

DISCOVER

Copenhagen | Denmark

By Annabelle Pericin

Photos courtesy of Wonderful Copenhagen
www.wonderfulcopenhagen.dk

Uformel is formel B's cool and edgy younger brother. They share the concept of a pick and choose menu, and offer a wine selection with bottles in every price range. The restaurant is designed by Søren Vester, who is also the creative power behind formel B and Sletten. He had good help from Antonio Scaffidi, and together they have created a restaurant like no other in Copenhagen. Dark colors, brass and gold set the mood, and on weekends the music is a little louder. (Photo courtesy of Uformel)

Ranked No. 1 multiple times for 'The World's Most Livable City' and having the 'World's Best Restaurant' see why the Danes are ranked the 'World's Happiest People'.

Culture, clever architecture, efficient public transportation, global connectivity, and tasty cuisine are components to why the Danes are the happiest people.

Happiest place on Earth

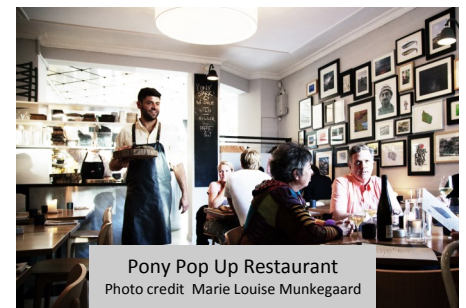
Inspiration for Walt Disney's theme parks when he visited in 1958, Tivoli Gardens is the world's oldest amusement park in Europe and a Copenhagen icon. Its beautiful gardens, diverse restaurants and large variety of venues and rides makes Tivoli Gardens Denmark's most visited attraction. While you're on the grounds of Tivoli Gardens and want to take a break from all the activities, stop by the Nimb Hotel and experience the Danish version of "High Tea". This multifunctional luxurious boutique hotel offers exclusive gourmet experiences and breathtaking views of Tivoli Gardens. www.nimb.dk
www.tivoli.dk

Food & Drink; It's all good

From Michelin star restaurants to informal eateries, Danish cuisine has an impressive array of food and drink to experience for eve-

ry budget. Make sure to try the traditional Danish specialty, "Smørrebrød", the open faced rye bread sandwich at Øl & Brød. They have refreshed this classic specialty with diverse and modern adaptations paired with their world class beers of Mikkeller and other top breweries. Another notable traditional Danish food is the hot dog and has been feeding hungry Danes for more than 80 years. Stop by The DØP - The Organic Hot Dog stand and order the Danish version of America's favorite past time fast food. Their grilled hot-dogs are made of organic pork or beef, the bread is whole grain from slowly raised dough and topped with linseeds. It's deliciously different.

For those who want to engage a higher gastronomic experience, make a reservation and dine at Restaurant Uformel. The team behind Michelin star restaurant formel B created Uformel and is formel B's cool and edgy younger brother. Uformel showcases ingredients sourced locally and seasonally resulting in simplistic yet flavorful dishes like sweetbreads with an onion salad. www.mikkeller.dk/ol-brod/
www.visitdenmark.com
www.uformel.dk



Pony Pop Up Restaurant
Photo credit Marie Louise Munkegaard



Mikkeller & Friends
Photo courtesy of Mikkeller



Tivoli Amusement Park
Photo courtesy of Tivoli



Designmuseum Danmark is Denmark's largest museum for Danish and international design and a central exhibition forum for industrial design and applied arts in Scandinavia. (Photo credit | Pernille Klempe)

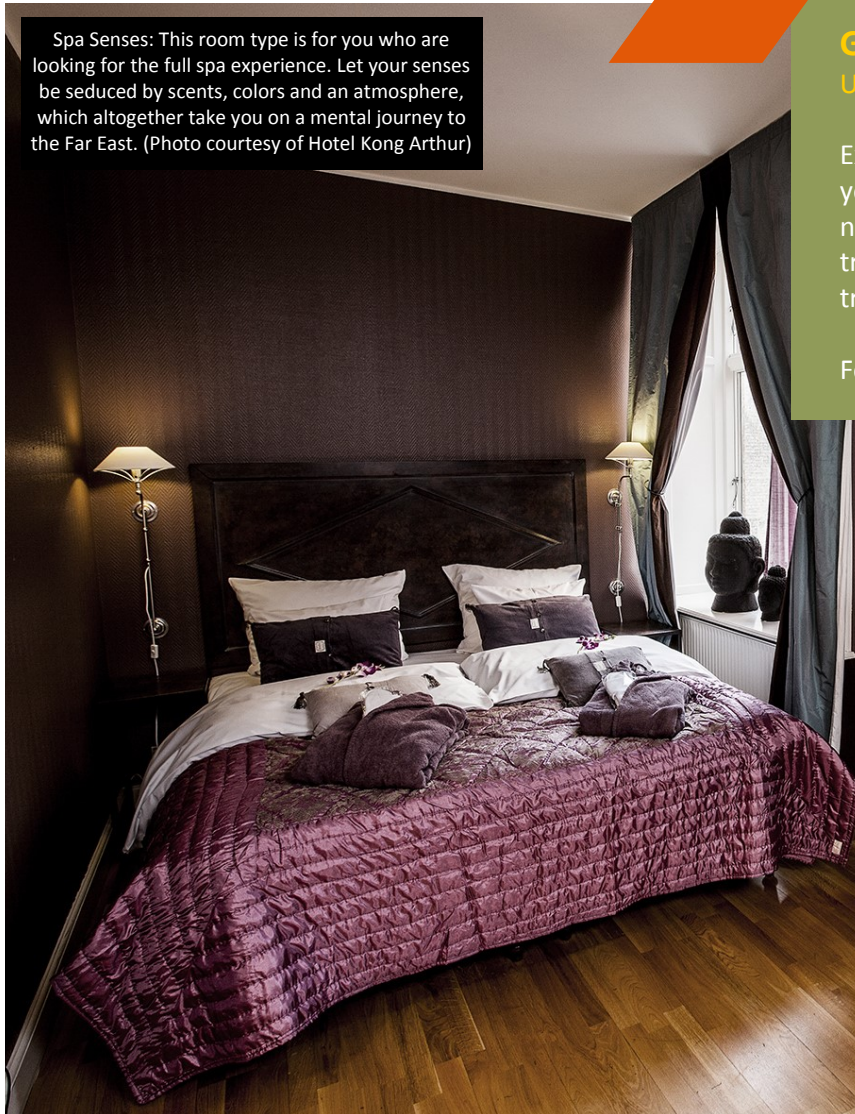


GETTING THERE

SAS the official Scandinavian airline with daily direct connections from the US to Copenhagen.
Tel. 800-221-2350
www.flysas.com



Spa Senses: This room type is for you who are looking for the full spa experience. Let your senses be seduced by scents, colors and an atmosphere, which altogether take you on a mental journey to the Far East. (Photo courtesy of Hotel Kong Arthur)



Getting around is easy

Use the Copenhagen Card

Experience Copenhagen with this pass that entitles you to visit 75 museums and attractions that normally charge an entry fee and use public transportation free of charge (bus, harbor buses, train & metro throughout Greater Copenhagen).

For more details go to; www.cphcard.com



Cool drinks

Head on down to the local neighborhood of Vesterbrogade and drink with the locals at Lidkoeb Bar. Tucked away in a backyard, Lidkoeb is a cocktail bar that embraces the notion of Danish coziness; the Danes call it 'hygge'; and delicious classic cocktails. If you want to head toward the city center, stop in to Mikropolis. Enjoy a cold drink in this small cozy cocktail bar with ten beer taps and a bold bottle list. It's definitely a place where you can challenge your taste buds.

www.lidkoeb.dk,
www.mikkeller.dk/mikropolis/

A soft place to land

Slumber in an oasis with a view. Hotel Kong Arthur is a stylish and modern boutique hotel that is big on cozy and implements a sustainable approach to making the hotel carbon neutral. Situated between the beautiful inner lakes of Copenhagen and buzzing downtown, Hotel Kong Arthur features 155 rooms and Copenhagen's biggest massage & spa in Ni'mat. Find serenity and book a treatment at Ni'mat Massage & Spa. Relax in the Water Temple and surrender to the popular Temple Massage.

www.kongarthur.dk
www.nimat.dk

Classic simplicity

Part of Copenhagen's ambiance is Danish design and the best place to get an overview of the 'Danish Modern' style is at the Designmuseum Danmark. Classic furniture designed by Danish icons Arne Jacobsen, Hans Wegner, and Paul Kjaerholm exhibit how clean, simple design and superior craftsmanship are timeless.

www.designmuseum.dk

Proudly homemade

Strolling down one of the hippest streets in the city, Jægersborgade houses some of Copenhagen's local artisan boutiques that manufacture their products right in Copenhagen. Sweet treats from Karamelleriet is where some of the best smelling and tasting caramels in the city are produced and where you can get a short introduction into the art of making caramels. You can't leave without stepping into RO Chokolade, this intimate chocolate boutique is owned by Rasmus Olsen where he creates his very own colorful and addictive chocolate.

For those creative at heart, stop by the studio workshop of Inge Vincents Keramiker where she creates and displays her own unique signature ceramics which are translucent porcelain, all white, and called 'thinware'. Her ceramic pieces are unique while functional and beautiful.

www.karamelleriet.dk
www.ro-chokolade.dk
www.vincents.dk

If you want to experience more of Copenhagen's finest products, Tours Copenhagen by CPHmade is a network of almost 100 passionate craftsmen. They offer guided tours to meet some of these manufacturers and get the tale and taste of their craftsmanship.

www.CPHmade.org

TOP: Enjoy high tea every afternoon from Monday to Saturday in one of the most beautiful rooms in Copenhagen at the fashionable NIMB. More info: www.nimb.dk | Photo credit Anders Bøggild **BOTTOM:** Michelin starred restaurant Marchal | Photo courtesy of Hotel D'Angleterre



Iconic Elegance

Established in 1755, Hotel d'Angleterre is an iconic and historic landmark located in the heart of Copenhagen. Step into the luxurious lobby and you can see its rich heritage and historical significance. Its elegance and style continues as the hotel has recently undergone a complete refurbishment, and has reopened as a revitalized grand palace. Today, the owners and every staff member continues the tradition of giving first class service that has earned the hotel its 5-star deluxe rating.

Michelin starred restaurant Marchal is located at the d'Angleterre Hotel and lead by Executive Head Chef Ronny Emborg. Chef Ronny's food is a creative combination of Nordic freshness and French elegance that align with the hotel's ambition to be Northern Europe's best. Before joining Restaurant Marchal, Chef Ronny's work was recognized and earned a Michelin star in 2010 for his work at the Copenhagen restaurant, AOC.

For more info go to www.danglerterre.dk,
www.marchal.dk



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. The restaurant is situated just opposite Copenhagen's "Kartoffelrækkerne district", between the lakes and the city ramparts. The interior design follows the same philosophy as the food: simple and classic with an innovative twist. Aamanns Etablissement, next door to Aamanns Smørrebrødsdeli, opened in 2009 serving both lunchtime and evening meals using the natural, seasonal ingredients for which Danish cuisine is renowned. (photo credit | Columbus Leth, Aamanns Etablissement

www.aamanns.dk