

# Copenhagen

QUINTESSENTIALLY

# Copenhagen, upbeat and modern!

Copenhagen is the pulse of the cultural, economic and political life of Denmark and offers a wide range of interesting experiences from contemporary fashion, design, architecture and art to impressive historical monuments.

One thousand years of history awaits you on the medieval streets of Copenhagen. These are the same streets walked on by every generation of the world's oldest royal family, the same streets and canals which have inspired artists for centuries and been home and workplace to meticulous craftsmen and famous designers.

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**Emergency**

112 (for police, fire or ambulance)

**Exchange Rate**

1 DKK = 0,11 GBP  
1 GBP = 8,77 DKK

**Official Language**

Danish

**Currency**

DKK Danish Krona

**Time**

CET

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**Electricity**

The standard electrical voltage in Denmark is 230v.  
The majority of electrical outlets in Denmark use a two-rounded plug.



# Accomodation

Best places to stay in Copenhagen

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### **Hotel D'Angleterre**

Kongens Nytorv 34, Copenhagen

A Copenhagen icon and historic landmark since 1755, Hotel d'Angleterre reopened in 2013 following the most ambitious hotel renovation in Danish history. D'angleterre is celebrated for its elegance, luxury and style. Balancing legacy and style with intuitive and tailored services, the d'Angleterre will complement the desires of today's refined travelers.

### **Nobis Hotel Copenhagen**

Niels Brock Gade 1, Copenhagen

Nobis Hotel Copenhagen is located in the City Center next door to Ny Carlsberg Glyptotek, Tivoli Gardens and the City Hall Square. Nearby are several other museums and Stroget is a 10-minute walk from the building. The property was built in 1903, designed by architect Martin Borch and includes 77 rooms, a relaxation area with sauna and fitness center, two meeting rooms and a restaurant of high international standard. All rooms are at least 20 square meters and also offers three large suites and 10 junior suites.

### **Hotel Sanders**

Tordenskjoldsgade 15, Copenhagen

The renowned Danish ballet dancer, Alexander Kølpin, has created Copenhagen's first luxury boutique hotel – Sanders. Nestled in the historic center on a quiet neighborhood street, directly behind the Royal Danish Theatre, the property was a former hotspot for the city's cultural cognoscenti in the 1970-80's. Comprised of 54 luxurious rooms each are singular in style and design. A variety of accommodations have been created to suit the needs of every guest. Single Coupé rooms are inspired from a bygone era of luxury train cabins where guests will find comfort and luxury within the intimate space. At the opposite end of the spectrum, Sanders Apartments offer the utmost in privacy and are generously spacious with separate lounge seating and fireplaces.

### **Hotel Nimb**

Bernstorffsgade 5, Copenhagen

The hotel is based inside the Tivoli Gardens. Nimb Hotel has 14 unique and individually decorated rooms, of which nine are suites. Antiques, linens from Geismar, B & O BeoVision 10 TV, BeoSound 8 iPod docking station and BeoCom 5 phone. Most of the rooms also have an open fire. All the pictures and art around the hotel are handpicked individual for each room and are placed with care. This is a hotel with quality, delightful details, good service from people with sense of quality and passion.

### **Hotel SP34**

Sankt Peders Stræde 34, Copenhagen

Hotel SP34 is an exclusive boutique hotel situated in Copenhagen's old Latin Quarter. Hotel SP34 has 118 rooms, two á la carte restaurants, four bars, serviced rooftop terrace and an exclusive private cinema with 25 seats. The hotel is located 100 meters from the City Hall Square and the pedestrian street Strøget.

### **Manon Les Suites**

Gyldenløvesgade 19, Copenhagen

Manon les Suites takes the Guldsmeden Hotels concept to a new level – their relaxed, sustainable lifestyle in a hip, happy and lush environment is the perfect urban base for friends, couples or families looking to enjoy everything that Copenhagen has to offer. Just a few minutes' walk from the iconic Copenhagen lakes, Tivoli gardens and city centre, Torvehallernes gourmet-food market, the lovely green inner-city parks, design shops and restaurants.

### **Herman K**

Bremerholm 6, Copenhagen

Hotel Herman K is a new 5-star luxury boutique hotel that disrupts traditional hotel luxury. In addition to having Copenhagen's best and most central location with neighbours such as the city's main shopping street, finest luxury boutiques, bars, restaurants as well as art museums, Hotel Herman K offers an unprecedented and unique hotel experience. The converted transformer station from 1963 stands out with a facade of dark bronze slats and large glass doors that automatically draws attention to the lobby and bar with astonishing 12 meters to the ceiling. Here, the raw and unpolished architecture serves as a frame and canvas for a custom-designed art piece, hanging in the middle of the room, casting its living shadows around the lobby.





# Fine Dining

Michelin Stars in Copenhagen

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### **Geranium \*\*\***

Per Henrik Lings Allé 4, Copenhagen

Take the lift up to the elegant lounge-bar for an aperitif then head for the spacious, modern dining room with its huge tables and slick styling. Interesting, innovative set menus; highly skilled cooking relies on local, organic and biodynamic produce. Views into the impressive kitchen and over the treetops.

### **AOC \*\***

Dronningens Tværgade 2, Copenhagen

Their aim is to give you the ultimate sensory experience, through stimulating as many senses as possible – sight, smell, sound and taste. The cuisine is based on Nordic produce, and the focus of the chef is on the pure taste. The restaurant offers four to seven course set menus. It is also possible to experience what they term, a Sensory evening, where everything is included into a 7 or 10 course menu.

### **Noma (\*\*)**

Refshalevej 96, Copenhagen

noma – Four-time World’s Best Restaurant! Re-opened in February 2018 in a new location and with a new menu, noma is on a mission to reclaim the two Michelin stars it relinquished by temporarily closing down. Superchef René Redzepi still runs the noma kitchen, drawing on experience at some of the best restaurants around the world. But noma is not about fusion food, it’s a New Nordic kitchen. Previous Scandinavian delicacies at noma have included Icelandic seaweed, Faroese deep-sea fish, Greenlandic musk ox and sorrel from Danish forests. The chefs do all their own curing, smoking and pickling and are at the forefront of new techniques to combine and prepare ingredients in innovative ways.

### **Kadeau \*\***

Wildersgade 10B, Copenhagen

Despite being set in the middle of Copenhagen, Kadeau finds their roots on the small island of Bornholm in the Baltic Sea. Their aim is to portray the wonderful tastes and smells of their beloved island, in a contemporary setting dominated by the herbs, the crockery, the artwork and the ambience of Bornholm.

### **Jordnær \***

Genbtoftegade 29, 2820 Gentofte

Restaurant Jordnær - ‘Down to earth’ Michelin food just 10 kilometres north of Copenhagen. Eric and Tina, the hosts at Jordnær, have but one ambition. All guests should be able to lean back and enjoy without having to make any decisions. It has all been such a big success that Jordnær received a Michelin star in Guide Michelin Nordic Cities 2018 just 10 months after the opening.



### **108 \***

Strandgade 108, Copenhagen

Restaurant 108 is the newly opened sibling of world-famous restaurant noma and is charmingly located between Christianshavns Canal and the new bridge Inderhavnsbroen. Carrying on some of the philosophies known from noma and the new Nordic cuisine movement, 108 hits the sweet spot between the modern, urban, ambitious and the accessible dining experience. Visit 108 for ambitious modern Nordic gastronomy in cool surroundings and moderate prices. star in Guide Michelin Nordic Cities 2018 just 10 months after the opening.

### **Era Ora \***

Overgade neden Vandet 33B, Copenhagen

Michelin-star awarded Era Ora offers the very best of North Italian cuisine. Fresh ingredients are flown in from Italy and all dishes are prepared according to time-honoured, traditional methods.

### **Kiin Kiin\***

Guldbergsgade 21, Copenhagen

Kiin Kiin serves contemporary Thai cuisine with an extensive wine list in a relaxed yet professional setting. The cuisine has been described as Thai with a twist and the critiques have been generous with their stars and accolades. Kiin Kiin takes you on an epic journey through senses.

### **Marchal \***

Kongens Nytorv (Hotel D'angleterre), Copenhagen

After only being open for one year Hotel D'angleterre's restaurant Marchal was awarded their first Michelin star in 2014 with the twice award winning head chef Ronny Emborg in front. His ambitious cuisine is inspired by the Nordic and French classics with a twist which complements the hotels aspiration to be the best hotel in Scandinavia.

### **Formel B\***

Vesterbrogade 182, Copenhagen

Rune Jochumsen and Kristian Møller have taken restaurant Formel B to the top of the best restaurants in Copenhagen. It retained its one Michelin star in Guide Michelin Nordic Cities 2017. Formel B's cuisine, innovative yet rooted in classic French cooking, offers a menu of six finely tuned dishes. Menus change every fortnight. Formel B also runs the restaurant Uformel in Studiestræde in central Copenhagen.

### **Kokkeriet\***

Kronprinsessegade 64, Copenhagen

Discreet corner restaurant where a narrow, atmospheric room blends contemporary artwork and light fittings with a classic copper bar and formally set tables. Confidently executed, original cooking offers flavoursome, modern interpretations of classic Danish dishes. Smooth, unobtrusive service.

### **Relæ \***

Jægersborggade 41, Copenhagen

Relæ is located in the Nørrebro area of Copenhagen and prides itself on delivering a no nonsense gastronomic experience. Relæ offers a creative kitchen free from the cultural heritage pushed upon the traditional Michelin-star driven restaurant, without being labeled as one of the usual, fine-dining, brasserie, or bistro restaurants.

### **Kong Hans Kælder\***

Vingårdstræde 6, Copenhagen

Well-established and enthusiastically run restaurant, in a vaulted Gothic cellar. Cooking is classically grounded with a modern edge; choice of concise à la carte or 9 course 'Innovation' menu. Well-kept Danish cheeses come with their own individual accompaniments.

### **Søllerød Kro\***

Søllerødvej 35, Copenhagen

This is gourmet paradise. Not only does Søllerød Kro offer outstanding gourmet menus with perfectly matching wines, the service is impeccable and unpretentious, and the atmosphere truly relaxing, making every meal a diner's delight!

### **STUDIO \***

Havnegade 44, Copenhagen

The restaurant opened in October 2013 and was after only four months awarded 1 Michelin-star, which it has held since. In October 2014 STUDIO was named the 3rd best restaurant in Denmark and the 10th best restaurant in the Nordic countries by White Guide Nordic. STUDIO is a workshop of passion with an inquisitive, curious and playful cuisine, challenging the dogmas in the Nordic kitchen tradition.

### **Clou \***

Øster Farimagsgade 8, Copenhagen

At Østerbro in Copenhagen you will find the Michelin restaurant CLOU, where chef Jonathan K. Bentsen and his assistant have a clear vision of their restaurant. Everybody should feel at home and get exactly the experience they deserve and to secure this, these two chefs serve all tables themselves.

Therefore the restaurant only serves 12-20 guests for a 20 set menu paired with excellent wines.



# The Classics

Traditionally Danish

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### **Aamanns Etablissement**

Øster Farimagsgade 10, Copenhagen

At the Michelin Guide-recommended restaurant Aamanns Etablissement in Copenhagen Adam Aamann and his team serve Aamanns' signature smørrebrød and classic Danish dishes for lunch with home-made schnapps and local organic beer.

### **Peder Oxe**

Graabroedretorv 11, Copenhagen

The menu is adjusted according to the seasonal offerings of fresh produce. It is inspired by the Nordic and French cuisines. Try Peder Oxe's special smoked salmon, served with fresh dill on a slice of freshly baked bread with caraway seed.

### **Schønnemann**

Hauser Plads 16, Copenhagen

Schønnemann is one of the oldest still extant restaurants in Copenhagen and with the wooden beams in the ceiling, the tall oak panels, benches and chairs upholstered in Olmerdug, green walls and white tablecloths on the tables, yes there is probably not changed much, now for more than 137 years.

### **Selma**

Rømersgade 20, Copenhagen

A sweet homely place, named after the owner-chef's daughter and run by a friendly young team. Lunchtime smørrebrød are modern in style whilst respecting tradition; dinner dispenses with the rye and sourdough bases to create dishes ideal for sharing. There's also an excellent selection of craft beers.

### **Koefoed**

Landgreven 3, Copenhagen

An intimate collection of rooms in an old coal cellar, where everything from the produce to the glassware celebrates Bornholm island. Modern cooking is accompanied by an impressive range of bordeaux wines. Lunch sees reinvented smørrebrød. The restaurant is located within walking distance of Kongens Nytorv (King's Square) in the heart of Copenhagen.

### **Tårnet**

Christiansborg Slotsplads, Copenhagen

Add some spice to your visit and taste the Danish cuisine in The Tower's restaurant, run by Danish chef Rasmus Bo Bojesen. Bojesen and his team make food with the best produce from all over Denmark. The intention is to bring traditional Danish dishes back into the limelight, but with a modern twist to make them outstanding. The restaurant is open for lunch, afternoon tea and dinner. For lunch Bojesen serves traditional Danish open sandwiches with a modern touch. Dinner is served in the cosy atmosphere and reflects the seasons as this makes the Danish menu special.





# The Contemporary

Culinary reinvention

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## **Uformel**

Studivestrate 69, Copenhagen

Uformel is the Michelin restaurant 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. Dark colors, brass and gold set the mood, and on weekends the music is a little louder.

## **RADIO**

Julius Thomsens Gade 12, Copenhagen

RADIO work with unique, ancient grains and legumes from Per Grupe's organic fields and fresh fruits delivered freshly straight from Lilleø. Furthermore, a number of local fishermen and meat and poultry farmers provide them with high quality products. Hope it speaks for itself.

## **Marv & Ben**

Snaregade 4, Copenhagen

At Marv & Ben focus is on modern Danish cuisine and fresh local ingredients from the restaurant's own garden at Hanebjerggård in Nordsjælland. This is innovative regional cooking that will delight your taste buds! Do not expect complicated haute-cuisine for the selected few. Here, the main concern is unfussy and intensely flavorful food.

## **Den Røde Cottage**

Strandvejen 550, Copenhagen

Den Røde Cottage offers culinary treats a little north of Copenhagen close by the water in idyllic settings. Here you can enjoy a cosy evening in the company of modern gourmet food, created by the restaurant's experienced and reputable chefs.

## **Almanak**

Havnegade 44, Copenhagen

Bordering on the water at the end of Nyhavn harbour, Almanak is an informal and friendly place to eat – a meeting place for people living in and passing through Copenhagen. Almanak got its name because the restaurant strives to set a new standard for how we can use the local nature and changing seasons as a structural principle for our work in the kitchen. In the summer experience jazz sessions, every Thursday, Friday and Saturday.

## **Höst**

Nørre Farimagsgade 41, Copenhagen

The gastronomic foundation for Höst is Nordic produce and the turn of the season, combining traditional methods of cooking and flavours with a modern understanding of Nordic food as well as its future. Höst has stucco brick walls along with wooden frameworks, uniting a simple and rustic interior design with disciplined architecture and the delights of the countryside. Restaurant Höst has won three international design awards, including the award as the world's best-designed restaurant at the Restaurant & Bar Design Awards.

## **Mielcke & Hurtigkarl**

Frederiksberg Runddel 1, Copenhagen

Mielcke & Hurtigkarl is located in a listed 16th hundred building in the beautiful Frederiksberg Gardens and has always been a favourite among Danish food critics. Here, the chefs draw inspiration from across the globe, as they proudly combine tradition and innovation, rooted in a creative and contemporary approach to cooking and dining.

## **Amass**

Refshalevej 153, Copenhagen

Spontaneity. In the hunt for the perfect ingredient we realize we're in a race against time. What's the perfect ingredient today might not be tomorrow and that is why the kitchen is constantly changing on a daily basis. It's a small price to pay for asking their purveyors for products at the peak of their deliciousness – and they celebrate the challenge every day at Amass.

## **Barr**

Strandgade 93, Copenhagen

Barr is not a Nordic restaurant like its parent restaurant noma who previously resided in these warm, beautiful facilities in Christianshavn. No, this child is going its own way, and draws inspiration from eating and drinking traditions of the North Sea, including both Scandinavia, Benelux and the British Isles. At Barr, you can experience new takes on the region's cold-country cooking, and experiments with classic dishes like Danish frikadeller (meatballs).

## **Brace**

Teglgårdstræde 8A, Copenhagen

Restaurant Brace brings together north and south in a modern fusion of Nordic and Italian cuisine. The kitchen will let you in on new interpretations and experiments, while still cherishing old traditions. You may have mamma's favourite dish made with Nordic ingredients, or typical elements from the north with an Italian touch.

## **Sanchez**

Istedgade 60, Copenhagen

Located on the Vesterbro street Istedgade, Sanchez offers delicious Mexican food best on the very best of Danish and Mexican ingredients. The restaurant is modelled after a traditional Mexican cantina, and the menu is constantly changing. You can enjoy your food with both tasty cocktails, Mexican craft beers, non-alcoholic aguas frescas and natural wines.

## **Alchemist (Opening in Q1 2019)**

Århusgade 22, Copenhagen

The Alchemist is 2019's most exciting restaurant opening, and looks set to reaffirm Copenhagen's status as the best travel destination for adventurous foodies. For months, the former prop warehouse of the Royal Danish Theatre has seen bridges worth of steel brought to its doors, as Rasmus Munk - the wunderkind behind The Alchemist - builds perhaps one of the grandest restaurant projects that the world has ever seen.





# The Trendsetters

For a great atmosphere

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### **Café Victor**

Ny Østergade 8, Copenhagen

Café Victor opened in 1981 and is modeled on the French / Italian café and brasserie culture. Where Sommersko represented the Paris local café, and Dan Turréll more the bohémian French bar, Café Victor was the epitome of the French city restaurant. As one of Scandinavia's oldest and most famous cafés, Café Victor has been at the forefront and has become an institution in Copenhagen's city life.

### **Bazaar**

Dronningens Tværgade 21, Copenhagen

Bazaar is a tribute to the Moorish kitchen, which you might now as the Berber kitchen or the Arabic kitchen. The menu is packed with thousand and one night's greens, small dishes to share, flame kissed meats, nutmeg, star anise, cumin, chili and coriander seeds, vibrant salads with ruby red pomegranate seeds, fresh mint and parsley as well as grilled bread accompanied by a world of dips and chutneys.

### **Fiskbaren**

Flasketorvet 100, Copenhagen

At Fiskbaren (The Fish Bar) it is all about fish and sea food – fresh, healthy, and delicious food and good wines. The atmosphere is informal and the interior is quite industrial.

### **The Market**

Antonigade 2, Copenhagen

When you visit The Market you will be presented with their personal favourite dishes from various Asian cuisines. Their aim is to showcase the diversity of Asian cuisine but with a twist. The Market is an international restaurant where the food experience from the open kitchen is central.

### **Llama**

Lille Kongensgade 14, Copenhagen

Llama opened in 2014 and is a trendy restaurant when it comes to the design and cuisine. A popular bar with a noisy and vibrant atmosphere makes Llama a popular post-party restaurant for trendy Copenhageners. Llama produces a menu heavily inspired by the South American continent from Peru, Bolivia, Ecuador, Chile and Mexico, but with a nod to Nordic roots and products.

### **Punk Royale**

Dronningens Tværgade 10, Copenhagen

The notorious restaurant Punk Royale from Stockholm recently opened up in Copenhagen. Royale represents an immortal genre in the Nordic countries, serving Scandinavian cuisine executed in a playful and trendy manner. There is nothing conventional about this place. Beware and enter at your own risk.

### **Frank**

Ny Adelgade 3, Copenhagen

Frank is owned and managed by kitchen manager Christoffer Brink and sommelier Anders Vendelboe. Christoffer was previously an assistant to Jeppe Foldager, when they won Bocuse d'Or silver medal in 2013. Since then he has been a cook at Geranium and Alberto K, and chef at Gemyse in Tivoli. Anders comes with a background from No. 2, At the Beach and Admiralgade 26.



# “See & Be Seen”

Lounges, bars and speakeasys

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## **Balthazar Champagne Bar**

Ny Østergade 6, Copenhagen

Balthazar Champagne Bar invites you for an experience and decor extraordinaire, with more than 160 different bottles of Champagne and a Champagne cocktail menu created by cocktail wizards. This bar shows you the best Copenhagen has to offer. You must experience our Friday night lounge DJ sessions.

## **Brønnum**

August Bournonvilles Passage 1, Copenhagen

This newly opened, 400 square meter, high end cocktail bar, is run by the owners of Ruby and Lidkoeb, who can be found not just on the lists of best cocktails in Copenhagen, but in the world. They know their cocktails and their customers. Located right next to the Royal Theater on Kongens Nytorv, the historic building gives you an inviting choice as you enter; the big main bar to the right or the ensuite cocktail rooms going straight. The decor is lavish, but elegant, in a 1930-40's style with heavy floor to ceiling curtains. The bar has kept the original and icon carvings around the bar, which have been there since the beginning.

## **Helium**

Bredgade 65, Copenhagen

Helium is an exclusive and experimental cocktail bar located in one of the most decadent streets of Copenhagen. Their entire atmosphere elevates you while seductive music, warm service, exquisite flavors and beautiful surroundings form the night.

## **1105**

Kirsten Bernikowsgade 4, Copenhagen

1105 is a gloriously pared down cocktail bar in the centre of Copenhagen. Cocktail perfection and soul music are their standards. Named for the postal code in which it resides, 1105 is a gloriously pared down cocktail bar in the centre of Copenhagen. Drinks are the things that really matter here, though the décor is subtle and sophisticated with soft light and gentle grey walls. If your looking for a cocktail which is made to perfection and with mad skills then bar manager Hardeep is your man. The crowd is a grown up bunch, mainly in their 30s and 40s, and the music is a smooth mix of Motown and not overly challenging jazz. DJs play at weekends.

## **Strøm**

Nielshemmingsensgade 32, Copenhagen

The cocktail bar Strøm Bar by Gråbrødre Torv square in central Copenhagen is reaping increasing recognition in the international bartending world. Here, you get so-called gourmet cocktails, where all the ingredients are homemade. The bar opened in 2012, and the team behind the so-called gourmet cocktails have won a lot of international awards and nominations and in 2013, Strøm Bar was nominated for the list The World's 50 Best Bars.

## **Ruby's**

Nyborggade 10, Copenhagen

No money was ever spent on advertising here; there are no flashy signs, no eye-catching entrance, and yet, by word of mouth, this unique cocktail bar has become one of the most talked about venues in town - and rightly so. In October 2015, Ruby was ranked 34 on the list of the world's 50 best bars. Despite its posh canal-side location and exclusive décor, Ruby has a relaxed, homey atmosphere, utterly devoid of pretention. The expert bartenders greet you when entering and subsequently serve up some of the most delicious cocktails in Copenhagen.

## **NOHO**

Flæsketorvet 28, Copenhagen

NOHO in the Meatpacking District (Kødbyen) in Copenhagen is a traditional cafe in the daytime, but in the evening you are served a selection of platters and eye-catching cocktails. On the weekends you can either sip cocktails in the hip designer lounge on the main floor or descend downstairs and party with the rest of the Meatpacking District's hip crowd.

## **Gilt**

Rantzausgade 39, Copenhagen

You will find GILT – short for Glass, Ice, Liqueur and Topping – in Rantzausgade street in the Nørrebro neighbourhood of Copenhagen. It has been here for over a decade, since the piña colada and strawberry daiquiri were hot news. Today, GILT has returned to its beginnings and is now serving honest and stylish cocktails of high quality, with an individual, often Nordic, twist. The man behind GILT, Peter Altenburg, has more than 20 years of experience, and many people believe that he and GILT can take a lot of credit for Copenhagen's international recognition and the fact that the city has a cocktail scene today.

## **Dorf's Gastrobar**

Valkendorfs gade 22, Copenhagen

Quality and experiences through the art of drinking gastronomy. That is what Dorf's Gastrobar focuses on. Here you can order 34 different beers on tap and 60 kinds of gins to go with your oysters or tapas board. You can also order a beer or gin tasting board to start your own experience or immerse yourself in the beer-bible, which illustrates all details about each beer.



# After Dark

Where to go from dinner

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## **ARCH**

Nørregade 41, Copenhagen

ARCH has redefined nightlife in Copenhagen and pioneered the nightlife experience since opening its doors in 2016. The club's vibe is very sophisticated and sexy. The music varies depending on the night with the DJ playing tunes ranging from hip-hop to house.

## **Lusso**

Hovedvagtsgade 8, Copenhagen

LUSSO is a night club, opened from Thursday to Saturday, where before you start partying you can eat delicious food. LUSSO can manage up to 65 dining guests and after 22.00 the with increasing music and subdued light. Since this is one of the most exclusive nightclubs in Copenhagen, only a maximum of 150 guests will be let in.

## **Chateau Motel**

Knabrostræde 3, Copenhagen

When you pass the bouncers and the thick red velvet curtain hanging in the doorway, you are in the yard greeted by great lighting and art installations and a bar. Inside, the club is decorated in five different universes. The ground floor is decorated in decadent French 1900s style with heavy, red velvet, brass and large chandeliers. The music gets old and playing from vinyl, and the bar offers cocktails.

## **At Dolores**

Lille Kongensgade 16, Copenhagen

"You can still party as 18-year-old even though you are 27+". That's the concept of the new exclusive nightclub in Copenhagen, 'At Dolores'. Located in the same local as former 'Club Bisou', Casper Christensen and his team are aiming to put Copenhagen and 'At Dolores' on the world map for best party club.





# The sights

What not to miss!

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### **Strøget and Latin Quarter**

Strøget, with its continuous stream of passers-by, is a busy pedestrianized street that runs through the historic heart of the city, linking its two main squares – Rådhuspladsen and Kongens Nytorv. The fairly ordinary shops at the Rådhuspladsen end of the street become gradually more ‘chichi’ as the road nears the fashionable designer district of Kongens Nytorv. Around the University, the heart of the ‘Latin Quarter’ still beats in the timeless student bars and cafés, ensconced behind the colored facades of the old houses. The heavy doors, which line the cobbled streets, conceal charming hidden courtyards.

### **Tivoli and Slotsholmen**

The exuberance of Tivoli – Copenhagen’s legendary pleasure garden – offers a striking contrast to the sober elegance of two famous Danish museums: the Ny Carlsberg Glyptotek (art and sculpture) and the National Museum. At night, the nearby Rådhuspladsen – Town hall Square and bus terminal – with its neon adverts is reminiscent of Times Square or Piccadilly Cirkus. Charming pedestrian streets lead to the island of Slotsholmen, which is barely separated from the city by a canal. The ancient heart of Copenhagen is today the political and economic centre of the capital, dominated by such stately buildings as Christiansborg Slot, Børsen and the Kongelige Bibliotek.

### **Frederiksstaden and Langelinie**

The refined architecture of Amalienborg Palace lends an air of nobility to the 18th-century residential district of Fredrik’s town. The majestic streets of Bredgade and Store Kongensgade are bordered by art galleries, luxury boutiques and impressive facades. At their northern end, a waterfront walk brings you to the imposing, austere, star-shaped Kastellet (Castle), which was once part of the city ramparts. Beyond the Castle lie the docks, the port – with its famous Little Mermaid – and the open sea. To the west lies the district of Nyboder whose regular rows of ocher-colored houses are home to naval staff and their families.

### **Nyhavn and Christianshavn**

Kongens Nytorv, a royal square graced by majestic buildings, opens onto Nyhavn (New Harbour). Behind the district’s brightly painted facades, bars and cafés serve beer, snaps, and herrings, while tourists and would-be sailors stroll along the quays where old boats bob on the water. On Christianshavn the wind sweeps across the canals, rattles the mast cables, and blows along the cobbled streets. This is an artificial island – built in the 17th century to protect the city against attack and it still has its bastions. Beyond the Free State of Christiania lies Holmen, home of the Danish Royal Navy for centuries, but today a site earmarked for future urban development.

### **The Copenhagen Opera House**

The Opera, located on the island of Holmen, is one of the most modern opera houses in the world, and is built with the future in mind. The first sod of earth in the construction project was lifted in June 2001, and on 1 October 2004, the completed opera and ballet house was formally handed over to the Danish Prime Minister, Anders Fogh Rasmussen, by shipping magnate Maersk Mc-Kinney Møller, as a gift to the Danish people. The Royal Theatre then took over responsibility for the running of the house. The Opera was officially inaugurated on 15 January 2005.

### **Rosenborg Castle**

Rosenborg Castle in Copenhagen is home to some of Denmark’s greatest cultural treasures. The castle was built by Christian IV as a pleasure castle. In the basement you will find the Danish crown jewels and regalia. Rosenborg Castle was inhabited by the royal family until 1720. But since 1838, the castle with all its contents has been a historical museum. The museum has a sister museum at Amalienborg Palace.

