

GASTRONOMY

LAND OF GASTRONOMIC WONDER

In Denmark, we look for a touch of magic in the ordinary, and we know travel is more than ticking sights off a list. It's about finding the wonder in the things you see and the places you go.

One of the wonders we at VisitDenmark are particularly proud of is our gastronomy. With this itinerary, we invite travelers to experience Denmark through your tastebuds.

Denmark is home to the New Nordic cuisine, and we have a little something for everyone, from salty or sweet food to salty licorice, lobsters, herring, and of course, we have plenty of drinks to offer too!

Velbekomme!



DENMARK & ITS REGIONS

GEOGRAPHY

- The smallest and southernmost Scandinavian country
- Has a physical border with **Germany** and is connected to **Sweden** by a bridge
- The regions in Denmark are: North, Mid, and South Jutland, Funen, Zealand, and North Zealand and Copenhagen
- Short distances: Copenhagen to Aalborg is a >5h drive.

FACTS

- The population is 5.9 million people
- Home of: 'hygge', New Nordic Cuisine, Viking history, LEGO
- The currency is Danish kroner (DKK)
- Most Danes speak fluent English
- Denmark is one of the **happiest** countries in the world
- Copenhagen is one of the world's most **livable** cities
- Easily combined with other **Nordic** countries
- Perfect for all types of travelers: **families, romantic, adventure, luxury, business, foodies, backpackers** and more!

[Watch our Video Introduction to Denmark](#)



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WHAT IS SO SPECIAL ABOUT DANISH FOOD?

- Danish food stands out for its fresh, local, and seasonal ingredients, including seafood, meats, and produce, and emphasis on sustainability. [Traditional dishes](#) like smørrebrød (the open-faced sandwich) highlight the classic flavors. Preservation techniques such as pickling and smoking are common, and the concept of '[hygge](#)' is reflected in the Danish dishes. Back in 2004, several Nordic chefs collaborated to create [The Nordic Kitchen Manifesto](#), outlining principles such as purity, seasonality, ethics, health, sustainability, and quality, guiding the evolution of Danish culinary culture.
- Denmark is notable for being a culinary hub in Scandinavia, boasting a remarkable amount of Michelin Stars. Discover the full array of tantalizing gastronomic experiences available [here](#) and look at [this guide](#) to the country's most eco-conscious restaurants.
- Did you know you can even experience high-quality cuisine at Danish museums? Well, you can! Look [here](#) at the several options you can enjoy in Copenhagen.



TASTE THE TRADITIONAL FOOD



A CELEBRATION OF SEAFOOD

Travelers are never far from a delicious supply of fresh seafood. Because of that, freshly peeled prawns, locally caught herrings, and delicious oysters found in the sand, play important parts in traditional Danish cuisine.



THE ANSWER IS CAKE

With a cake for every occasion and with countless local bakeries, any visitor's sweet tooth will surely love Denmark! With so many amazing options, we have prepared the most delicious guide for it all here.



HOT DOGS AND HOT ROASTS

There are more pigs than people in Denmark, so many Danish dishes are based on pork, like Danish hotdogs, *stegt flæsk*, and our Christmas dinner, roast pork. Learn all about our eight traditional dishes here.



THE OPEN-FACED SANDWICH

Smørrebrød is perhaps the most famous Danish dish. These slices of rye bread have various combinations of toppings such as pickled herring, roast beef, and eggs topped with mayo and shrimp.

INTRODUCTION HOTEL RESTAURANTS

Hotel restaurants blend traditional Danish dishes with international flavors, showcasing fresh, locally sourced ingredients like seafood delicacies and the Danish open-faced sandwich, 'smørrebrød'. With a focus on sustainability and culinary innovation, promising a memorable dining experience. Here are some noteworthy hotel restaurants:

[Ruths Brasserie](#) at [Ruths Hotel](#)

[Restaurant Syttende](#) at [Alsik Hotel Sønderborg](#)

[Dragholm Slot Gourmet](#) at [Dragholm Castle](#)

[Falsled Kro](#)

[Nimb Brasserie](#) at [Tivoli Gardens](#)

[Marchal](#) at [Hotel D'Angleterre](#)



FALSLED KRO
FUNEN

©CLAES BECH-POULSEN

INTRODUCTION WINERIES

Denmark's wineries, primarily situated on the islands of Zealand and Funen, excel in cool-climate grapes such as Riesling and Pinot Noir. Visitors can enjoy tastings amidst picturesque vineyards, experiencing [Denmark's emerging wine culture](#) with a focus on quality and sustainability. Danish wine producers emphasize organic farming practices, to ensure their wines are eco-friendly and flavorful! Wine tourism in Denmark is growing, attracting enthusiasts to explore the Danish wines. Adding a Danish winery tour to your itinerary is a way to surprise your clients with a high-quality hidden gem. Read on to learn more about the Danish wineries.

A photograph of two women walking through a vineyard. The woman on the left is wearing a grey dress and a black jacket, and the woman on the right is wearing a dark dress and a light blue blazer. They are walking on a grassy path between rows of grapevines. The background shows more trees and a clear sky.

SKAARUPØRE WINERY
FUNEN

© NICLAS JESSEN

COPENHAGEN & BEYOND

The food scene in [Copenhagen](#) is versatile and colorful! The cozy capital offers everything from Michelin-starred restaurants to welcoming communal dinners and various vibrant street food markets.

In Zealand, beyond Copenhagen, the gastronomic landscape continues to delight visitors with its rich diversity and unique flavors. The island is home to a plethora of culinary experiences such as amazing wineries.

Whether foodies are exploring Copenhagen's bustling food markets or venturing into the serene countryside of Zealand, the island promises a gastronomic journey filled with unforgettable flavors and experiences.



CHRISTIANSHAVN
COPENHAGEN

©MATHIAS BRANDT

COPENHAGEN



COMMUNAL DINING

[Absalon](#) is a kind of community center hosting many different events for all ages, from pottery to bingo. They also host a communal dinner every night, which makes for a perfect local experience.



DIVERSE FOOD SCENE

Every neighborhood has a diverse scene of restaurants and foods offered. And why not bring a skill home as a souvenir? To learn how to cook Danish, click [here](#), [here](#), and [here](#) to see examples of cooking classes to join.



BEST PASTRIES IN TOWN

[Hart Bakery](#) is an example of your [new favourite spot](#), if you are looking for Danish pastry heaven. Other examples are [Andersen & Maillard](#), [Juno the Bakery](#), [La Glace Konditori](#), and [Lille Bakery](#).



FROM BISTROS TO MICHELIN

Whether one is into bistros or [Michelin-starred restaurants](#), Copenhagen is the place. The city has one of the world's most innovative restaurant scenes, and the high-end restaurants have boosted the food quality for all.

COPENHAGEN



CAPITAL BREWERIES

At the original [Mikkeller Bar](#) travelers find craft beer on tap from Mikkeller, which is one of the world's best breweries. Travelers with a love for beer should check out the city's many beer bars and breweries [here](#).



GREAT AFFORDABLE DINING

[Cofoco](#) (Copenhagen Food Collective) is a group of innovative restaurants. They offer a taste of the city's gastronomic landscape through its distinctive array of restaurants – at an affordable price.



FOOD TOURS

For the foodie whose time in Copenhagen is short, go with [Foods of Copenhagen](#) for a walking or biking food experience or take a gastro bike tour with the [Bicycle Chef](#) to explore the city's food scene the Danish way.



STREET FOOD MARKETS

At [Reffen – Copenhagen Street Food](#) gastronomy and entrepreneurship, craft and culture, intimacy and community all come together. Explore the street food markets of Copenhagen [here](#).

ZEALAND BEYOND COPENHAGEN



CHALLENGE THE WINE CONNAISSEUR

[Frederiksdal Estate](#) is a Danish chateau home to cherry wine-making facilities. Frederiksdal uses estate-grown '[Stevns cherries](#)' and traditional wine methods. Purchase a high-quality bottle to take home, with or without a guided tour.



A CASTLE STAY & MICHELIN DINING

Experience historic scenery at the 800-year-old [Dragsholm Castle](#). Now run as a state-of-the-art castle hotel, it is famous for its world-class dining experience at the 1 Michelin-starred [Dragsholm Slot Gourmet](#).



WINERY EXPERIENCES

In [Western Zealand](#), four notable wineries [Røsnæs Vingård](#), [Barfod Vin](#), [Dyrehøj Vineyard](#), [STUB Vingård](#) that [are located in close proximity](#) to each other, each offer a unique experience and exceptional wines.



GO LOCAL IN ELSINORE

Stroll through the cobble streets of [Elsinore](#), an 800-year-old market town rich in history and maritime culture. This heritage is reflected in its [culinary scene](#), where you can enjoy delicious cuisine with views of The Sound and [Kronborg Castle](#).

BORNHOLM

The island's vibrant transformation to a diverse gastronomic hotspot is largely thanks to the locals who've gone back to their roots and drawn economic strength from [Bornholm's](#) beautiful and fertile natural landscapes. So not only is it a tasty place to visit, but travelers will find no better place to get up close to local artisans and food producers in their natural habitat!



BORNHOLM



FINE DINING ON THE ISLAND OF SUNSHINE

[Kadeau](#) has kick-started Bornholm's food revolution. This Michelin-starred restaurant offers a journey through the island's flavors and traditions and ensures a memorable experience of Danish gastronomy.



THE TRADITIONAL SMOKEHOUSES

The traditions of smoking fish have passed down from the first smokehouse opening in 1866. Visitors can buy or taste from the experts themselves at the cafés and shops attached to [the island's smokehouses](#).



THE LOCAL LIQUORICE GIANT AT SVANEKE

The local licorice giant is not a mythical creature. It's Johan Bülow! You might have sampled his exquisite licorice treats, [Lakrids by Bülow](#), which you can buy (almost) everywhere.



THE ANNUAL FOOD COMPETITION

Every summer, chefs from far and wide compete at the harbor of Gudhjem to make Bornholm's most famous local dish; Sol over Gudhjem. Head [here](#) to see Bornholm's best take on international chefs.

FUNEN

Funen is not only home to the great fairytale writer H. C. Andersen, but also to a very special food scene. The island, also known as Fyn, is renowned for its rich gastronomic traditions deeply rooted in Danish cuisine. Funen boasts a diverse array of local delicacies ranging from traditional restaurants, to fish from smokehouses as well as wine and whiskey.

Visitors can experience the island's food culture through its charming farm-to-table restaurants and vibrant food markets. Funen's commitment to preserving its culinary heritage makes it a must-visit destination for food enthusiasts exploring Denmark.



FUNEN



GASTRO SCENE IN ODENSE

The [restaurant scene in Odense](#) has evolved over the last five years. Reportedly they have more restaurants per inhabitant than any other Danish city. The selection is varied and offers something for everyone.



CHARMING COZY INN

[Falsled Kro](#) is a village inn with a rich history and is internationally acclaimed for its gastronomy and heart-warming service. With its picturesque surroundings, the inn provides a luxurious retreat for guests.



THE ISLAND OF ÆRØ

[The island of Ærø](#) is often called the island of romance. Prepare to fall in love with the cobblestoned streets and colorful houses – and the fact that they have whiskey distilleries and smokehouses doesn't hurt!



DANISH VINEYARDS? YES!

Funen is home to many of Denmark's [vineyards](#). Visitors can enjoy wine tastings and tours at several vineyards scattered across the island, offering a delightful blend of scenic beauty and culinary exploration.

THE WEST COAST OF JUTLAND

The [West Coast of Denmark](#) is nothing like the rest of the country. The wild coastline of the Jutland peninsula invites travelers to breathe in the fresh smell of the sea and walk directly into the water to collect dinner.

Traveling here is an ensured feast for the senses, blending the rugged beauty of the coastline with a rich culinary heritage. Indulge in local specialties like freshly harvested oysters and tender lamb from the marshlands, all while soaking in the tranquility of this unique coastal landscape.



 **NYMINDEGAB**
WEST COAST OF JUTLAND

© JAKOB VINGTOFT

THE WEST COAST OF JUTLAND



© MADS TOLSTRUP

WALKING ON WATER IN A NATIONAL PARK

[The Wadden Sea](#) is a UNESCO World Heritage Site and is one of the world's top ten tidal flats. The national park is a testament to the value of preserving our planet's ecosystems for future generations.



© MADS TOLSTRUP

OYSTER SAFARI ADVENTURE

A must do if you are a foodie on the West Coast, is to go on an [oyster safari](#). An oyster safari is a walk along the coastline, picking oysters directly from the water. A delicious and even sustainable activity!



© THOMAS HØYRUP CHRISTENSEN

FINE DINING IN THE OLDEST TOWN

One hour outside of the charming town of [Ribe – the oldest town of Denmark](#) – you will find yourself in [this very special inn](#) – Henne Kirkeby Kro. It is small and cozy and home to one of the country's best restaurants.



© CLAUDIA ZALTENBACH – DINNER UM ACHT

WEST COAST BEVERAGES

[Hvide Sande Brewery](#) from 2018 is located in a former fish packing storehouse at the harbor in [Hvide Sande](#). [Stauning Whisky](#) has gained notoriety for producing top-notch whisky, even exporting their exquisite drops abroad.

THE AARHUS REGION

The [Aarhus](#) region is renowned for its vibrant culinary scene and rich cultural heritage. Nestled on the eastern coast of Jutland, Denmark's second-largest city offers a diverse array of dining. The city's bustling food markets, provide a melting pot of flavors, where international influences blend seamlessly with Nordic traditions. Beyond its markets, Aarhus boasts a collection of acclaimed restaurants, some of which have earned Michelin stars for their exceptional cuisine.

The Nordic Kitchen offers newly caught fish from Aarhus' bay, local delicacies, vegetables from the island of Samsø, and fresh produce from the neighboring Djursland peninsula.



EBELTOFT
EASTERN JUTLAND

© DANIEL BRANDT ANDERSEN

THE AARHUS REGION



FINE DINING IN DENMARK'S SECOND CITY

Aarhus is the gastronomic capital of Jutland. Eat your way through the city and dine in one of the [Michelin-starred restaurants](#) – these include [Restaurant Frederikshøj](#), [Gastromé](#), [Domestic](#), and [SUBSTANS](#).



VIBRANT FOOD MARKETS

Aarhus is home to several different food markets. A visit to the vibrant [Aarhus Street Food Market](#) is mandatory, and if visitors have a free Sunday morning, we recommend a stroll through the colorful [Ingerslev Market](#).



WINERY AND GLAMPING

Between the cities Randers and Viborg, you find [Cold Hand Winery](#), situated in idyllic and rural surroundings. You can even [spend the night](#) surrounded by nature in glamping tents, wine barrels, and more!



FOOD WALKS

[Food Walk](#) is a local tour operator offering guided gastro tours. This tour is the perfect way for foodies to be introduced to the city and its food scene. On the tour, visitors will not only see but also taste Aarhus' food scene.

NORTH JUTLAND

North Jutland is abundant with taste experiences and specialties awaiting travelers! From freshly caught mussels, crabs, herring, and lobster, to an array of other local delicacies sourced directly from the nearby seaside, the region showcases nature as an integral part of its culinary identity. This area is renowned for its abundance of delicious and fresh ingredients, making every meal a true gastronomic delight. The area's Michelin-starred restaurants offer exquisite culinary experiences blending local ingredients with innovative techniques. From coastal delights to inland specialties, these establishments promise unforgettable dining adventures in Denmark's northern region.



LÖGSTØR
NORTH JUTLAND

© DANIEL BRANDT ANDERSEN

NORTH JUTLAND



NORTHERN GASTRO GEM

[Aalborg](#), Denmark's fourth biggest city, is a culinary hub in North Jutland. Visit [Restaurant Emil](#) a restaurant which is all about serving fish and seafood. Other examples are [Restaurant JØRN](#) and [Restaurant Alimentum](#).



SVINKLØV SEASIDE HOTEL

[Svinkløv Seaside Hotel](#) is Denmark's most famous seaside hotels, and it has an [excellent restaurant](#), which is famous for its walnut cake. The Danish seaside hotels are home to some of the best Danish restaurants!



THE ISLAND OF SALT

On the small island of [Læsø](#) in Kattegat, on North Jutland's east coast, visitors can explore the seething of salt, which has been done here since the Middle Ages. The [Læsø Saltworks](#) is open all year and entry is free.



DENMARKS NORTHERN MOST POINT

When in, [Skagen](#), Denmark's northernmost city, foodies should visit [Skagen Fish Auction](#). Taste the fishing village's amazing seafood at [Ruths Brasserie](#) at [Ruths Hotel](#) and the [restaurant](#) at [Brøndums Hotel](#).

NORTH JUTLAND



FINE DINING

If you thought Michelin restaurants don't exist in [Northwestern Jutland](#), think again! With the unique landscape as neighbors, [Restaurant Tri](#) and [Restaurant Villa Vest](#) serve amazing seasonal food.



COAST TOWN CHARM

Visit the coastal town of [Løkken](#), home to the renowned [restaurant RARTSTED](#), and [Blokhus](#) with its beautiful beach. [Tversted](#) is known for its exceptional ice cream, best enjoyed by the beach at sunset.



COLD HAWAII

[Klitmøller](#), famously dubbed "Cold Hawaii", is renowned as a haven for surfers and enthusiasts of various water sports. Nearby visitors can explore attractions like [Thy National Park](#), [Café Kesses Hus](#), and [Fur Brewery](#).



OYSTERS IN LIMFJORDEN

Experience an [Oyster Safari](#) in the [Limfjord](#), hunting one of the world's finest ingredients! Wearing waders, explore the oyster beds and learn about their unique habitat. Go with a guide and get a glass of bubbly too!

GOOD TO KNOW



Main airports: Copenhagen, Billund, and Aalborg
Other airports: Aarhus, Odense, and Esbjerg



Cash is rarely used. Card is accepted most places. Tipping is not required



Public transport in Denmark is easy, fast and convenient.



Danish hotel rooms tend to be smaller, minimalistic and cozy. If your clients prefer bigger rooms, we recommend going up a suite level.



Denmark is a quite accessible country to get around.



Find information about cruise here.



Your travel questions answered with our Denmark A – Z.

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