

COPENHAGEN



With more Michelin stars than any other Scandinavian city and a name synonymous with sustainable urban design, it's no wonder the Danish capital boasts the happiest people on earth. *Illustration by Shout*



Royal Hotel Copenhagen's newly renovated lobby, with the original staircase. Below: The rooftop conservatory of Hotel Sanders.

CHECKING IN

Sleeping in Style From classic to cutting-edge, Copenhagen's top hotels are all evidence of the Danish commitment to great design.



HOTEL SANDERS

Ballet dancer turned hotelier Alexander Kølpin likes to create a story for his audience, aka his guests. Arriving at his Hotel Sanders, just steps from the Royal Danish Theater, you immediately feel like you've entered another era. The clubby lobby has an English colonial (rattan furniture, potted plants) meets classic French bistro (warm lighting, Deco prints) vibe that draws a fashionable crowd at cocktail hour. The 54 guest rooms feature an earthy, neutral palette, with lots of wood, leather, and linen, as well as artworks (vintage black-and-white photos, Expressionist paintings) chosen with Kølpin's discerning eye. While the main restaurant serves an international menu all day, the rooftop conservatory is an ideal spot for an afternoon tea or a post-shopping aperitif. *Rooms from \$410; hotelsanders.com. — Maura Egan*

ROYAL HOTEL COPENHAGEN

Upon opening in 1960, the Royal was Copenhagen's first skyscraper and was known as the SAS Royal. Several name changes later, the 261-room hotel still has the best location in the city, with views of Tivoli Gardens and the Baltic Sea in the distance. Earlier this year the hotel underwent a major renovation at the hands of Space Copenhagen, which left intact much of Arne Jacobsen's original design, from the dining room cutlery to the iconic Egg and Swan chairs, while adding a more informal atmosphere. Hard-core traditionalists should book Room 606, which is perfectly intact, right down to the doorknob. *Rooms from \$290; radissoncollection.com. — Debbie Pappyn*

HOTEL 71 NYHAVN

This hotel is made up of two stoic brick buildings with green shutters—converted warehouses built in the early 19th century. A stone's throw from the harbor, it has an enviable location on the Nyhavn canal, with busy sidewalk cafés on one side and antiques shops and galleries lining the charming, winding streets on the other. The 130 freshly refurbished rooms are outfitted with comfortable, minimal furnishings from the likes of Fritz Hansen, Gubi, Bernard Schottlander, and Space Copenhagen. Rooms facing the water offer unobstructed sunrise views. *Rooms from \$275; 71nyhavnhotel.com. — Rima Suqi*

From top: One of two bedrooms in the Apartment; Hotel Herman K's lobby bar; the lobby of Hotel d'Angleterre.



HOTEL HERMAN K

In a city committed to innovative design, the new 31-room Herman K manages to stand out for its outré conversion of a once windowless transformer station in the center of town. Outside, it's covered in striated metal cladding; inside, the walls are raw concrete. You enter a three-story, yet narrow lobby with a cozy lounge off to one side where you can enjoy a complimentary glass of wine or nightcap. Restaurant Roxie, run by the team from the nearby Michelin-starred Kadeau, serves New Nordic cuisine like smoked cod roe on grilled bread or Norwegian diver scallops with leek flowers. The spare, neutral guest-room decor gets a graphic kick from the black-and-white marble in the bathrooms. *Rooms from \$490; brochner-hotels.com. — Ted Loos*

THE APARTMENT

Laid out like a residential space and arrayed with distinctive vintage furnishings and works of art, the gallery-cum-shop known as the Apartment has been a destination for design seekers since it opened seven years ago. This past summer, owner-curator Tina Seidenfaden Busck opened another Apartment—one that you don't have to leave at closing time. In the same stately 18th-century building in trendy Christianshavn, where she lives with her family, she set up a two-bedroom short-term rental with views of the canal. The bright, book-filled spaces happily obliterate any misconceptions of Scandinavian design as being limited to monochromatic minimalism. "I've got a deep passion for textiles and patterns," says Seidenfaden Busck. It shows here with a playful aesthetic—floral and striped wallpaper, furniture, and rugs on the likes of Ilse Crawford, Märta Måås-Fjetterström, and Muller van Severen—that's 50 shades of anything but gray. *From \$1,140 per night; theapartment.dk. — Adam Sachs*



HOTEL D'ANGLETERRE

While newer hotels in Copenhagen have taken a low-touch, design-centric approach to luxury, the d'Angleterre has stayed firmly rooted in its old-school, white-glove grandeur. The gleaming Victorian palace right on the King's Square, the liveried doormen, the formal Michelin-starred restaurant, the flowers and fabrics—it all conjures, well, a kingliness that is rare in the Scandinavia of egalitarian simplicity. But stuck in the past it's not: The recently redone interiors added a modern palette (black, plum, silver), and the Balthazar Champagne Bar—a lively hangout from cocktail hour to nightcaps—diffuses any sense of stuffiness. Book the d'Angleterre Suite for panoramic views, and don't miss the spa, one of the best in the city. *Rooms from \$660; dangleterre.com. — Jeffries Blackerby*

NIMB HOTEL

Built in 1909 next to the Tivoli Gardens, the Nimb Hotel is all bright extravagance on the outside, with thousands of bulbs illuminating a façade designed to look like a Moorish palace (from a time when Danes were besotted with the stories of the Arabian nights). The interior, however, is defined by understated luxe, with wide oak floorboards and working fireplaces in many guest rooms, some of which have terraces overlooking the famed Tivoli light installations. A new extension has doubled the hotel's capacity to 38 rooms and suites without sacrificing any of its boutique charm—each room is unique, furnished with handpicked antiques. The bar occupies the former grand ballroom, still lit by the original chandeliers, while the new wing has a rooftop terrace and pool, a first for a Danish hotel. *Rooms from \$435; nimb.dk. — Jeni Porter*





From left: Items from Hay; the brand's flagship. Below: Pitcher 992 from Georg Jensen.

SHOPPING

Hometown Heroes

For the best of Denmark's global design brands, head straight to the source.

SOME OF DENMARK'S most revered brands have storefronts around the world, but there are still reasons to browse the shops on their home turf. In many cases, these beautiful flagships are the only place to see all the offerings, including one-of-a-kind or limited-edition items.

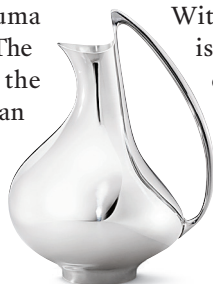
The silver room at Georg Jensen (*Amagertorv 4; georgjensen.com*) has the world's largest collection of the company's masterpieces, all crafted by hand in the smithy at the brand's headquarters nearby. Many, like Georg Jensen's Grape Collection (1918), Henning Koppel's Fish Dish (1954), and limited editions by Marc Newson (2015) and Kengo Kuma (2016), can be found only here. The smithy is usually not open to the public, but DEPARTURES readers can email gjny@georgjensen.com to request a tour.

Hay, for the uninitiated, is Denmark's answer to Muji,

with well-priced furniture and accessories for every room in the home. The cult brand has limited availability in the United States (the biggest selection is at the MoMA Design Store in New York City), so a visit to its shop is a must (*Østergade 61; hay.dk*). It's set up like an apartment that spans two floors of a historic building in the heart of the city, with goods ranging from minimalist kitchen utensils to stylish desk accessories.

The Royal Smushi café is just one reason to visit the flagship of the 243-year-old porcelain brand Royal Copenhagen (*Amagertorv 6, royalcopenhagen.com*).

With its colorful decor, the eatery is open for breakfast, lunch, or drinks and is the ideal spot to refuel after shopping for exclusive merchandise, including Black Fluted dinnerware with its trademark saturated matte finish.—*R.S.*



INSIDER TIP

A Designer's Hit List

Jeweler Sophie Bille Brahe shares her go-to shops for fashion.

TIME'S UP VINTAGE

Ask owner Jesper Richardy if he has anything special in the back and he'll bring out treasures like Chanel haute couture or menswear from Hermès. It's high-end jewelry (below) and luxury vintage at its best. timesupshop.com

CBN VINTAGE

My sister-in-law Caroline Bille Brahe opened a vintage shop in my brother's Café Atelier September. Sifting through the colorful clothing and sipping coffee from the popular café is an ideal afternoon. cbn-vintage.com

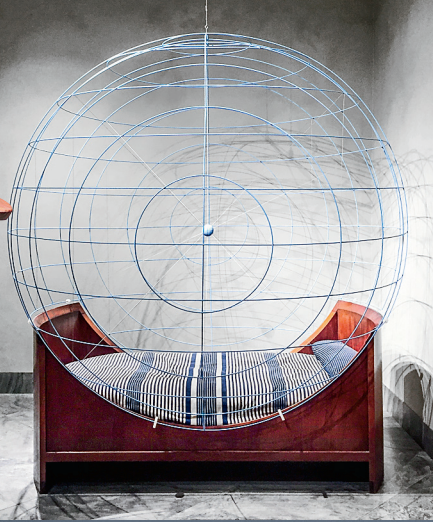
HOLLY GOLIGHTLY

This specialty shop opened a big new store with a wonderful selection of clothes and accessories, curated by owner Barbara Maj Husted Werner, who has the very best eye. She stocks Dries Van Noten, the Vampire's Wife, and my own jewelry. hollygolightly.dk

LOT #29

This boutique carries a wide variety of designers—from Deitas to Erdem—so there is something for everyone. I always make sure to buy my bikinis and socks from Missoni there. lot29.dk





SHOPPING

Buying up Bredgade

The royal district's central artery is the place to find preeminent Danish furniture and decorative arts.

KLASSIK MODERNE MØBELKUNST

Owner Thomas Schlosser is the largest dealer in vintage Danish design. He has warehouses full of classics but saves rarities like a Mega Papa Bear chair for his flagship. klassik.dk

CARL HANSEN & SØN

The 110-year-old Carl Hansen & Søn has been making Hans Wegner's iconic Wishbone chair since 1950. The showroom has recent additions like Naja Utzon Popov's rugs and Bodil Kjær's outdoor furniture. carlhansen.com

SECHER FINE ART & DESIGN

Owner Anders Secher Krogh sells the Expressionist paintings of the 1940s avant-garde group CoBrA—a portmanteau of Copenhagen, Brussels and Amsterdam, from where the artists hailed—as well as collectible furniture such as vintage Finn Juhl sofas and Michael Bloch consoles. secherfineart.com

JØRGEN L. DALGAARD

Jørgen Dalgaard has been selling 20th-century decorative arts for 40 years and says “everything sold for nothing” when he started. The veteran dealer, who helped put potter Axel Salto on the map, still sells Salto's dimpled pieces along with furniture from the likes of Bjørn Wiinblad and Børge Mogensen. jdalgaard.dk

DESIGNMUSEUM DANMARK

Architect Kaare Klint transformed the former Royal Frederik's Hospital into Kunstindustrimuseet almost a century ago, and his sure hand is still evident in the design. But like its change of name, Designmuseum Danmark is updated for the times. The exhibitions focus on the history of Scandinavian design as well as the future of the field in both form and function. The inner courtyard and café make it a welcome respite from retail. designmuseum.dk — J.P.



Klassik Moderne Møbelkunst. Top, from left: Jørgen L. Dalgaard; Designmuseum Danmark.

SPECIALTY SHOPS



GRIEGST JEWELRY

Jeweler Arje Griegst, who died in 2016 at age 78, made everything from serveware for Royal Copenhagen to a tiara for the Queen of Denmark. There's a cult following among high-profile Danes (Bjarke Ingels proposed to his girlfriend with a Griegst ring). Griegst's son Noam now runs the business with his mother, Irene, also a jeweler. Clients can visit their Latin Quarter workshop by appointment only. griegst.com — R.S.



MARITIME ANTIQUES

Maritime Antiques in Frederiksstad specializes in age-old objects from or relating to the sea: diving helmets, telescopes. When Frans Pachner (with co-owner Magali Chiaberge) took over from his father, he added nautical-inspired fashion, including Saint James's striped shirts, Andersen-Andersen turtle-necks, and S.N.S. Herring fisherman's sweaters. maritime-antiques.dk — R.S.



CULT BRAND

Meet Ganni

Copenhagen's fashion label built for two wheels takes off.

GANNI, the popular Copenhagen-based clothing brand, is emblematic of how Danish designers have turned their city's breezy lifestyle into a new fashion code. For Ganni's creative director, Ditte Reffstrup, who took over the company in 2009 with her husband, Nicolaj, the idea was to ditch the Scandi-minimalist uniform for brighter colors and bolder prints.

Ganni has managed to gain a rabid following among women who like to wear the clothes while riding a bike or posing on Instagram. (You can shop for them at Ganni's concept stores in Scandinavia or on net-a-porter and matchesfashion.com.) In fact, a group of local influencers, including Pernille Teisbaek, Emili Sindlev, and Jeanette Madsen, helped turn the brand into a viral sensation, filling their feeds with images of themselves modeling the label's looks. In a recent post, Madsen lounged in a leopard-print wrap dress. The Ganni dress she wears is romantic but neither formal nor revealing. "My followers love it when I'm wearing dresses, because it's so easy to picture themselves in them," says Madsen. Reffstrup seems faintly bewildered by how the brand's viral power has turned them into a global phenomenon. (French luxury conglomerate LVMH bought 51 percent of the company last year.) "We never had an Instagram strategy," she says. "We just followed our gut and worked with girls we admire." —Susie Rushton



The top floor of Fredericia's bi-level showroom, inside the multipurpose Postgården complex.

SHOPPING

Stamp of Approval

A civic institution is now a design retail mecca.

SPRAWLING ACROSS ten protected buildings dating back as far as 1729, Postgården, the old Royal Post Office, exemplifies the Danish skill for respectfully reinventing heritage spaces for current needs. That's why two favorite venerable brands opened flagship stores here.

Republic of Fritz Hansen (fritzhansen.com) took over the building that once housed mailboxes for its first Copenhagen store. Embracing legacy elements like elaborate iron pillars, the store is staged as a home to provide the full Fritz Hansen experience of furniture, lighting,

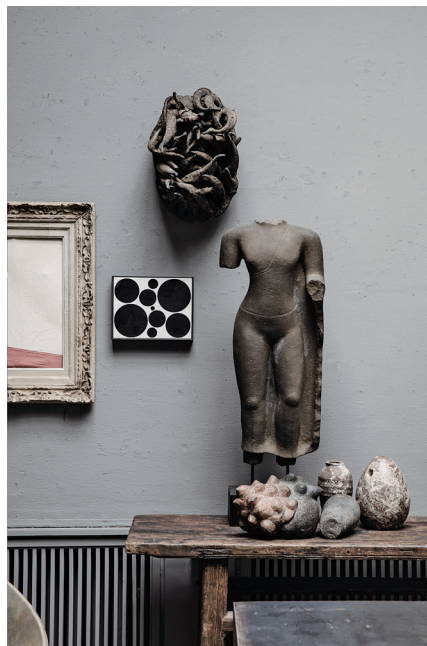
and objects. The 146-year-old brand has pieces here that you won't see elsewhere, including Poul Kjærholm's PK80 daybed in rustic leather and Arne Jacobsen's Series 7 chairs in fun colors such as Hüzün Green, a hue created by Danish artist Tal R.

Around the corner, **Fredericia Furniture** (fredericia.com) has a bi-level light-filled gallery that showcase a variety of pieces, like Børge Mogensen's 1950 Hunting chair and Space Copenhagen's velvet-covered Swoon chair from 2016.—J.P.

A COLLECTOR'S EYE

Inside designer Oliver Gustav's singular shop.

TUCKED AWAY in quiet Østerbro is one of Copenhagen's most distinctive design destinations: the studio and showroom of Oliver Gustav, a master of seductive Nordic minimalism. Built in 1920 as a private art gallery, the sublimely skylit rooms mix antique Chinese chairs and Bactrian stone sculptures with midcentury classics and pieces by a coterie of contemporary designers (Rick Owens, Faye Toogood, Michaël Verheyden) who "have a special sense of material and texture," says Gustav. "That's what I fall in love with." A self-proclaimed "crazy collector," he sources everything offered here and at an outpost in New York's 11 Howard hotel. Gustav also sells his own linen- or hemp-upholstered seating, dining tables in wood and metal, and new lighting handcrafted by local artisans. olivergustav.com —Stephen Wallis





DINING IN

Chef's Delight

At a leisurely lunch, Noma's Nadine Redzepi proves there is more than one accomplished cook in the household.

by David Prior. Photographs by Ditte Isager



Guests, many part of the Noma family, gather for an afternoon lunch. Right: Nadine Redzepi.

created for René and their three daughters as well as for gatherings exactly like this. Although Nadine is well ensconced in the Noma family—she worked as the restaurant's chief reservationist before she began dating René, and has had various other roles since then—her own cooking style is very different from Noma's military-like precision.

Guests, including the jewelry designer Patricia Tind and Noma's head chef Mia Christensen, drift in slowly, as there is no particular start time. Only when they are assembled does Nadine begin to pull together the lunch: she boils the artichokes, steams the mussels, and whips up a salad. A spectacular seeded loaf of bread arrives courtesy of Hart, as well as a curious selection of natural wines.

A decision is made to take advantage of this particularly sunny summer afternoon and move the lunch to the courtyard that the Redzepis share with their neighbors. Katherine Bont, Noma's head

“NADINE PLATES ARTICHOKEs a little differently from me,” says chef René Redzepi with a laugh. He and his wife lay two platters of the vegetables on a table set for friends under an apple tree in the courtyard of their Hans Christian Andersen-style home in Copenhagen. On one plate, artichoke leaves are neatly fanned out, while the other has a looser arrangement—neither appears more or less appetizing. But that doesn't stop the assembled lunch guests, all from the city's creative and culinary scenes, from ribbing the chef. “Pass me Nadine's, they look effing delicious,” says the British baker Richard Hart, who is about to open Hart

Bageri (see page 54) this fall. At the table are stylists, chefs, and servers, many from René Redzepi's world, a world that has now extended beyond the sleek Bjarke Ingels-conceived building that is Noma 2.0 to a network of restaurants and cafés around the city. In this community it is known that there are two culinary talents in the family—one is the game-changing chef René, and the other is Nadine, the casual yet consummate hostess.

Last year Nadine (who goes by the full name Nadine Levy Redzepi) published her first cookbook, *Downtime: Deliciousness at Home* (Pam Krauss/Avery), inspired by the simple meals she





server, commandeers some off-duty chefs and Danish architect and interior designer David Thulstrup (he did Noma 2.0) to haul the long table outside. Christine Rudolph, a food and set stylist, decorates the table with muted linens and ceramics sourced from regional artisans. Rudolph has been responsible for not only the look and feel of the cookbooks for Nadine and Noma but also for sourcing the restaurant's much-coveted tableware. She also worked with Thulstrup to create the exquisite sculptures of sea and land detritus that decorate the walls of the restaurant.

"Everything is cross-disciplinary in Copenhagen right now," says Rudolph, finishing up her casual tablescape as Nadine sets down a steaming pot of mussels. "Once the design community might have been slightly separated from the food scene," says Rudolph. "But now there seems to be a total collaboration."

Nadine Redzepi's Black Book

ÆSTETIK Designer Patricia Tind makes all her jewelry in her workshop and store. *Gammel Kongevej 86c*

BIRGER CHRISTENSEN Open since 1869, this shop stocks international and local fashion labels like Saks Pott and Pernille Lauridsen. *birger-christensen.com*

FIL DE FER The store specializes in French country antiques, including wicker baskets, chandeliers, and chairs. *fildefercph.com*

GREENSQUARE You can find everything from Art Nouveau to Biedermeier at this furniture showroom. *greensquare.com*

H. SKJALM P. Selling a wide range of ceramics since 1953. *hskjalmp.dk*

TABLEAU This is a floral shop as art installation designed by architect David Thulstrup, the genius behind some of the city's coolest spots, like Noma 2.0 and the Vipp hotel. *St. Kongensgade 50*



Nadine's grilled artichokes. Above: Noma chef René Redzepi at the table.



LOCAL FLAVOR

Bread Alone

AS BEFITS A city obsessed with the handmade, locally grown, and climate appropriate, Copenhagen is lately in thrall to artisanal bread. Cardamom buns, for example, may be a Swedish obsession, but thanks to a Stockholm-raised, Noma-trained baker named Emil Glaser, there's a line most of the morning and into the afternoon for the squarish, golden, spandrel-strapped rolls (which Glaser insists on serving warm) at **Juno the Bakery** in Østerbro (fb.com/junothebakery). Though it has only the tiniest counter, you'll want to stay a good hour watching the hungry line up and sipping refills of the single-origin coffee.

Similarly, **Lille** (lillebakery.com), a bakery funded by a Kickstarter campaign, was founded by Jesper Gøtz, also a former Noma cook who became enchanted by bread, specifically as baked by Chad Robertson of Tartine, a beloved spot in San Francisco. Lille opened earlier this year in a sun-drenched studio near a canal where picnickers enjoy alfresco lunches.

Finally, this fall, Richard Hart, who spent six years as head baker at Tartine, is opening **Hart Bageri** in Frederiksberg. Glaser and Gøtz both revere Hart, a friendly bear of a man with the accent of his native East London. One taste of his sourdough—as substantial and deeply flavored as anything at Tartine—and you can see why. —*Corby Kummer*



Manfreds, a popular bar in the Jægersborggade neighborhood, specializes in natural wine.

RAISE A GLASS

Natural Selection

The rise of minimal-intervention wine.

THE FORECAST FOR Copenhagen is cloudy and funky, and we're not talking about the weather. Natural wine—made with no additives and as little intervention as possible, and usually made from grapes farmed organically or biodynamically, too—has completely taken over the Danish capital, partly because of how the unusual, earthy notes dovetail with the natural flavors of New Nordic cuisine.

Credit Noma for getting the ball rolling, notably in a country that doesn't even make wine because of its climate. "It got started here, and it picked up the pace so quickly," says Mads Kleppe, the restaurant's wine director. "It's surprising in a fairly small city that a couple hundred restaurants and bars specialize in it. People don't even announce it now." And he points out the massive variety in the field: "It's an approach, not a flavor."

Though natural wine is the new normal, a few venues stand out for sampling. It makes perfect sense that a Noma alum is among the three founders of **Ancestrale** (ancestrale.dk), a charming wine bar where you can grab a wooden stool at the communal table and order the equivalent of a happy-hour special: three wines for about \$15.

The well-known **Manfreds** ([\[.dk\]\(http://.dk\)\), an offshoot of the Michelin-starred eatery Relæ across the street, certainly merits a stop \(make sure to have the beef tartare\), but the same block holds the cozy, offbeat **Terroiristen** \(\[terroiristen.dk\]\(http://terroiristen.dk\)\), a combination wine shop and wine bar where you may find 200 natural options from countries such as Slovenia, Austria, and Italy—as well as a concert in progress.](http://manfreds</p></div>
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Located right on Copenhagen's picturesque main canal, **Den Vandrette** ([den vandrette.dk](http://denvandrette.dk)) plays music ("always loud," according to the owners) in its brick cellar, which features charming old barrel-vaulted archways. Order the fried whitebait and a glass of trendy orange wine, rosé's cooler cousin.

And nothing represents the quirkiness of this category—and Copenhagen itself—better than the service at **Ved Stranden 10** (vedstranden10.dk). Pass through the wine shop in front and go to the spare, modern rooms in back. Have a seat, but don't expect a list—your waiter is likely to plop down next to you as he asks about your drinking preferences, which he'll use to pick something especially for you. The wine you get may be Hungarian or Catalan—but in any case, it'll be good.—*T.L.*



Bjarke Ingels designed the Islands Brygge harbor baths with diving platforms that reach 16 feet in height.

INSIDER TIP

In the Swim Do like the Danes and dive into the many well-designed public pools and baths that now line Copenhagen's harbor.

DANES TAKE THEIR public spaces seriously. And in their decades-long effort to improve quality of life in the capital city—pedestrian malls, revamped parks—they've also rerouted the sewage lines to clean up the harbor. Today, the water is so clean it's tempting to jump in anywhere, and harbor swimming—with official beaches and baths boasting inventive designs—has become an essential part of life. Cooling off has never been so appealing with these visually stunning swim zones, not to mention the lively bars and restaurants popping up along with them. It's become a favorite pastime in the city and the place to be.

Islands Brygge, a floating dock created by starchitect Bjarke Ingels—one of whose diving platforms looks like the bow of a ship—opened in 2003, starting the craze. Next came the lap pools of harbor bath **Fishketorvet** (aka Copenca-bana) and the lagoon-like **Sluseholmen**, with a shape inspired by corals. All three are seasonal and overseen by lifeguards (svoemkbh.kk.dk).

For the more adventurous, there are the unpatrolled swimming zones open year-round, including the picnic-friendly stepped decks around the funky Krøyers Plads development in Christianshavn. Close to bustling Nyhavn, the similarly

tiered Kvæsthus Pier is an oasis of relative calm. Refshaleøen, a burgeoning cultural precinct in a former shipyard area, has a summer bar called **Baby Baby** (*Refshalevej 151; 45-5122-8488*) near the just-opened Søndre Refshalesbassin swimming zone. But it's **La Banchina** (labanchina.dk), in the shipyard's old ferry terminal, that offers the full experience—a New Nordic restaurant, a natural-wine bar, and refreshing dips off its jetty. “We started out slow in 2016, but this year it's been

crazy,” says owner Christer Bredgaard of the crowds. He's added a sauna for the winter months. For other sporty aquatic activities, like kayak polo or Flyboard-ing, head to Halvandet, a bathing zone at the northern end of the shipyard. And perhaps the most interesting of all is the swimmable sculpture **Kastrup Søbad** (*Amager Strandvej 301; 45-3076-0235*), outside the city center at Amager Strandpark. It's a spiraling architectural gem called “the Snail” by locals.—*J.P.*

CHECKING IN

Urban Oasis

COPENHAGEN LAND developers say that the former docklands of Nordhavn will eventually become the next hot neighborhood to soak up the city's population boom. Until then, there's the Krane, a coal crane repurposed into a single-suite hotel, meeting space, and spa. A dry sauna and twin soaking tubs, with views of the city and the sea, are tucked snugly into a shipping container that seems to float above the harbor. A technician (or two) performs treatments like a sea-algae wrap and an Icelandic stone massage (it's part of the local Amazing Space spa group). Book just the spa or combine it with a weekend stay in the chic black box a level above. Overnight guests get bikes and a waiting BMW—necessities in this desolate but romantic part of Copenhagen. *From \$2,835 per night; thekrane.dk. —J.B.*





Left: The Helenekilde Badehotel, overlooking the Kattegut Sea. Below: A room at the Tisvildeleje Strandhotel.



EXCURSIONS

The Danish Riviera

Tisvildeleje is the quietly glamorous seaside getaway of the moment. *by Gisela Williams*

I FIRST HEARD about the town of Tisvildeleje from a Danish friend who has an eye for design and light. A photographer, the friend raved about the endless beaches of North Sealand; the salty-sweet, charcoal-hued, licorice ice cream; the offbeat flea markets studded with Danish antique treasures; and a certain pop-up restaurant from the chefs behind the Michelin-starred Kadeau, in Copenhagen. “Tisvildeleje is the Hamptons of Denmark,” she told me.

So the next time I was in Copenhagen, I took my family on a detour to Tisvildeleje. An easy 45-minute drive through the outskirts of the city and miles of beautiful farmland brought us to a town at the end of the road. We had rented an Airbnb—a guesthouse cottage just off the main street—and immediately went to pick up supplies at the market across the way. As a lifelong New Englander, I was already

feeling an affinity with what seemed like a historic Vermont village on the sea. The family-owned store was filled with practical, quirky items, from potted plants and local artisanal spirits to chocolate-covered licorice and organic beef tenderloin.

After dropping off our groceries, we wandered down the main street. Lined with intimate restaurants, a bakery, and tiny boutiques, like **Rastablanche** (*rastablanche.dk*), which sells bohemian caftans, and **No17 Limited** (*no-17.dk*), a Nordic design shop, the street ends about a half mile down a hill at the beach. Small lanes, some of them of packed earth and not wider than a walking path, branch off from the main road and are dotted with discreet thatched-roof cottages half obscured by wild rose bushes and blossoming fruit trees.

On that first walk through town, most of the people we passed seemed to be

Danish, making Tisvildeleje feel like an insider secret. This impression was confirmed by Alexander Kølpin, a former principal dancer for the Royal Danish Ballet and the owner of the town’s two most stylish (and only) hotels: the **Tisvildeleje Strandhotel** (rooms from \$120; *strand-hotel.dk*) and the **Helenekilde Badehotel** (rooms from \$215; *helenekilde.com*). (He is also behind Copenhagen’s Hotel Sanders; see page 40.) The former, perched by the main street, feels like a rambling beach house, its rooms decorated in vintage whitewashed furniture; the latter, like a grand, 19th-century Nantucket vacation home, has a formal lawn and garden overlooking the sea and cozy, light-filled reading nooks. “For years Tisvildeleje was a place where generations of old Danish families had their summerhouses,” said Kølpin. “You only come here if you know about it, because you

can't just pass through. There's no harbor or dock, so boats can't anchor. There are just fishing boats drawn up on the sand."

Despite efforts to keep it secret, Tisvildeleje has recently been discovered by the next generation of in-the-know Danes. Everyone credits **Musik i Lejet** (*musikilejet.dk*), a three-day festival that takes place every July. When it started in 2008 the festival hosted a few hundred guests; it now attracts tens of thousands.

"There's a laid-back, hippie vibe," said Thorvald Stigsen, owner of the newly opened **Tisvilde Kro** (*tisvildekro.dk*), a restaurant serving dishes like duck with beets or quail egg topped with caviar on fermented cucumber. Stigsen has lived in Tisvildeleje on and off for more than two decades. A few years ago he sold a travel-related start-up to Kayak.com and invested the profits in buying buildings, including an iconic villa that now houses his excellent seasonal restaurant with a big, welcoming terrace.

From Tisvildeleje one is ideally situated to explore the rest of the northern coastline, often described as the Danish Riviera. Everyone shared a tip with us. My friend the photographer suggested we have lunch at **Gilleleje Havn** (*gillelejehavn.dk*) and check out the kid's clothing shop My & Nohr in the little harbor town of Gilleleje. Kølpin insisted we ride bikes along the beach into the Tisvilde Hegn forest, but it rained on the day we had planned to go. Instead, we took the train to the next village and walked a quarter-mile to the **Rabarbergaarden** (*rabarbergaarden.dk*), an organic farm with a restaurant. Sitting at a table in the sun, looking out over vegetable gardens and fields, I remembered what Stigsen had said to me when he described Tisvildeleje: "It's cool to ride your grandma's bike around here, but it's lame to drive a flashy car. That's what I love about it."



CULTURE BREAK

Meet Me at the Museum

Riches await at the Louisiana Museum of Modern Art.

YES, IT'S PERHAPS the most famous attraction in Denmark, but don't overthink a visit to the **Louisiana Museum of Modern Art** (*louisiana.dk*). It's popular for a reason: It has a stupendous collection of modern and contemporary art in an unparalleled setting overlooking the Øresund, the strait separating Denmark and Sweden.

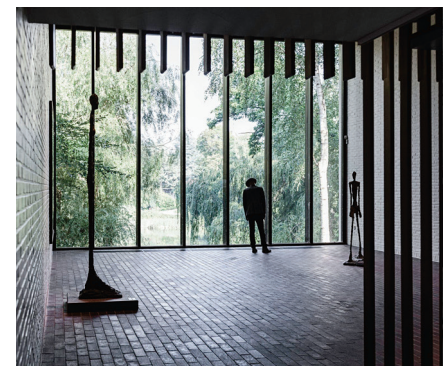
The Louisiana, now celebrating its 60th year, has a history that matches its quirky layout (you never know where you are, but it's always somewhere interesting). Founded by cheese magnate Knud W. Jensen, the museum—itsself a major work of Danish architecture—consists of multiple wings in different architectural styles, all predicated on the conceit of a “covered stroll” in an oceanside park.

The art-obsessive Jensen had a “sauna” principle: He brought in crowds with “hot” shows of popular artists—such as this year's “Picasso Ceramics” blockbuster—then cooled them off with more challenging work.

The museum continues this genius method today. You can enjoy the permanent lineup of 20th-century greats, including Alberto Giacometti, Andy Warhol, and Yayoi Kusama, indoors, and

strikingly installed outdoor sculptures by the likes of Henry Moore and Alexander Calder. The gift shop offers sophisticated ceramics, classic furniture reproductions (see page 119), and a superb collection of contemporary design and craft.

On display this fall is “The Moon,” a show that, like so many at the Louisiana, pulls together disparate works based on a theme. Taking Earth's satellite as its subject, “The Moon” combines works by a global roster of art stars, including Darren Almond, Kiki Kogelnik, and Trevor Paglen. “The moon is a mirror of humanity,” says the show's curator, Marie Laurberg, who will be organizing full-moon parties once a month during the show's run. — *T.L.*



Above: Taking in the view across the Øresund, which separates Denmark and Sweden. Below: The Louisiana Museum's Giacometti room.