marinate salmon in salt and sugar mixture for 20 minutes
Wash off the salt and sugar mixture of the salmon with cold water
Roll the salmon and wrap three times in plastic wrap so that it is wrapped solid
Poach the salmon at 60 degrees for 20 minutes
Unwrap the salmon in the remaining ingredients
Slice in

www.radissonblu.dk



12 Sep 2011

Hotel Admiral's Restaurant SALT came away the winner at Copenhagen Cooking's Nordic Taste event. Visitors got to taste 30 different dishes from the best restaurants in the city, and voted for their favourites.

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Head chef, Rasmus Møller Nielsen, from the Modern Scandinavian Restaurant SALT served a traditional Danish dish - apple pork – brought up to date with a new nordic twist. The apple pork was the clear favourite among visitors to Nordic Taste winning the Nordic Fork Award, sponsored by the Danish broadsheet newspaper, Politiken. Restaurant SALT is located in the Copenhagen Admiral**** hotel and seats 110 guests. The hotel has a maritime atmosphere and is housed in a fully modernised warehouse dating from 1787. It offers 366 hotel rooms and eight meeting rooms right on the waterfront in the city centre.



Here's how you can make the winning dish:

Spiced, salt-cured pork with onion purée, apple vinaigrette and crumble of malt and crackling

Starter for four people or appetizer for 8-10

Pork belly:

½ kg pork belly without bones

Sea salt, black pepper, fennel seeds

500ml apple cider



1 onion, peeled.
4 cloves of garlic
¼ bunch of thyme
100ml fresh-pressed apple juice
50ml woodland honey
1 tsp mustard seeds

Remove the skin from the pork belly and rub with a mixture of salt, crushed black pepper and fennel seeds – leave to marinade for 24 hours.

Slow-braise the pork at 110 celsius in the apple cider, onion, garlic and thyme until completely tender - about 8 hours. After resting the pork, it can be carefully cut into slices, scraping off the fat layers in the process. Return the meat to a mould lined with greaseproof paper (and seasoned between the layers) and place in the refrigerator under a weight. The meat can then be cut into four uniform pieces.

Boil the apple juice, honey and mustard seeds to a syrup. On serving, glaze the pork with the apple syrup.

Rye bread crumble:

200g ryebread – coarsely grated
Skin from pork belly
Salt

Toast the grated ryebread in the oven until crisp. Cut the skin into strips, blanch in boiling water, dry thoroughly and deep-fry until crisp. Briefly blend the crackling in a food processor, toss it with the toasted ryebread and season with salt.

www.admiralhotel.dk



17 Oct 2011

This delicious recipe is from the newly opened restaurant, RADIO, which is owned by the Danish food entrepreneur Claus Meyer. This dessert celebrates traditional Danish ingredients, and proves that old school is never out of fashion.

Claus Meyer is internationally known as the co-owner of two Michelin-starred noma, the restaurant which put New Nordic Cuisine on the world map and was named the world's best in both 2010 and 2011.

Claus Meyer has had arguably a greater impact on the New Nordic Cuisine movement in the last 25 years than any other individual. He has continued to develop Danish food culture since his first TV show, 'Meyers Kitchen', aired back in 1991. Since then his food empire has grown exponentially and now includes several companies which are refining Danish agriculture, food manufacturing, catering and distribution.

Claus Meyer also offers a large range of lectures, workshops and gastronomic teambuilding courses at his Meyers Madhus cooking school.

The restaurant RADIO seats 45 guests - for closed arrangements or meetings RADIO seats 50 guests.

Sweet pickled plums with salted caramel ice-cream, crunchy malt loaf and turnip syrup

(For 4 persons)

Salted caramel ice-cream

500ml of milk
500ml of cream
160 g of sugar
200 g pasteurized egg yolks
5 g salt

Caramelize the sugar in a small pan. Gently add the milk and salt and mix so that the salt dissolves and all the ingredients are combined properly.

Combine the egg yolks and cream in another pan over a low heat. Use a spatula for this and make sure that the mixture reaches 80 degrees celcius and no more using a food thermometer – if it gets to hot it will coagulate.

Mix the contents of the two pans in a bowl and cool thoroughly in the fridge. Freeze in an ice cream machine until it is



firm, remove and freeze well. Remove 10 minutes before serving.

Sweet pickled plums

200 g Late Orange plums
200 g Reine Claude plums
200 g sugar
4 dl apple juice
The juice of 1 lemon

Split the plums in two and remove the stones. Combine the sugar, apple juice and lemon juice in a pan and bring to the boil. Pour the boiling liquid over the plums. Cool it all down in the fridge until serving.

Crunchy malt loaf

2 eggs
½ a vanilla pod
80 g of turnip syrup or brown syrup
1 teaspoon of baking powder
40 g flour
30 g malt flour

Whip together the eggs, vanilla and turnip syrup until you get a fluffy mass. Mix the flour, malt flour and baking powder in another bowl and sieve into the fluffy egg mass. Mix it all gently. Bake on a griddle in a preheated oven at 170 degrees celcius for 20 min. Cool down the malt loaf. Tear the bread into small, rough pieces and dry it in the oven at 65 degrees for 6 hours (or until it is crispy).

Arrange the three components as shown on the picture. The plums and a little bit of turnip syrup are placed at the bottom, then the maltbread pieces and the salted caramel ice-cream on top.

www.restaurantradio.dk



10 Nov 2011

The Danish open sandwich, 'smørrebrød' (literally 'buttered bread') tastes of tradition and Nordic nature. Try out a delicious recipe, or explore the world of smørrebrød with a new iPhone app.

In Copenhagen, smørrebrød is experiencing something of a renaissance. One of the oldest places serving smørrebrød is Restaurant Schønnemann, which dates back to 1877. Meanwhile, newcomer restaurants such as The Royal Café, is playing with the traditional notion of smørrebrød with 'Smushies', their own sushi-sized smørrebrød.

Make your own 'Smørrebrød'

Another relative newcomer is Aamanns restaurant, where they add an elegant, fresh twist to the classic open-faced sandwich. Using organic and sustainable produce, this prize-winning Copenhagen restaurant elevates the Danish open sandwich to a culinary art form.

Adam Aamann opened Aamanns takeaway in 2006, and three years later, in 2009, followed it up with the restaurant 'Aamanns Etablissement', which built on the take-away's success. And, by December 2011, New Yorkers will also be able to taste smørrebrød when Aamanns-Copenhagen opens at 13, Laight Street, in Tribeca.

If you want to try making smørrebrød yourself, you can follow Adam Aamann's delicious Christmas-themed recipe below:

Duck liver paté with sloe-berry schnapps, and red cabbage with dried fruit and walnuts

1 x 1 litre terrine
 500g duck liver (standard, not foie gras)
 2 tbsp butter
 3/4 dl balsamic vinegar
 350g melted duck fat or butter - not too warm
 3/4 dl sloe-berry schnapps
 1 1/4 dl whipping cream
 4 eggs
 2 cloves garlic
 One heaped tablespoon of thyme
 18g salt
 Fresh-ground black pepper



Remove the veins from the duck livers with a small knife. Brown the outside of the livers in a pan with the butter, but keep them raw inside.

Add the balsamic vinegar and reduce it to a syrup. This should only take a few minutes.

Blend the liver and syrup from the pan with the garlic, thyme, salt and pepper. Add the eggs one at a time and then add the sloe-berry schnapps and cream. Finish off by blending the melted (but cooled) butter into the mixture in a thin stream.

Season with salt and pepper and pour the liver mixture into the terrine. Bake at 110-120 degrees Celsius for 40 minutes. Leave to cool then put in the fridge for a couple of hours.

Red cabbage salad

400g red cabbage, finely chopped

Juice and zest of one orange

1dl apple balsamic vinegar

3 tbsp honey

20g salt

50g walnuts

1½ tbsp currants

1½ tbsp dried cranberries

1 tbsp rape seed oil

Mix the chopped red cabbage with the salt.

Boil the vinegar, honey, the juice from the orange together with its zest. Cool the dressing and pour it over the red cabbage and toss together with the walnuts, rape seed oil, currants and dried cranberries.

For serving

1 slice of rye bread

Walnuts

Chervil

Carefully cut the paté into slices and arrange them on the rye bread. Garnish with red cabbage salad and top with a couple of walnuts and some chopped chervil.

The 'smørrebrød' app

For more inspiration, download the iPhone app. The app will give you an insight into the culture and history of Danish smørrebrød and help you find the best places to try it next time you are in Copenhagen.

www.aamanns.dk