

Copenhagen, Simply Green



On the Move

Experience the very best of what Copenhagen has to offer on a bike. Founded by biking enthusiast Christian Hougaard

Cycling Copenhagen

combines sightseeing, cycling and local knowledge by providing authentic insight to life in Copenhagen. Pick from a variety of tours with guides that are experienced cyclists and have specific expertise including bicycle culture and Danish bike design, the city's trendy and cultural hotspots, and Danish history. The tours are very informal and the groups are small allowing for a highly personal experience.

For more information:

www.cycling-copenhagen.dk

info@cycling-copenhagen.dk



City of Bikes

The mixture of historic buildings, ancient castles and modern architecture contributes to the skyline of Copenhagen but you will notice that there are no skyscrapers. Being green and creating a sustainable society from how they use energy, their use of transportation to how they grow and prepare their food are reasons why Denmark is a leader in green living.

The bicycle is embedded in the Danish culture and Copenhageners have used bicycles to transport themselves to work since the 1880s. Back then, commuting by bike was the fastest, easiest and most environmentally friendly way to move around the city — and it still is. Copenhagen is world famous for its biking culture and is known as 'The City of Bikes'. Over 30% of Copenhagen's population lists a bike as their preferred method of transportation to work, school, university, etc., and over 390 kilometers of designated bike lanes and paths. It truly is a biking heaven for the cyclist in Copenhagen.



Tovehallern

Copenhagen's largest Gourmet Market located in the heart of Copenhagen.

Making good food from fresh quality ingredients is why more than 60,000 people visit the Torvehallerne (roughly translated the market halls) weekly. There are two halls that have around 60 different stalls selling all kinds of quality food. At Torvehallerne there is something for everyone; from the freshest fish, the tastiest meat, the crunchiest bread and the sweetest cupcakes not forgetting the locally grown vegetables, herbs and fruits, exotic spices, and treats from all around the world. Also, all sorts of kitchen utilities, health products and other shops have their share in the halls. There are always talented professionals behind the counter, and they love to share their knowledge and passion for the food they sell. Before leaving Torvehallerne, take a break and stop at the many café's, snack shops and restaurants.

www.torvehallernekbh.dk/english

New Nordic Cuisine

The evolution of the 'New Nordic Cuisine' started with Danish chefs René Redzepi and Claus Meyer of the then newly opened restaurant Noma in 2004. Following a set of principles, the emphasis on "purity, simplicity and freshness" of seasonal ingredients in the Nordic region were encouraged to develop traditional dishes making use of new ingredients. Named the world's best restaurant since 2010 in The World's 50 Best Restaurants, Noma (short for nordisk mad meaning Nordic food) has introduced a whole new way of cooking with New Nordic Cuisine. The success of Noma has enabled other restaurants to step forward and offer local dishes with new and modern flavors.

Tasteful Views

Fine Nordic dining with breathtaking views.



No. 2

Younger sibling of the gourmet Michelin-starred restaurant AOC. Located at the water with a grand view of the Copenhagen canal and the new extension of the Denmark's Royal Library, Black Diamond. Seasonal delicacies from the beach, sea, forest or field is central to their menu. Scallops from Norway with beetroot and parsley and Danish beef tenderloin with braised ox cheek wrapped in onion are a few dishes that showcase their take on the Nordic kitchen. www.nummer2.dk



Tårnet (the Tower)

Located in the Tower of the Danish Parliament in central Copenhagen, Tårnet offers spectacular views overlooking the city of Copenhagen and Christiansborg Palace's inner courtyard and riding grounds. Run by Danish chef Rasmus Bo Bojesen, Bojesen and his staff serve modern Danish meals reflective of the seasons and refined versions of traditional Danish dishes such as roast gurnard with leeks from Kiselgården, glazed salsify and blackcurrant foam and serves the award-winning Oialla chocolate. www.tårnet.dk