

Michelin-starred restaurants line the canals of Copenhagen, Denmark's capital city, along with quirky cafes, eclectic nightlife and a unique design sense says Fareeda Kanga

HE world's oldest monarchy still rules benevolently in what is supposed to be 'the happiest capital in the world.' Welcome to Copenhagen! Whilst the Danes are notoriously friendly, making this city a tourist's paradise, Copenhagen is gaining prominence for its edgy sense of design, hip and happening nightlife and of course its delicious culinary offerings...

Michelin and more

Did someone say food? In Copenhagen, cuisine is elevated to a veritable art form and food is not merely for imbibing and ingesting but viewing and wow-ing. Here are some interesting statistics to add to my case.

This colourful city of canals and cobblestones boasts of 18 Michelin stars amidst 15 restaurants. Foremost amongst them is Noma with two Michelin stars. Nestled in anonymity in what appears to be an old 19th century salt warehouse, Noma is repeatedly voted as 'the best restaurant in the world' with gourmets trekking from the four corners of the globe to sample Chef Rene Redzepi's (who trained at French Laundry and El Bulli) gastronomic delights often booking a table months in advance. The cuisine will take your breath away both in terms of shock value, taste and texture.

Light, clean dishes prepared with local and regional ingredients, the menu defines 'New Nordic cuisine'. If you can't get a table (or don't have the budget) at a fancy Michelin

Even the 'wanna be' Michelin star restaurants are worthy of a visit. We stop for lunch at Manfreds in the hip street of Jaegersborggade

restaurant fret not cause that's the greatness of the Danish culinary scene.

(don't even think of pronouncing it) in Nørrebro. Dining on everyday food created with raw materials of the highest quality while sampling delicious homemade wine in a simple setting is the stuff culinary dreams are made of... For the culture vulture

Oscillating between the contemporary and classical there are two worlds that co-exist in harmony.

You have the hip, cool Soho-like meat packing district with edgy bars and nightlife and the classic castles like Kronborg Castle and Amalienborg Palace (one of the greatest examples of Rococo architecture) and home to



the current monarch so it is the equivalent of Buckingham Palace except more accessible to the public as many of the state rooms are open to all. These are my personal favourites although the traditional tourist mustsees such as the Tivoli Gardens (opened in 1843) and one of Europe's most visited theme parks and The Danish National Gallery are also worth a visit. The city is dotted with A grade, top-notch museums and parks that

add to its regal splendour so do your homework well before you go as the choices are unlimited. Being a jewellery lover my favourite place on the classic route was the

Rosenborg Slot, popularly known as Rosenborg Castle. Fairly modern and built in the 17th century it is the eye-popping jewels

and the throne room of the royal family that one can gaze at for hours. 63 FEBRUARY-MARCH 2016 | G2



of pleasure, pubs and alehouses. As the boat ambles through the canals past the colourful homes we have

to duck under the low bridges and mind our heads!

Copenhagen's favourite girl —The Little Mermaid—suddenly pops up on the shores and tourists go trigger-happy clicking a plethora of pictures as we catch a glimpse of Hans Christian Anderson's legendary and much-

loved character. Shopaholics anonymous

Some sincere advice: if you are strapped for time skip a trip to Strøget,

the longest pedestrian street in Europe and Copenhagen's largest shopping area. It has the usual malls and big brand stores found in all big cities although it is fairly hyped up in tourist guides. Instead opt for a genuine shopping experience as locals do at Nørrebro.

Here Danish design comes alive and amazing ceramic galleries, pottery and eclectic local fashion designers offer a feast for the eyes. One of the key takeaways from our trip was on the final day: after a gruelling walk in the public parks we stumbled upon Istid. The charming duo of Anikken and Nina have opened this unique ice cream parlour in

Nørrebro. It has over the years attracted a legion of devotees. The ice cream initially resembles a milk shake. It is then whipped with liquid nitrogen and gets churned into a thicker consistency right in front of your eyes.

The air is redolent with the tastebud-tingling vapours as the finest organic

ingredients get transformed into a gooey decadent mush-not too sweet or

Fact file

Getting there: The fastest and most seamless connectivity is on

Emirates airlines via Dubai. The flight time from Dubai is a little over six hours and the service is outstanding.

Fares: From ₹65,000 onwards ex-Mumbai. Where to stay: For a decadent treat don't look beyond the Hotel D'Angleterre—one of Copenhagen's best-known landmarks.

Home to royalty and heads of state as well as discerning travellers. Doubles start at US\$ 600.

For a budget option: Try the Tivoli Hotel or the Radisson chain which charge about US\$ 150 + per night.

Visa requirements: Apply for a Schengen visa through the Danish Embassy located in New Delhi via VFS. Currency: Danish Kroner (approximately ₹11 to the Kroner)