

food& design



**What's
cooking in
Denmark?**

**New Nordic
Cuisine**

**Bocuse d'Or
Playing among
the stars**

**Best restaurant
in the world**

DENMARK
S P E C I A L

Issue #9 2011
Printed in Denmark

EUR 10.00 // USD 13.00
NZD 17.50 // AUD 13.50
BRL 22.50 // JPY 1,110.00

02 - 03	FOREWORD BY HRH THE PRINCE CONSORT	26 - 27	MOODS, LIGHT, VARIATIONS AND FLAVOURS
04 - 05	GOOD FOOD	28 - 29	PLAYING AMONG THE STARS
06 - 07	OUR DAILY BREAD DELUXE FARMED SEAFOOD WATERS OF SHELLFISH	30 - 31	GOOD DESIGN
08 - 09	FROM IDEA TO TRANSFORMATION	32 - 33	A GLOBAL SUCCESS
10 - 11	NEW NORDIC CUISINE ALMANAC	34 - 35	THE CHAIR A PERSONAL HANGER BEAUTY REBORN
12 - 13	MIRCRO VINEGAR BREWERY BAKERY	36 - 37	FROM WHARF TO SUSTAINABLE LIFESTYLE INNOVATIVE IDEAS SOFT VALUES
14 - 15	FOUR SEASONS, FOUR SENTIMENTS	38 - 39	A WIDE REPERTOIRE
16 - 17	BEER-BREWING TRADITIONS TRADITION, TALENT AND TECHNOLOGY A JUICY IDEA	40 - 41	THE ART OF GETTING AN ORIGINAL IDEA
18 - 19	DANISH CUISINE IS WORLD CLASS AVANT-GARDE	42 - 43	ELEGANT SIMPLICITY
20 - 21	MICHELIN GUIDE	44 - 45	DON'T WASTE IT!
22 - 23	NOMA'S FEAST	46 - 47	BUYER'S GUIDE
24 - 25	BEST OF BOTH WORLDS QUALITY AND COMMON SENSE AMBIANCE AND CHARM HEAVENLY LUNCH DOWNSTAIRS	48	CREDITS

“Green potatoes and weeds”, with a sauce of cold-pressed safflower. (Restaurant Malling & Schmidt, see pp. 26–27)

« Pommes de terre vertes et herbes folles », sauce à l'huile de chardon extraite à froid (Restaurant Malling & Schmidt, voir pages 26-27)





Photo: Søren Steffen, Scanpix

A favourite dish of
HRH The Prince Consort

OYSTERS EN CROUTE

New version of an 18th century recipe

Select some succulent, milk-white oysters. Remove the flesh from the shell and save the water. Bring the filtered water to the boil, seasoning with spices and herbs. Then blanch the oysters. Prepare a beignet dough.

Dip the oysters in the dough and deep-fry them. Serve the oysters en crouete with a beurre blanc sauce or sprinkle with a dash of lemon or grapefruit juice admixed with a little chilli powder. Serving: five oysters per person.

HRH The Prince Consort's great interest in and enthusiasm for both winegrowing and culinary art has inspired the French cognac house of Braadstad to enter into a partnership. This resulted in a personalised selection of cognacs,

Sélection Royale du Prince Consort de Danemark, for which HRH the Prince Consort and Maître de Chais Richard Braastad hand-picked the best eau de vie from the districts Grande Champagne, Petite Champagne, Borderies and Fins Bois.

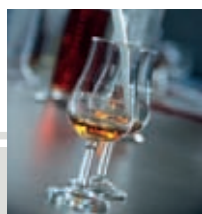


Photo: Jeppé, Michael Jensen, Scanpix



Photo: Keld Nørn, Scanpix

HENRIK, HIS ROYAL HIGHNESS THE PRINCE CONSORT, was born in France in 1934. In 1967, he married Margrethe, the Heir Apparent to the Danish throne, now Her Majesty Queen Margrethe II of Denmark. HRH The Prince Consort is a dedicated cook, musician, wine grower, hunter and yachting enthusiast and writes poetry and books about gastronomy. He is a hard-working ambassador for Danish culture and the Danish business community abroad, and works to develop good relations between Denmark and the rest of the world – a duty which comes



naturally to him, not least because of his international background, childhood, and education and his experience in business and diplomacy. The Prince Consort is the patron for a great many Danish institutions and organisations, including the Danish Bocuse d'Or Foundation, which encourages Danish chefs to participate in world championships.

// SON ALTESSE ROYALE LE PRINCE CONSORT HENRIK DE DANEMARK est né en France en 1934. En 1967, il a épousé Margrethe, princesse héritière du trône danois, aujourd'hui, Sa Majesté la Reine Margrethe II de Danemark. SAR le Prince Consort est un cuisinier talentueux, musicien, viticulteur,

chasseur et passionné de yachting, auteur de poésies et il écrit des livres sur la gastronomie. Ambassadeur assidu de la culture danoise et du milieu des affaires danois à l'étranger, il travaille à développer de bonnes relations entre le Danemark et le reste du monde – un devoir pour lequel il exprime une facilité innée, surtout en raison de son histoire, de son enfance, de sa formation internationales et de son expérience dans les affaires et la diplomatie. De nombreuses institutions et organisations danoises, y compris la Fondation Bocuse d'Or Danemark, qui encourage des chefs danois à participer aux championnats du monde de cuisine, sont sous le haut patronage du Prince Consort de Danemark.

Food & design

Foreword by HRH The Prince Consort

The publication of this special issue of FOOD & DESIGN, describing developments taking place within Danish culinary and design culture right now, is a joyous event.

Denmark is currently home to a world-renowned restaurant – noma – and Copenhagen is one of the cities with the most Michelin stars per capita.

Outside the capital, too, Danish cuisine is flourishing. At inns, restaurants and businesses throughout Denmark, a new generation of talented chefs and cooks are producing creative, delicious dishes – within New Nordic Cuisine, classic cuisine and a revitalised French cuisine. As a longstanding advocate of culinary art, my heart can only rejoice at these developments.

Denmark abounds with fish and shellfish, which grow slowly because of the cold waters around Scandinavia, enhancing their taste. Denmark is a food-exporting country and has built up a large, modern food industry. At the same time, increasing numbers of small, local, innovative producers of speciality foods are emerging. They are offering delicious new products and help to promote the development of regional produce, often organically cultivated.

A good meal is experienced through our sense of taste, yet affects the rest of our senses as well. This is also why a good meal is enhanced by beautiful design: furniture, china, and a beautifully laid table, music and candlelight – all factors which help to create the right atmosphere.

FOOD & DESIGN presents a number of Danish design-led products, some of which are classics, while others exemplify innovative design for everyday use.

I am convinced that these “tastes” of Denmark will inspire you and will whet your appetite for more.

HRH THE PRINCE CONSORT



La publication de cette édition spéciale FOOD & DESIGN, qui retrace l'évolution actuelle de l'art culinaire et du design danois, est un événement réjouissant.

Désormais, le Danemark est le pays du restaurant noma, célèbre dans le monde entier, et Copenhagen est l'une des villes qui comptent le plus grand nombre d'étoiles Michelin par habitant.

La gastronomie danoise est également florissante en dehors de la capitale. Dans les auberges, restaurants et entreprises de l'ensemble du Danemark, une nouvelle génération de cuisiniers et chefs talentueux élabore des plats créatifs et savoureux – dans le cadre de la nouvelle cuisine nordique et de la cuisine française traditionnelle et nouvelle. En tant que porte-parole de longue date de la gastronomie, je ne peux que me réjouir du fond du cœur de cette évolution.

Le Danemark est riche en poissons et fruits de mer qui, grâce à l'eau froide des régions nordiques, ont une croissance lente et gagnent en saveur. Ce pays, exportateur de produits alimentaires, a bâti une importante industrie alimentaire moderne. Parallèlement, ces dernières années, un certain nombre de petits producteurs locaux, spécialisés et novateurs, apparaissent. Ils proposent de nouveaux produits intéressants et contribuent à promouvoir le développement de matières premières régionales, souvent issues de l'agriculture biologique.

L'expérience d'un bon repas est le résultat du sens gustatif mais aussi de l'influence de différents autres sens. C'est pourquoi un bon repas va de pair avec un beau design : mobilier, porcelaine, une table joliment mise, musique et lumière. Autant de facteurs qui contribuent à créer la bonne ambiance.

FOOD & DESIGN nous montre un grand nombre de produits du design danois dont certains sont déjà des classiques de longue date et d'autres des exemples novateurs du design au quotidien.

Je suis persuadé que ces « mises en bouche » venues du Danemark seront source d'inspiration et vous mettront en appétit.



In the course of only a few years, the experience of shopping in a Danish supermarket or speciality shop has changed. Consumers and manufacturers have become organically aware to the extent that organic products are now more the rule than the exception when products are selected. Organic production is not the only object of focus: Danish food products with longstanding traditions are also re-emerging and are now perceived as new.

Rapeseed oil, extracted from the rape plant, which enjoys excellent growth conditions in the Danish climate, has partially replaced olive oil and butter in many kitchens. For many years, rapeseed was used only as fodder or fuel, but it is now marketed as a cold-pressed edible oil with properties and flavour on a par with nutritious olive oil. Old varieties of Danish cereals are again being cultivated in the fields, not only for porridge,

previously a typical meal in Danish households, but also in salty cuisine. Fruit growers and museums are in the process of rediscovering the varieties of apple, pear and plum that were once the taste of Denmark, but which were pushed aside by large-scale farming and

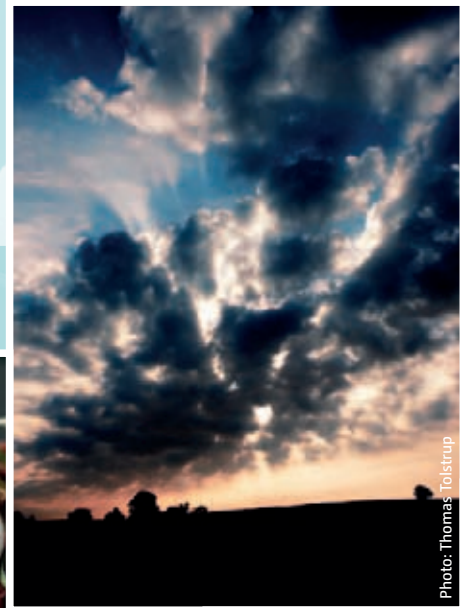


Photo: Thomas Tolstrup



industrialisation.

The new Danish food products – which are in fact not new at all, just raised locally and rediscovered – were prompted by consumer demands for better-quality produce and by the emergence of small and medium-sized pioneers willing to grow them. Recently, however, the food industry has also become aware of the opportunities in local and organic foods, so now they, too, are tempting consumers with products such as new cheeses, clearly linked to a respect for the Danish climate and nature.

good food

DENMARK - THIS CLEAN, COLD COUNTRY IN THE NORTH HAS BECOME A PANTRY OF POSSIBILITIES, AND IS EXPERIENCING RISING EXPORTS TO MARKETS DEMANDING QUALITY PRODUCTS THAT COMPLY WITH SUSTAINABLE PRINCIPLES AND ANIMAL WELFARE STANDARDS.

Restaurant Åmanns in Copenhagen reinterprets the classic Danish open sandwich and bases its menus on changing seasonal ingredients made from organic and sustainable produce.
www.aamanns.dk



Photo: Lars Laursen

Plaice is a popular edible fish in Denmark, but the slightly less costly dab is also a delicious flatfish whose flesh is less firm than plaice.

The waters around Denmark

The waters around Denmark abound with superb edible fish and shellfish. Some fish are very popular, such as cod, prawns, mussels and plaice, while turbot is a magnificent experience for those seeking to pamper their palate. It is inconceivable to lay a Sunday luncheon table in Denmark without serving marinated raw herring (a preservation method developed over centuries) and Danish schnapps (spirits distilled from potatoes and seasoned with caraway seeds).

www.kattegatcentret.dk



Photo: Lars Laursen



Photos: René Riis



Photo: Lone Thybo

Seaweed is a familiar sushi ingredient but is otherwise rarely eaten by Danes. That's a pity, because seaweed is nutritious and delicious and contains the essential fatty acids omega-3 and omega-6, iodine, selenium

and many vitamins. Seaweed is also rich in dietary fibres and low in calories. AlgeCenter Denmark conducts research into how to use seaweed both as food and for generating renewable energy.

BONNE NOURRITURE

// En quelques années seulement, faire des courses dans un supermarché ou un magasin spécialisé au Danemark a évolué. Les consommateurs et les producteurs ont pris conscience de l'écologie à un degré tel que les produits biologiques et écologiques sont devenus la règle plutôt que l'exception lorsque les consommateurs tendent le bras pour choisir.

Mais ce n'est pas seulement sur l'écologie que l'attention a été focalisée. Des matières premières danoises, à la tradition tellement longue qu'elles sont désormais considérées comme nouvelles, sont également produites et achetées. L'huile de colza, extraite du colza qui trouve d'excellentes conditions dans le climat danois, a, dans de nombreuses cuisines, partiellement remplacée l'huile d'olive et le beurre. Pendant longtemps, le colza a exclusivement été utilisé en tant que fourrage ou combustible mais il est désormais

commercialisé en tant qu'huile extraite à froid avec des caractéristiques et un goût à la hauteur de la saine huile d'olive.

Les vieilles céréales danoises sont à nouveau cultivées dans les champs, non seulement pour les bouillies, autrefois si caractéristiques de la cuisine danoise, mais également pour la cuisine salée. Les fruiticulteurs et les musées sont en train de redécouvrir les variétés de pommes, de poires et de prunes qui constituaient autrefois le goût du Danemark mais qui ont disparu au bénéfice de la grande exploitation et de l'industrialisation.

Les nouvelles matières premières qui, en fait, ne sont pas nouvelles mais simplement locales et redécouvertes sont le résultat des exigences des consommateurs, désireux de meilleures matières premières, et du nombre croissant de personnalités passionnées et opiniâtres parmi les petits et moyens producteurs. De plus, ces dernières années, l'industrie



agroalimentaire a compris les opportunités inhérentes aux produits biologiques et locaux, ce qui fait que, par exemple de nouveaux fromages, directement liés à la nature et au climat danois, tentent le consommateur sur les présentoirs frigorifiques.

Ce pays nordique, froid et propre, est devenu un garde-manger riche en possibilités et l'exportation est en hausse vers des marchés qui demandent des produits de qualité, fabriqués selon des principes durables et respectueux du bien-être des animaux.

Our daily bread

Skærtøft Mølle was awarded a gold medal for its organic products and also won the Danish Design Prize and the Design Matters Award for the simple design of its packaging. Using subtle effects, the company focuses on contents and quality, while underpinning a consumer trend celebrating the value of quality ingredients, local sourcing and authenticity.

Skærtøft Mølle // From kernel to crumb: Skærtøft Mølle in Southern Jutland embodies the magic of grain, processing organic cultivated cereals by milling them slowly on a stone grinder and refining them into flour, flakes and cracked kernels, to ultimately become the basic ingredients of superb breads and delicious, nutritious dinners. The family-run company produces a steadily growing range of prize-winning products that titillate the senses and can hold their own with modern culinary trends.

Le pain quotidien

Skærtøft Mølle // De la graine à la mie. Au moulin Skærtøft Mølle dans le Jutland méridional, tout repose sur la magie des céréales, la production de céréales biologiques, la mouture lente dans la meule en pierre et la transformation en farine, gruau, flocons et grains qui, en fin de compte, formeront la base de pains fantastiques et de dîners sains et goûteux. Cette entreprise familiale élabore un nombre toujours croissant de produits primés qui stimulent les sens et ont le potentiel de lancer un défi à la cuisine moderne.

Marie-Louise Risgaard, a qualified agronomist specialising in organic agriculture, is the fifth generation at Skærtøft. She lends a helping hand to her parents

Hanne Risgaard and Jørgen Bonde and their skilled staff who run the farming, milling and course activities.
www.skaertoft.dk
Photos: Thomas Tolstrup

Deluxe farmed seafood

AquaPri only uses fry from its own hatcheries to ensure the high level of quality demanded for the production of deluxe caviar and large trout.

Aquapri // If you find deluxe seafood in where in the world, it may very well have been specialising in the farming of trout, trout roe and now more than 100 years of experience in the seafood industry, today embraces the whole farming process from egg to final product. of the largest trout farmers in Denmark, and probably the only one in the world to control the entire farming process for pike perch – an exquisite delicacy served in top restaurants all over the world.

a restaurant some-farmed by AquaPri, pike perch as well. With the family-owned company AquaPri is one

Luxueux produits de la mer issus de l'élevage

Aquapri // Si vous êtes à la recherche de produits de la mer de qualité supérieure dans des restaurants du monde entier, il se peut très bien qu'ils aient été élevés par AquaPri, entreprise spécialisée dans l'élevage de truites, la production d'œufs de truite et désormais également de sandre. Forte de plus d'un siècle d'expérience dans le domaine des produits de la mer, cette société familiale maîtrise aujourd'hui tout le processus d'élevage de l'œuf au produit fini. AquaPri est l'un des plus grands élevages de truites au Danemark et probablement le seul au monde à maîtriser l'ensemble du processus d'élevage du sandre – une délicatesse exquise servie dans les meilleurs restaurants aux quatre coins du monde.

www.aquapri.dk

The fish farming is based on sustainable standards: AquaPri wants to return what it has borrowed from nature in the best way

possible. Trout Caviar is a renowned delicacy and deluxe product all over the world. Pike perch is a fresh-water fish with a

delicate meat texture appreciated all over Europe and sold as a high-end seafood delicacy in top restaurants.



The growth conditions in Denmark's Limfjord are ideal for the blue mussel – due to the fine, cool currents and influx of water from the North Sea, which causes the mussels to grow slowly.

WATERS OF SHELLFISH

EAUX RICHES EN FRUITS DE MER

Jegindø // Le Limfjord, qui relie la mer du Nord et le Kattegat, est avec ses 1500 kilomètres carrés le plus grand fjord du Danemark, composé de vastes surfaces calmes, d'anses aux faibles profondeurs et de détroits profonds et étroits aux courants rapides. Ce milieu aquatique frais et varié est l'habitat de moules et d'huîtres les plus fines et les plus goûteuses récoltées par les pêcheurs locaux dans des zones autorisées et contrôlées. Ces coquillages délicats arrivent chez Johs. Jensen Fiske- & Muslingeexport, entreprise située sur l'île de Jegindø, l'une parmi la bonne centaine de petites îles charmantes du Limfjord, d'où ils sont vendus aux grossistes, restaurants et poissonniers dans toute l'Europe.



The Johs. Jensen export company is run by two partners Christian Brink and Johannes Jensen and processes and sells fresh fish and shellfish products from the Limfjord – notably

including blue mussels from the fjord's mussel beds, as well as from long-line mussel farms, where the mussels are bred on lines one metre below the water's surface.

In addition, Danish oysters harvested in the wild in western areas of the fjord are marketed under the "Limfjordens Finest" brand.
www.johs-jensen.dk



From Idea to Transformation

BY MADSE RANDBØLL WOLFF
*Senior Adviser,
 Nordic Council of Ministers
 // Conseiller senior, Conseil
 des ministres nordique*

Photos: www.saesonforgodsmag.dk



IT STARTED OUT AS A THOUGHT THAT DEVELOPED INTO AN IDEA BASED ON A QUESTION ABOUT WHETHER IT WAS ACTUALLY POSSIBLE TO IDENTIFY SUCH A THING AS A REGIONAL NORDIC CUISINE: A CUISINE WHICH, BY VIRTUE OF ITS DELICIOUS TASTE AND UNIQUENESS, COULD MEASURE UP TO THE WORLD'S BEST. THE IDEA TOOK SHAPE, NOMA WAS ESTABLISHED AND MANY PEOPLE WERE ASTONISHED BY THIS PHENOMENON: WAS IT REALLY POSSIBLE TO BASE A RESTAURANT ON SOMETHING AS UNLIKELY AS ABSOLUTELY NOTHING BUT NORDIC INGREDIENTS AND PRODUCE?

Soon after the opening of noma, Claus Meyer took the initiative to hold a Nordic cuisine symposium, which attracted great interest and brought together many of leading gastronomists in Scandinavia. During the symposium, a number of the leading chefs in Scandinavia signed what we now know as the Manifesto for a New Nordic Cuisine. One of the co-architects of the manifesto was Jan Krag Jacobsen, President of the Danish Academy of Gastronomy.

From the outset, the Nordic Council of Ministers have taken part in the efforts, and the manifesto was also followed up in 2005, when the Nordic ministers for agriculture and food decided to launch a Nordic effort that could underpin the manifesto and also provide guidelines for future efforts involving New Nordic Food. Since then, New Nordic Food efforts have been firmly rooted in the Nordic Council of Ministers and all Nordic countries, which take various differing approaches to New Nordic Food.

The New Nordic Food Programme is not itself the driving force behind the movement and the Council of Ministers plays no formal administrative role. Even so, this new unequivocal political recognition of the project's perspectives has great symbolic value.

The Nordic cuisine movement has no logo and no formalised leadership. It is rather like a benign virus spreading at lightning speed at all levels. Everyone is welcome: the market will be the judge. The manifesto serves as a guide for large and

small businesses alike, as well as for associations and individuals.

Recently, an important foundation donated DKK 100 million (EUR 13.42 million) to research in the health-promoting potential in Nordic ingredients and produce. Can obesity and type II diabetes be combated using tempting, locally based cuisine as the weapon?

Whereas French cuisine has been acclaimed all over the world thanks to the hedonist qualities of the food and whereas the impressive quality of Spanish cuisine is its technical level, Nordic cuisine represents the dream of recreating a sort of link with nature once again.

The manifesto laid the groundwork for what now resembles a transformation of the Nordic culinary heritage, a transformation which has attracted international attention. It is a paradigm shift which sets a new agenda for the development of food production, redefines the political system's approach to food and meals, and brings about fundamental changes in the underlying values for discussions on this topic.

In so doing, New Nordic Cuisine transcends itself, to become not a matter of Scandinavia versus France, but a quest for the truth and beauty of regional cuisines. The actual threat comes from multinational junk-food and fast-food corporations which constitute a threat to human health, reduce biodiversity – and undermine the identity and integrity of local cuisines.



MANIFESTO

The New Nordic Cuisine Movement

The aims of New Nordic Cuisine are:

1. To express the purity, freshness, simplicity and ethics we wish to associate with our region.
2. To reflect the changing of the seasons in the meals we make.
3. To base our cooking on ingredients and produce whose characteristics are particularly excellent in our climates, landscapes and waters.
4. To combine the demand for good taste with modern knowledge of health and well-being.
5. To promote Nordic products and the variety of Nordic producers – and to spread the word about their underlying cultures.
6. To promote animal welfare and a sound production process in our seas, on our farmland and in the wild.
7. To develop potentially new applications of traditional Nordic food products.
8. To combine the best in Nordic cookery and culinary traditions with impulses from abroad.
9. To combine local self-sufficiency with regional sharing of high-quality products.
10. To join forces with consumer representatives, other cooking craftsmen, agriculture, the fishing, food, retail and wholesale industries, researchers, teachers, politicians and authorities on this project for the benefit and advantage of everyone in the Nordic countries.

DE L'IDÉE À LA TRANSFORMATION

Nouvelle cuisine nordique

Suscitant d'abord l'étonnement, elle a évolué vers une idée basée sur la question suivante : et si nous avions une cuisine nordique régionale ? Une cuisine nordique qui, de par sa saveur et sa particularité, puisse se mesurer avec les plus grandes cuisines du monde.

L'idée a fait son chemin, le restaurant noma fut créé et nombreux étaient ceux qui s'étonnaient de ce phénomène. Était-il vraiment possible de fonder un restaurant sur quelque chose d'aussi curieux que des matières premières à 100% nordiques ?

Peu de temps après l'ouverture du restaurant danois noma, Claus Meyer a pris l'initiative d'un symposium dédié à la cuisine nordique qui a suscité beaucoup d'intérêt et réuni de nombreux grands gastronomes nordiques. Lors du symposium, bon nombre des plus grands chefs de la région ont signé ce que nous connaissons désormais sous le nom de Manifeste de la nouvelle cuisine nordique, dont le président de l'Académie Gastronomique de Danemark, Jan Krag Jacobsen, était l'un des co-auteurs.

Le Conseil des ministres nordique était, dès le début du travail, partie prenante et le manifeste a été, en 2005, suivi d'une décision, prise par les ministres de l'agriculture, de la pêche et des denrées alimentaires des pays nordiques, consistant à mettre en commun leurs efforts dans le but de soutenir le manifeste en donnant des directives relatives au travail futur à mener sur le nouveau régime nordique. Depuis lors, ce travail a été

solidement ancré au sein du Conseil des ministres et dans les pays nordiques qui tous, de différentes manières, travaillent sur le concept de la nouvelle nourriture nordique.

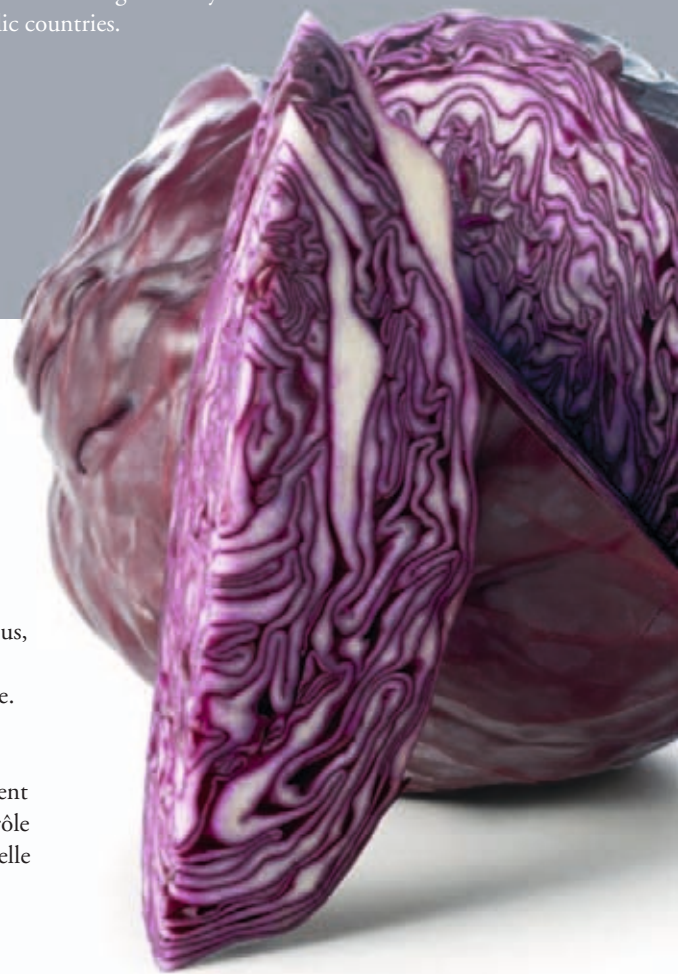
Le programme Nouveau régime nordique n'est pas une force motrice de ce mouvement et le Conseil des ministres ne joue aucun rôle administratif formel. Pourtant, cette nouvelle reconnaissance politique unanime des perspectives du projet a eu une grande importance symbolique.

Le mouvement de la cuisine nordique n'a ni logo ni leadership formalisé. Il s'agit plutôt d'un virus bénin qui se répand à la vitesse d'un éclair à tous les niveaux. Il est ouvert à tous, le marché étant l'arbitre. Le manifeste fonctionne en tant que point de repère pour les petites et grandes entreprises ainsi que pour les associations et les individus. Récemment, une fondation importante a donné 100 millions de couronnes danoises (13,4 millions d'euros) pour la recherche sur le potentiel d'amélioration de la santé inhérent aux matières premières nordiques. Est-il possible de combattre l'obésité et le diabète de type 2 en utilisant comme arme une cuisine stimulante basée sur des ingrédients locaux ?

Là où la cuisine française a gagné la reconnaissance dans le monde entier grâce aux qualités hédonistes de la nourriture et où la cuisine espagnole a impressionné de par son niveau technique, la nouvelle cuisine nordique représente le rêve de renouer avec la nature. Le manifeste a posé les bases de ce qui

ressemble aujourd'hui à une transformation de la tradition culinaire nordique et qui a attiré l'attention internationale. C'est un changement de paradigme qui a fixé un nouvel ordre du jour pour l'évolution de la production agroalimentaire, redéfini l'attitude du système politique par rapport à la nourriture et au repas et entraîné des modifications fondamentales des valeurs à la base de nos conversations sur ce sujet.

De cette manière, la nouvelle cuisine nordique déborde de son cadre. Il ne s'agit pas de confronter les pays nordiques à la France mais de la quête de la vérité et de l'instinct de la beauté des cuisines régionales. Le véritable ennemi, ce sont les sociétés internationales de fast-food et de junk food qui sont une menace contre notre santé, réduisent la biodiversité et minent l'identité et l'intégrité des cuisines locales.





NEW NORDIC CUISINE

Nouvelle
Cuisine Nordique

CLAUS MEYER – ENTREPRENEUR, “FOOD AMBASSADOR”, INITIATOR OF THE NEW NORDIC CUISINE CONCEPT AND MOVEMENT, AND PARTNER IN THE NOMA RESTAURANT – HAS PROVIDED FOOD PRODUCERS, POLITICIANS AND CONSUMERS WITH A BRILLIANT SERIES OF ASTONISHING INITIATIVES AND IDEAS. HIS GOAL: TO CREATE ONE OF THE WORLD'S MOST EXEMPLARY FOOD CULTURES.



Claus Meyer saw the culinary light as a young man in France. Today, he owns or part-owns an organic bakery, an orchard, a deli chain, the Estate Coffee roasting company, a provincial hotel, a micro-vinegar

factory, noma, a cookery school for children and adults, a company distributing Valrhona chocolate in Scandinavia, and a catering service cooking food at 65 venues for some 13,500 people.

www.clausmeyer.dk



La fertilité et la teneur en minéraux de la terre

// La fertilité et la teneur en minéraux de la terre, la longue période fraîche de croissance, la lumière changeante et les variations de la température dans les régions nordiques et arctiques créent un terroir tout à fait exceptionnel qui relève le goût et donne du caractère aux animaux et plantes.

Une valeur fondamentale et un élément porteur de la nouvelle cuisine nordique qui veut « renouer avec les paysages et capter la nature à son apogée de sorte que les repas reflètent la saison et communiquent les qualités du lieu ».

Soil: fertility and mineral content

The fertility and mineral content of the soil, the prolonged cool growth period, and the fluctuating light and temperature conditions in Nordic and Arctic regions create a unique “terroir”, infusing both meat and plants with taste and character. This essential core value of New Nordic Cuisine “seeks to re-establish our link with the landscape and capture nature at its peak so meals exude the season and the qualities of each locality.”





ALMANAC

Based on the enormous Nordic garden – brimming with superb vegetables, berries, fruit, grain, nuts and herbs just waiting to be harvested and consumed –

Claus Meyer has written yet another cookbook focusing on savour and sensuality. In pictures and words, he establishes a splendid link between natural Denmark,

exquisite ingredients and produce, and the daily meal which unites families. Meyers Madhus organises cookery courses for beginners based on the Almanac approach

and takes participants on journeys of discovery to cook together in the wild.

Fresh produce is the source of inspiration

Fresh seasonal produce is the source of inspiration for Meyer's new Almanac cookbook which exudes his passion for cooking simple, delightful daily meals that smell and taste of the time of year. Meyer has created a culinary calendar – a book about the food he shares with his family, the food he never got to cook, and about his favourite dishes and those of his family – about the ultimate "Meyer Year of Food" with at least two recipes a day, 365 days a year. It includes updates of dishes from centuries of Danish culinary history, both the old favourites and those Danes have overlooked, but also personal interpretations of foreign dishes brought to Denmark by immigrants and prepared from the finest Danish produce from farms, seas, lakes and woods.



CLAUS MEYER is an associate professor of food science at UC Life, but calls himself a culinary entrepreneur. In recent years, he has dedicated himself to comprehensive product-development projects, each aiming to make delicious produce and refined products from unique origins widely available in the Danish market.

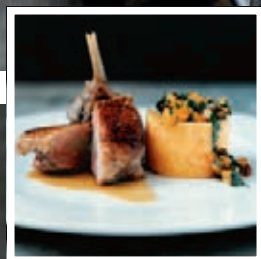


Matières premières fraîches, source d'inspiration

// Les matières premières fraîches de saison sont la source d'inspiration du livre de cuisine de Claus Meyer, Almanach, écrit en partant de l'envie de cuisiner de délicieux repas simples de tous les jours au parfum et au goût de saison. Meyer a créé un almanach gastronomique – un livre sur la nourriture qu'il a appréciée en famille, la cuisine qu'il aurait voulu faire et les plats préférés de sa famille et de lui-même, sur l'année « meyerienne » absolue avec au minimum deux recettes par jour 365 jours. Le livre revisite des plats remontant à plusieurs siècles d'histoire de la cuisine danoise, non seulement ceux que nous connaissons et ceux que nous avons négligés mais aussi des interprétations personnelles de plats étrangers, introduits au Danemark par les nouveaux Danois naturalisés et préparés avec les meilleures matières premières danoises provenant des champs, de l'étable, de la mer, des lacs et des forêts.

// ALMANACH





With the establishment of Nordhavn Eddikebryggeri, master vinegar-maker Andreas

Harder expects to take vinegar to new heights by applying various refinements. This will

add a superb new product to Nordic Cuisine where acetic acid has always played

a crucial role, even if its use throughout history has been rather unimaginative.

MICRO VINEGAR BREWERY

Micro-
vinaigrierie

Vinegar from the barrel

One of Claus Meyer's fundamental principles is that more foods need to be produced in Scandinavia that communicate the qualities of the countryside. In line with this, he and Andreas Harder – gastronomist, cookbook author and master vinegar brewer – established Nordhavn Eddikebryggeri, Denmark's first micro-vinegar brewery. Here, the partners transform and process fruits and berries, cultivated in cold Nordic climes, into intense, delicious quality vinegars that put a kick into cooking. The project started out as a phantom brewery 8 years ago when Harder and Meyer started maturing the first vinegars made from fruit from Meyer's own apple orchard, Vigmosesgaard, on Lilleø island.

Vinaigre du baril

// L'une des grandes idées de Claus Meyer est qu'il faut produire dans les pays nordiques davantage de denrées alimentaires qui communiquent les qualités des paysages.

C'est sur cette base qu'en collaboration avec son ami Andreas Harder, gastronome, auteur de livres de cuisine et producteur de vinaigre, qu'il a établi la première micro-vinaigrierie du Danemark, Nordhavn Eddikebryggeri, où ce tandem transforme et fait évoluer des fruits et baies, cultivés dans le climat nordique frais, en vinaigres de qualité goûteux qui relèvent la cuisine. Ce projet a démarré en tant que vinaigrierie balbutiante, il y a

8 ans, lorsque Harder et Meyer ont commencé le vieillissement des premiers vinaigres fabriqués à partir des fruits de la pommeraie de Claus Meyer, Vigmosesgaard située sur l'île Lilleø.

THE FIRST SPECIALITY VINEGARS based on ingredients like blackcurrants, cherries and plums have been released and are already available in speciality shops and restaurants. You can also taste these sublime liquids and inspect the lovely wooden vats at the brewery, scenically located overlooking Øresund.





Meyer's Bakery's prime concern is the aroma and baking quality of the grain. All grain comes from organic farms in Scandinavia

and is selected by Per Grude, bakery partner and owner of Mørdruggård farm, where much of the grain is cultivated. The

grain is milled on a stone grinder, except for fine wheat flour, and all dough is made from scratch and kneaded by hand. Germ

and bran are retained, so nutrients, vitamins and minerals remain in the bread which rises slowly with sourdough and organic yeast.

DAILY BREAD

Pain
quotidien

Philosophy converted into action

As Meyer learned in France, freshly baked bread should be part of every meal. This philosophy has just been converted into action with the opening of Meyer's Bakery, a demonstration workshop using flour freshly milled from Scandinavian organic or biodynamic grain – including old Nordic varieties like Öland wheat, rye, spelt and naked barley. One of the aims of the bakery is to focus on quality, get people to choose better-quality flour, bake with more enthusiasm and eat bread with more passion. The bakery provides ingredients like flour, sourdough and yeast, but also gives tips to those wishing to bake at home. Or this can be left up to one of Denmark's best bakers who opens at 7.a.m. every day to bake fresh whole-wheat bread, rye bread, croissants and pastries for customers wishing to sink their teeth into nutritious goodies.



Passer de la philosophie à l'action

// En France, Claus Meyer a appris que chaque repas doit être accompagné de pain frais. Cette philosophie est passée à l'action avec l'ouverture de Meyers Bageri, une boulangerie atelier dynamique où l'on fait du pain avec de la farine fraîchement moulue à partir de céréales biologiques ou biodynamiques, cultivées dans les pays nordiques, entre autres des variétés anciennes : blé d'Öland, seigle sur brûlis, épeautre et orge nue. Cette boulangerie focalise sur la qualité afin que les gens choisissent une meilleure farine pour faire un pain qu'ils cuisent et mangent avec plus de plaisir. Les matières premières proposées sont la farine, le levain et la levure ainsi que de bons conseils à ceux qui font le pain à la maison. On peut aussi laisser le travail à un boulanger parmi les plus talentueux du Danemark qui, tous les jours à partir de 7 h, fait des pains de blé complet, pains de seigle, croissants et gâteaux pour les clients amateurs de produits délicieux et sains.

CLAUS MEYER "In my view, you should eat good bread with your meal. Except for baguettes, bread doesn't have to be freshly baked – good bread can be heated and also tastes good toasted. Good bread increases the pleasure of eating, promotes digestion and improves health." www.clausmeyer.dk





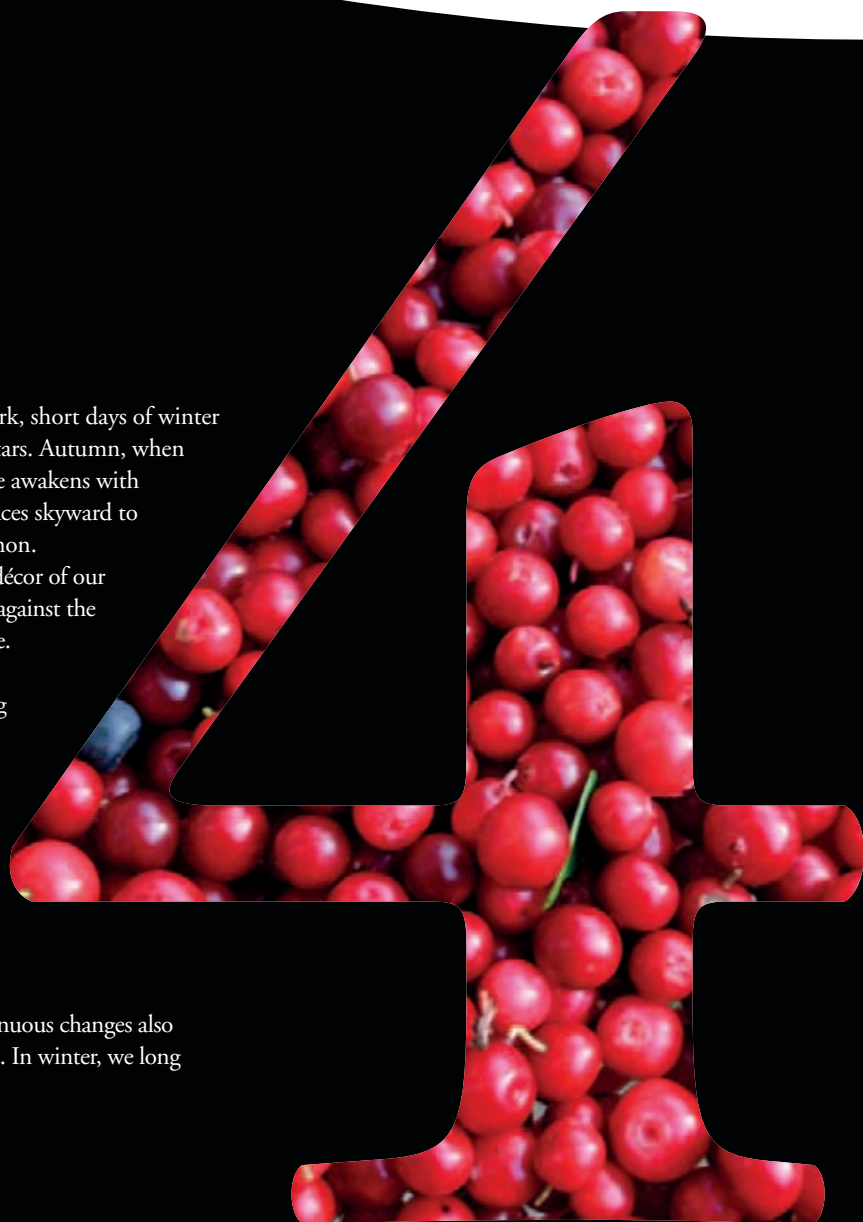
The long, light days of summer, brimming with activity in nature, and the dark, short days of winter when nature seems to hibernate but the nights come alive with shimmering stars. Autumn, when migrating birds fly south and the last crops are harvested. Spring, when nature awakens with explosive force and discards its winter garb. In city parks, women turn their faces skyward to absorb the first rays of spring sunshine. Spring cleaning is a Nordic phenomenon.

We reflect the bright lightness of summer in our furniture design and in the décor of our homes, not least when it comes to lighting and lamps. In houses well-insulated against the cold of winter, we are fond of bright rooms, natural materials and light furniture.

Summer's short growing and hunting season is the basis on which many preservation methods were developed in the past to keep hunger at bay during the long winter months. Yet these same methods also enhanced the produce with refined tastes and, in many instances, gave them added value in modern markets – tinned Scandinavian fish products are a good example.

Foods and meals change during the course of the year. The concept of season makes sense: the first new potatoes, strawberries and asparagus are anticipated with excitement. Christmas menus reflect medieval cuisine, with baked goods and traditionally seasoned meats from recently slaughtered animals.

We are affected by the light, and many people have difficulty getting through this dark season. SAD is not uncommon in Scandinavia. But the continuous changes also provide an opportunity to reinvent one's approach and become more optimistic. In winter, we long for summer and, in the midst of a summer heat wave, we long for winter.



// Quatre saisons Quatre sentiments

Les longues journées claires de l'été rythmées par l'activité intense de la nature, les courtes journées sombres de l'hiver où la nature est endormie mais le ciel nocturne éclairé d'étoiles. L'automne lorsque les oiseaux migrateurs voyagent vers le sud et qu'il faut rentrer les dernières récoltes. Le printemps, moment où la nature se réveille avec une force incroyable et où l'on range les vêtements d'hiver. Dans les parcs des villes, les femmes tournent leur visage vers les premiers rayons de soleil printanier. Le nettoyage de printemps est un phénomène typiquement nordique !

Chez nous, la légèreté lumineuse de l'été se reflète dans l'art mobilier, l'aménagement de l'habitat et surtout quand il s'agit d'éclairage et de luminaires. Dans les maisons, isolées contre le froid de l'hiver, nous aimons les pièces claires, les matières naturelles et les meubles légers.

La courte saison de croissance et de pêche de l'été constitue la base du développement de nombreuses méthodes de conservation, limitant autrefois le risque de pénurie au cours d'un long hiver. Ces méthodes apportent cependant aussi aux matières premières un goût raffiné et, dans plusieurs cas, une grande valeur ajoutée sur le marché moderne – les produits de la pêche en conserves des pays nordiques en sont un bon exemple.

La nourriture et les repas changent au cours de l'année. La notion de saison a un sens. Les premières pommes de terre, fraises et asperges nouvelles sont attendues avec impatience.

Les repas de Noël reflètent la cuisine médiévale avec viandes, charcuteries et pâtisseries aux épices traditionnelles.

Nous sommes influencés par la lumière et, pour beaucoup, la traversée de la longue saison sombre est difficile. Une dépression en hiver n'est pas inhabituelle dans les pays nordiques. L'adaptation continue est cependant également une opportunité de toujours penser différemment, tourné vers l'avant. En hiver, on peut attendre l'été avec impatience et soupirer après l'hiver lors d'une canicule.

FOUR



FOUR SENTIMENTS SEASONS

BY JAN KRAG JACOBSEN

*President of the Gastronomic Academy
of Denmark // Président de l'Académie
Gastronomique de Danemark*



Photo: www.sortsafari.dk



THE CHANGING SEASONS IN SCANDINAVIA HAVE THEIR OWN PARTICULAR ACTIVITIES WHICH INFLUENCE LIFESTYLES, INTERIOR DÉCOR, ART, MUSIC, DESIGN, FASHION AND CULINARY ART. THE SEASONS INSPIRE, CHALLENGE, LIMIT, AND OPEN UP NEW OPPORTUNITIES. IN SUMMER WE ARE OUTDOORS, IN WINTER WE ARE INDOORS. AND THE DRAMATIC CHANGING OF THE SEASONS AFFECTS THE NORDIC MENTALITY. IT'S ALL ABOUT LIGHT.

// A CHAQUE SAISON DES PAYS NORDIQUES CORRESPONDENT DES ACTIVITES QUI IMPREGNENT LE MODE DE VIE, L'AMENAGEMENT DE L'HABITAT, L'ART, LA MUSIQUE, LE DESIGN, LA MODE ET L'ART CULINAIRE. LES SAISONS INSPIRENT, DEFIENT, LIMITENT ET OFFRENT DE NOUVELLES POSSIBILITES. EN ETE À L'EXTERIEUR, EN HIVER À L'INTERIEUR. ET LE CHANGEMENT SPECTACULAIRE DES SAISONS INFLUENCE LA MENTALITE NORDIQUE. C'EST UNE QUESTION DE LUMIERE.



Tradition, talent and technology

Faxe Bryggeri has made inroads into markets in Europe and the rest of the world since it was founded in 1901.

Hans Christian Andersen, Denmark's world-famous writer

of fairy tales, was especially fond of the Albani brand, now produced by Royal Unibrew.

The brewing of beer is based on equal measures of tradition,

talent and technology – a threesome ensuring that beer of the finest quality always flows from the taps of Royal Unibrew, which brews and bottles all of its original brands in Denmark.

www.royalunibrew.com

Royal Unibrew // The CERES, ROYAL, FAXE and THOR brands are synonymous with breweries anchored in Denmark, each with their own age-old traditions and recipes for good beer. The history of this golden beverage dates back centuries, and the noble old craft of brewing is still the basis on which these beers are brewed today by their parent company Royal Unibrew, whose production of 6.6 million hectolitres of beer, malt and soft drinks makes it one of the largest and most advanced breweries in Northern Europe.



Tradition, talent et technologie

Royal Unibrew // Les marques Ceres, Royal, Faxe et Thor sont synonymes, chacune avec leur bonne recette de bière, de la tradition ancestrale des brasseries danoises. L'histoire de cette boisson dorée remonte à plusieurs siècles. Le noble et vieux métier de brasseur est toujours la base de la production moderne de bière pour la société Royal Unibrew, qui, avec 6.6 millions d'hectolitres de bière, de boissons maltées et de sodas, compte parmi les plus grandes et les plus modernes brasseries d'Europe du Nord.



ROYAL
BEER

FAXE



DENMARK still leads Europe in the number of microbreweries per capita, and Danish beer traditions have undergone an enormous transformation, resulting in the creation of new beer colours, types and flavours. As this requires more and new words, the Danish beer universe has also come up with new beer terminology set out in a dictionary with more than 110 words describing beer's appearance, fragrance and taste.

BEER-BREWING



Svane // White elderflowers with an intense flavour and the fragrance of Nordic midsummer, red cranberries brimming with Vitamin C, crisp carrots, supple tomatoes, juicy oranges and concentrated apples. Svane specialises in pouring summer and nutrition into cartons for year-round enjoyment. Based on 100% organically cultivated berries, fruits and vegetables, this family-run Danish company has developed a line of refreshing, vitamin-rich, unadulterated and nutritious juices without colouring or additives.

All of Svane's juices are made of fruit and vegetables from organically cultivated fields and plantations. The products are organically certified and have the Danish Organic seal

of approval, guaranteeing that they were produced organically and sustainably.

Svane was founded fifteen years ago with products based on

cranberries and elderflower, made according to old, traditional recipes. Since then, the product range has been enlarged – still with top priority on quality. Svane juices

have a wide variety of uses, including as an ingredient in refreshing sorbets or vitamin-rich soups.

www.svanetrading.dk

A juicy idea



Une idée juteuse

Svane // Fleurs de sureau blanches au goût et au parfum intenses de solstice de l'été nordique, airelles rouges gorgées de vitamine C, carottes croquantes, tomates toniques, oranges et pommes juteuses sous forme concentrée. L'entreprise Svane s'est spécialisée dans le conditionnement en carton de l'été et de la santé. Réalisés à partir de baies, fruits et légumes issus à 100% de la culture biologique, de nombreux jus rafraîchissants riches en vitamines ainsi que des jus sains et purs sans colorants et sans additifs sont développés par cette entreprise familiale danoise.

La tradition de la bière

// Depuis des milliers d'années, on brasse la bière au Danemark. La bière est largement utilisée comme ingrédient ou comme boisson pour accompagner un repas. La tradition se perpétue toujours. La bière convient parfaitement pour la cuisine, comme assaisonnement, pour neutraliser les corps gras, pour les marinades ou comme composante dans les sauces et les plats mijotés. Si l'on souhaite éveiller ses papilles gustatives et découvrir d'autres goûts que simplement le sucré, la bière est vraiment un choix parfait pour un dessert. Un brassage approprié peut donner des notes gustatives telles que la violette, la banane, le chocolat. Pour beaucoup de desserts, la douceur et l'amertume de la bière révèlent les différentes nuances de sucré.

In Denmark, it is possible to experience having beer served with pancakes, pineapple marinated in vanilla and beer, or salt-roasted almond snacks marinated in porter.

www.olakademiet.dk

Denmark's beer-brewing tradition goes back thousands of years. And beer is frequently used as both a cooking ingredient and a beverage with meals. This tradition lives on. Beer is ideal in food (as seasoning), for cleansing the palate, for marinating or as an ingredient in sauces and stews. For those who want to challenge their taste buds and experience more than sweetness, beer is perfect for desserts. An interesting brew can embody flavours like violet, banana and chocolate, and beer's sweetness and hop resins provide a fine counterpart to the usual desserts' varying degrees of sweetness.



TRADITIONS

THE BEST RESTAURANT IN THE WORLD – NOMA – IS DANISH, AND COPENHAGEN HAS MORE RESTAURANTS WITH MICHELIN STARS PER CAPITA THAN ANYWHERE ELSE IN THE WORLD. OUR STAR CHEFS – LED BY RASMUS KOFOED – ARE REPEATEDLY TOP-RANKED AT BOCUSE D'OR AND OTHER INTERNATIONAL COMPETITIONS, AND THE NATIONAL CULINARY TEAM OF DENMARK WIN HEAPS OF GOLD MEDALS AND INTERNATIONAL RECOGNITION.



BY KATIA K. ØSTERGAARD
Managing Director / Dir. gén.
HORESTA



DANISH CUISINE IS

WORLD CLASS

The lovely garden of the more than 200-year-old Henne Kirkeby Inn supplies the kitchen with vegetables, berries, root vegetables and herbs. Deference is shown to the climatic conditions – due to the inn's seaside location – and the cuisine highlights the striking taste differences available within the same plant species. Henne Kirkeby Inn is a finalist for representing Denmark in competing for The Nordic Prize 2011, where the five Nordic countries compete for the title "Restaurant of the Year in the North".

This was not the picture ten years ago. But a large new brood of talented, innovative chefs have turned Denmark into such a culinary attraction that thousands of tourists visit the country every year to get new inspiration and add new zest to their already well-travelled and discerning palates.

They get what they came for, too, because Danish chefs know how to link tradition with renewal and local ingredients with international trends. We have created a distinctive taste – and rediscovered a Nordic/Danish cuisine in the process.

Naturally, traditional Danish cuisine – including Denmark's famous open sandwiches – can still be enjoyed at many Danish restaurants and inns. Yet many venues also provide the opportunity to experience tantalising – yet respectful – new interpretations of traditional dishes. In addition to the host of Michelin stars awarded to the finest restaurants in Copenhagen, there are a number of exquisite restaurants and dining experiences outside the Danish capital as well. Many restaurateurs, head chefs and chefs in the rest of Denmark are blessed with dedication, imagination, talent and rare abilities. Day in and day out, these restaurants help to ensure that Denmark as a whole offers countless opportunities to experience memorable culinary art.

LA GASTRONOMIE DANOISE AU SOMMET DU MONDE

// Le meilleur restaurant du monde, noma, est danois et Copenhague compte plus de restaurants étoilés Michelin par habitant que n'importe quelle autre ville du monde. Nos chefs stars - avec en tête Rasmus Kofoed – obtiennent encore et encore les meilleurs classements au Bocuse d'Or et dans d'autres concours internationaux et l'équipe nationale danoise de cuisiniers récolte de nombreuses médailles d'or et la reconnaissance internationale.

Ce n'était pas le cas, il y a dix ans. Mais une grande et nouvelle génération de cuisiniers novateurs et extrêmement talentueux a, en peu de temps, fait du Danemark une référence gastronomique à un niveau tel que des milliers de touristes chaque année nous rendent visite afin de trouver une nouvelle inspiration et des saveurs pour leurs papilles gustatives déjà bien difficiles.

Leur quête est récompensée car nos cuisiniers sont capables de créer le lien entre la tradition et l'innovation ainsi qu'entre les matières premières locales et les grands courants internationaux. Nous avons créé notre propre goût – et retrouvé un art culinaire danois/nordique.

Il est bien entendu toujours possible de déguster la cuisine danoise traditionnelle dans de nombreux restaurants et auberges du pays. Il en est de même des célèbres « smørrebrød » danois. Mais à de nombreux endroits, il sera également possible de rencontrer de nouvelles interprétations intéressantes tout en restant respectueuses des plats traditionnels. En plus des nombreux restaurants étoilés Michelin à Copenhague, il y a d'innombrables tables et découvertes culinaires fantastiques en dehors de la capitale danoise. En province, également, nombreux sont nos restaurateurs, chefs et cuisiniers qui sont pétris d'imagination, de talent, de capacités rares et d'un grand engagement. Ces restaurants contribuent également à présenter le Danemark comme une destination en soi avec de nombreuses opportunités de découvrir un art culinaire que vous n'oublierez pas.



Avant-garde

Ti Trin Ned // Innovation, esthétique et personnalité sont autant d'éléments porteurs du concept à la base du restaurant Ti Trin Ned installé dans la vieille ville fortifiée de Fredericia. Désireux à la fois de surprendre et de susciter la reconnaissance, ce restaurant en sous-sol accueillant a développé un univers gastronomique très personnel où la plus haute priorité est accordée à la saveur. S'inspirant aussi bien de la cuisine nordique que de la cuisine française et méridionale, de nouveaux plats expressifs sont créés dans le respect des matières premières et du bien-être des animaux. L'objectif étant de stimuler les sens avec de nouveaux arômes, nouvelles compositions et impressions gustatives.



The vision of the creative team behind Restaurant Ti Trin Ned is clear: to engage the entire sensory spectrum. They want their patrons to have a total experience, harmoniously united by ambience, fragrance and taste.



As it is flanked by the Little Belt on one side and Hannerup Woods on the other, Ti Trin Ned has the cornucopia of nature right on its doorstep, enabling the restaurant to reap fresh Danish herbs from woods and seashore alike.

Avant-garde

Ti Trin Ned // Innovation, aesthetics and personality comprise the principal components of the concept underlying Ti Trin Ned – located in the old Danish fortress town of Fredericia. Based on a desire to astonish and create recognition, this charming cellar restaurant has developed a personalised culinary setting where delicious taste is given top priority. The restaurant concocts new impressive dishes inspired by Nordic, French and Mediterranean cuisines, maintaining respect for its ingredients and animal welfare at the same time. The restaurant aims to titillate the senses with new flavours, fragrances and compositions.

The cuisine is simultaneously avant-garde and sincere. It leaves all dogmas behind and mixes rustic Nordic ingredients with exclusive French delicacies to obtain a perfect, sublime taste.
www.titrinned.dk



TEN YEARS AGO, a Danish hot dog with a characteristic red sausage was a must for tourists during a visit to Denmark. The red Danish hot dog and hot dog stands are still here, but a profusion of gourmet restaurants have also sprung up.



The Paul, a high-calibre restaurant in Copenhagen's Tivoli Gardens, is run by head chef Paul Cunningham, who has also published several cookbooks,

including *Incognito Royale*, one of the most visually elegant cookbooks in the world.

www.thepaul.dk
Photo: Andreas Wiking.

MICHELIN

Tyre manufacturer Michelin published its first guide in 1900 and distributed it free of charge to France's 3,000 motorists. Michelin wanted to get motorists out on the road, and the guide showed how to get to eateries, accommodation venues, petrol stations and experiences in the countryside.

Motoring skyrocketed – as did tyre sales. The popularity of *Guide Michelin* grew and spread beyond the borders of France. Today's Michelin Guide covers most of the world.

The unique star classification was introduced in the 1930s. If a restaurant is awarded three Michelin stars, its excellent cuisine is “worth a special journey”. Two stars means the restaurant is “worth a detour”. One star means the restaurant has “very good cuisine in its category”.

// Le premier guide du fabricant de pneus Michelin est apparu en 1900 et a été distribué gratuitement aux 3000 automobilistes français. L'objectif était de faire en sorte que les automobilistes prennent la route, le guide leur indiquant le chemin vers des restaurants, possibilités d'hébergement, stations d'essence et sites campagnards.

L'automobilisme a pris son essor tout comme la vente de pneus. La popularité du Guide Michelin a grandi et s'est répandue au-delà des frontières françaises. Aujourd'hui, le Guide Michelin couvre la majeure partie du monde.

La classification particulière avec des étoiles a été instaurée dans les années 1930. Trois étoiles dans le Guide Michelin signifient qu'un restaurant a une excellente cuisine incontournable. Deux étoiles signifient qu'un restaurant mérite le détour. Une étoile signifie que c'est un très bon restaurant dans sa catégorie.

Michelin Guide inspectors – who always visit venues incognito – are required to have an excellent basic education gained in a restaurant or hotel school and several years of experience in the business. After that, they take a six-month in-house training course to establish a common view of how food

should be assessed and the various criteria for the assessment. Regardless of which inspector visits a restaurant, the same type of assessment should always be produced. Finally, trainees visit restaurants with an experienced inspector over the course of several months to ensure that all

inspectors perform their assessments in the same manner. After that, they are ready to conduct their own inspections.

The Michelin Guide is the oldest, most renowned hotel and restaurant guide in the world.

www.michelinguide.com

nOma's feast

COPENHAGEN'S NOMA IS A GOURMET RESTAURANT NAMED THE BEST IN THE WORLD IN 2010 AT THE "S. PELLEGRINO WORLD'S 50 BEST RESTAURANTS" PRIZE AWARDS. THE SUCCESS OF HEAD CHEF RENÉ REDZEPI IS BASED ON HIS REMARKABLE KNOWLEDGE OF NORDIC CROPS AND PRODUCE. HE IS THE FIRST HEAD CHEF TO HAVE FULLY EXPLORED THE INGREDIENTS AVAILABLE IN THE HARSH BUT FERTILE NORDIC CLIMATE AND HE PERSONALLY KEEPS CLOSE TABS ON THE CHANGING SEASONS.



RENÉ REDZEPI *René Redzepi has worked at some of the most prestigious restaurants in the world under Ferran Adrià and others, at El Bulli and The French Laundry, but his ideas for a new Nordic cuisine did not crystallise until he let go of his past and started to experiment.*



An example of a noma menu is "fresh cheese with pine shoots", "asparagus, bulrushes and poached duck eggs" or "Lim Fjord oysters and malt extract, apple and sago pearls". The concept is often exemplified by



accompanying the main ingredient with something it would be surrounded by in the wild. One of the more amusing dishes is "Radishes in soil" – pictured here. The "soil" is made of ingredients like malt, flour and hazelnuts.



Each season is characteristically charming in its own right, which helps to explain the dynamic style of noma's cuisine. "I'm very fond of winter, but near the end I'm also tired of it. Then comes spring, like a great relief, but during May I also start looking forward to summer and the taste of strawberries. And suddenly I'm longing for the taste of nuts and mushrooms," René Redzepi explains in the new book about noma, *Time and Place in Nordic Cuisine*. At noma, dishes are served so the ingredients are brutally and unpretentiously consistent with their original habitat. We serve our food organically to ensure that its flavour is evocative of where it came from, so that a direct line can be perceived from the natural product to the tabletop. This also manifests your respect for the ingredients," the head chef says. Noma's kitchen staff are eager to visit farmers, beaches and city parks with René Redzepi to find the ingredients for their cookery. "Once you've got a sense of the history of the ingredients or sensed a farmer's passion ... you would never dream of excessively manipulating the materials. Only if we are able to create a dish where we present the ingredient's history and put it in a proper context will we have done our job properly," asserts René Redzepi. (Source: noma – *Time and Place in Nordic Cuisine*, Phaidon, 2010 (English edition).



LE FESTIN DE NOMA

// Chaque saison a son charme, ses caractéristiques, et cela fait partie de ce qui rend dynamique la cuisine de noma. « J'aime beaucoup l'hiver mais à la fin, il m'arrive aussi de m'en lasser. Vient ensuite le printemps comme une libération et en mai, je commence à attendre avec impatience l'été et le goût des fraises. Et tout d'un coup, on est là à regretter le goût des noix et champignons », nous dit René Redzepi dans le nouveau livre sur noma - *Time and Place in Nordic Cuisine*. Les plats chez noma sont présentés de sorte que les matières premières soient en accord avec leur milieu d'origine. De manière brute et sans prétention. « Nous présentons le plat de façon organique pour qu'il ait le goût de ce à partir de quoi il est composé et que sa présentation fasse le lien entre le produit naturel et la préparation. Cela montre également notre respect des matières premières », déclare le chef étoilé. L'équipe de cuisiniers de noma se bouscule pour accompagner René Redzepi chez les agriculteurs, sur les plages et dans les espaces verts citadins afin d'y trouver les ingrédients pour la préparation des plats et leur présentation. « Quand vous connaissez l'histoire des matières premières ou ressentez la passion de l'agriculteur.....il ne vous viendra pas à l'idée de manipuler à l'excès les produits. Notre travail n'est correctement fait que si nous sommes capables de créer un plat dans lequel nous montrons l'histoire de la matière première tout en la plaçant dans son vrai contexte », affirme René Redzepi.

Fresh fish and shellfish from cool Danish waters meet warm-blooded Italian traditions, resulting in nutritious, tasty food served in inviting surroundings.

Best of both worlds

The plate is tempting while the glass is astonishing at Acquamarina, where the wine has the same high

priority as the cuisine. This is the same approach adhered to by the experienced team at its other restaurants,

Era Ora and L'Altro: a healthy dose of tradition, mixed with a touch of anarchy. Exquisite ingredients are the starting point for savoury tastes –

which can be enjoyed not only in the restaurant's elegant setting, but also as takeaways or en route as delicious antipasti and a hot dish.



Denmark's 7,000 kilometre-long coastline is the starting point and source of inspiration for Acquamarina, the only Italian fish restaurant in Copenhagen, which fuses freshly caught Danish fish with organic produce and sun-ripened accompaniments from Italy. These are seasoned players on the culinary scene – not least Era Ora – who once again raise culinary standards: this time by infusing Nordic produce with new warm nuances to produce nutritious, satisfying and delicious dishes.

www.acquamarina.dk
www.era-ora.dk
www.laltro.dk



Le meilleur des deux

// La façade maritime du Danemark, longue de 7000 km, est le point de départ et la source d'inspiration d'Acquamarina qui, en tant que seul restaurant italien à Copenhague, spécialisé dans les produits de la mer, a réalisé la fusion du poisson danois fraîchement pêché, des matières premières bio et des accompagnements mûris au soleil de l'Italie. Des acteurs expérimentés de la scène gastronomique, et notamment Era Ora, contribuent, encore une fois, à relever le niveau gastronomique. Ils apportent de nouvelles notes chaleureuses aux matières premières nordiques et créent ainsi des plats sains, goûteux et copieux.

Lisbeth and Bo Jacobsen were the first Danes to introduce a wine list to their patrons to enable them to experience how food and wine

coalesce and enhance one another. Everything is prepared from scratch and close attention is paid to detail to ensure the

restaurant's patrons enjoy a fine experience. Restaurationen is proud of its gastronomic heritage. Restaurationen is open in the evenings

only, and each table is booked only once for the evening – to ensure that the hosts have plenty of time to pamper their guests.

www.restaurationen.dk



Naturally, Restaurationen's menu changes according to the season, and Lisbeth and Bo Jacobsen concoct dishes of international calibre based on Danish traditions. Their well-balanced dishes are inspired by Denmark's treasure trove of fish, shellfish, meat and vegetables which the Jacobsens concoct into a harmonious overall experience. Ever since the restaurant opened at the heart of Copenhagen in 1991, the Jacobsens have wanted to focus all their energy on providing one five-course menu each day, accompanied by complementary wines and served in a beautiful setting of Danish furniture and art.

Qualité et bon sens

// Le menu de Restaurationen change naturellement selon la saison et Lisbeth et Bo Jacobsen composent des plats de classe internationale, basés sur les traditions danoises. L'inspiration pour les plats bien équilibrés est puisée dans le trésor national de poissons, crustacés, viandes et légumes, associés afin d'offrir le meilleur de l'harmonie des saveurs. Depuis l'ouverture au cœur de Copenhague en 1991, l'idée est de concentrer tous les efforts sur un seul menu quotidien avec cinq plats et leurs vins, servis dans un bel environnement composé de mobilier et d'art danois.



The charming Restaurant Kanalen in Copenhagen was lauded with the Michelin Guide's Bib Gourmand Prize for its delicious, reasonably-priced food and wine.

Ambience and charm

Traditional Danish cuisine is affectionately interlaced with French and Italian cuisine at

Restaurant Kanalen, housed in the former premises of the customs police.

www.restaurant-kanalen.dk

A classic Danish menu, with a wide variety of home-cooked herring based on old recipes, welcomes guests for lunch, while the evening menu mixes shades of Scandinavia with French accents. The maritime charm of this restaurant is enchanting day or night, nestled as it is in the idyllic ambience of Christianshavn among the old warehouses, with colourful boats along the canal. Under the low ceilings inside, the top priority is to use the best seasonal ingredients to prepare meals with respect and professionalism.

Ambiance et charme

// Un menu danois classique avec de nombreuses préparations de harengs maison, réalisées selon des recettes traditionnelles, accueille le client pour déjeuner alors que le menu du soir conjugue des notes scandinaves avec des accents français. Quelle que soit l'heure de la journée, on peut se laisser enchanter par le milieu idyllique de Christianshavn, les vieux docks, les nombreux bateaux hauts en couleurs sur le canal et le charme maritime du restaurant. A l'intérieur, sous les plafonds bas, une grande importance est accordée aux meilleures matières premières de la saison, préparées avec respect et professionnalisme.



Over the years many prominent, charismatic patrons have found their way to Husmanns. One of the celebrities to experience the charming ambience was Walt Disney.

Heavenly lunch downstairs

This historical venue is rustic and charming. Its unique atmosphere has been attracting regulars and tourists for the past 120 years: initially when it was located on Town Hall Square, and later

(since 1894), on Larsbjørnstræde. Husmanns was off limits to women until 1953, when they were allowed to enter with a man.

Not until 1981 were they admitted alone. Paradoxically, the prohibition against women was introduced by female owner Adelaide Husmann in 1912.

Authentic Danish open sandwiches: a favourite is hot corned brisket of beef, served in thick slices topped with freshly grated horseradish and pickles.

www.husmannsvinstue.dk

Déjeuner divin en bas dans la cave

Around the corner, in a cellar! At Husmanns, you encounter a slice of historical Copenhagen. Down in the subdued lighting of shoemaker pendants, the venue has been successfully generating respect for Danish open sandwiches and delicious traditional Danish lunches since 1894. Some of the furniture is original and dates from the time when there were only two dishes on the menu: herring and rolled meat sausage. Today there are 27 different cold and hot dishes to choose from, prepared from the finest ingredients.

// Au coin de la rue, dans une cave ! Chez Husmann, venez à la rencontre du Copenhagen historique. Ici en bas, à la lumière atténuée des lampes de cordonnier, on a, depuis 1894, maintenu au plus haut le respect des célèbres « smørrebrød » et du bon déjeuner danois. Plusieurs meubles originaux datent de l'époque où le menu ne comportait que deux plats – hareng et charcuterie roulée. Aujourd'hui, on peut choisir entre 27 plats froids et tempérés différents, préparés à partir des meilleures matières premières.



MALLING & SCHMIDT STRIVE TO REFLECT DENMARK'S MOODS, VARIATIONS OF LIGHT AND FLAVOURS IN THE DISHES THEY SERVE, TO GIVE THEIR PATRONS AN INTIMATE CULINARY VIEW OF THE JUTLAND REGION.

VARIA TIONS moods light & flavours

www.mallingschmidt.dk

Rikke Malling and Thorsten Schmidt's Restaurant Malling & Schmidt puts Aarhus, Denmark, on the world's culinary map. Together, the couple aim to take us on a voyage of discovery to the distinctive features of regional Nordic landscapes and the unique produce and ingredients found there. The couple seek out local environments – vast forests, fields, lakes and seas – in their endeavours to discover the taste and fragrance of Denmark and convey these sensory impressions to their patrons through innovative dishes. Thorsten Schmidt, who is responsible for the cuisine, approaches his task with something resembling scientific curiosity. In this context, he scrutinises the true Nordic spirit to create unprecedented dining experiences by providing food of high technical calibre. He aims to give patrons an opportunity to experience something familiar, foreign and unexpected by linking distinctive traits of nature to the cuisine – thus creating something unique.

AMBIANCES VARIATIONS LUMIÈRES & SAVEURS

// Rikke Malling et
Malling & Schmidt,
culinaire. Ensemble,
voyage, de découvrir
nordiques et les ma-
Ce couple explore
forêts, les champs, les
parfum du Danemark

sensorielles aux convives à l'aide de plats novateurs. Thorsten Schmidt, responsable de la gastronomie, exerce sa tâche avec une curiosité quasi naturaliste. C'est dans ce contexte qu'il observe la composante nordique à la loupe et crée de toutes nouvelles sensations culinaires, expression d'une cuisine de niveau technique élevé. La vision consiste à permettre aux convives de vivre à la fois ce qui est bien connu, mais aussi l'étrange et l'inattendu, associés aux caractéristiques de la nature. La création est unique.





TOUR DE FRANCE During Tour de France 2010, the racing stars of Team Saxo Bank were pampered by head chef Thorsten Schmidt who provided “performance cooking” – correct nutrition and splendid dining experiences from his mobile kitchen.



The philosophy behind Malling & Schmidt has developed around the elements populating and shaping the terroir. The couple regard their restaurant as a tool which shapes the contours of the surrounding landscape:

combining flavours found in the elements – the woods, earth, lakes, ponds, seas, islands, smoke, fire, air, soil, grains, plants, herbs, and scents – and then blending and intertwining them to portray moods and

seasons. Malling & Schmidt believe that communication is a form of human interaction and that food is a tool which facilitates this process, while unpretentious service accentuates the experience.

PLAYING

Rasmus Kofoed has won a bronze and a silver medal at Bocuse d'Or in Lyon. And together with his assistant Frederik Rudkjøbing he won the Bocuse d'Or Europe in Geneva in June.



DYNAMIC means powerful and represents the living creative forces of nature. Although these forces are not visible, their "impact" on the biological nature of things is. The effects are visible, if one learns to observe and understand the connection between the creative forces and the physical substances in all organisms.

AMONG THE STARS

CULINARY VISION AND DIVERSITY ARE THE HALLMARKS OF DANISH CHEF RASMUS KOFOED, LAUDED SEVERAL TIMES AS ONE OF EUROPE'S CLEVEREST CULINARY ARTISTS, INCLUDING AT BOCUSE D'OR COMPETITIONS. REGARDLESS OF WHETHER HE IS TAKING PART IN A COMPETITION OR STANDING BY THE COOKER IN HIS OWN RESTAURANT, HIS CREATIONS ARE BASED ON HIGHLY PERSONAL INTERPRETATIONS OF NORDIC CUISINE – BRILLIANT MEALS INVOLVING ALL THE SENSES.



His distinctive style is as bright, light, elegant and dynamic as Denmark's climate and countryside. His mission is to create dishes which heal, challenge and enrich. It is in this spirit that prize-winning chef Rasmus Kofoed has left his unique mark on a number of top Danish restaurants, most recently Geranium in Kongens Have where he was lauded with a Michelin star. He is now repeating the achievement, together with Søren Ledet, in a new setting on the eighth floor of one of the towers of the Parken stadium in the heart of Copenhagen. The desire to astonish, set new culinary standards and give patrons an extraordinary experience has always motivated Rasmus Kofoed, who has kept an open mind and a capacity to be inspired – not least when, through his work, he meets other people who are enthusiastic about what they do. They range from skilled colleagues to dedicated suppliers, farmers and producers who love their vocation and make delicious products for the benefit of both the environment and animal welfare. One of Rasmus Kofoed's great personal and professional sources of inspiration is his mother, who helped him to enjoy vegetarian cookery. Many of the dishes created in Geranium focus on vegetarian ideals. Even so, meat, fish, game and shellfish are important elements of Rasmus Kofoed's expressive cuisine, which is always based on seasonal ingredients – preferably of the organic or biodynamic variety.

JOUER PARMILLES STARS



La signature est claire, légère, élégante et dynamique comme le climat danois et la nature danoise. La mission : créer une nourriture saine, qui lance un défi et enrichit. Le chef étoilé, Rasmus Kofoed, a dans cet esprit marqué de son empreinte tout à fait unique bon nombre des meilleurs restaurants du Danemark, dernièrement le Geranium dans Kongens Have, où il a été récompensé par une étoile Michelin. Maintenant il réédite ses prouesses en compagnie de Søren Ledet dans un nouveau cadre situé au huitième étage de l'une des tours de Fælledparken au centre de Copenhague. L'envie de surprendre, de fixer de nouvelles normes à la gastronomie et d'offrir à ses convives une expérience extraordinaire ont toujours été la force motrice de Rasmus Kofoed, qui a conservé un esprit ouvert et la capacité de s'enthousiasmer – surtout lorsque dans son travail, il rencontre d'autres esprits passionnés. Il peut s'agir de collègues talentueux, de fournisseurs dévoués, d'agriculteurs et de producteurs qui brûlent pour leur métier et qui élaborent des produits goûteux, à la fois respectueux de l'environnement et du bien-être des animaux.



L'une des grandes sources d'inspiration dans la vie privée et professionnelle de Rasmus Kofoed est sa mère qui lui a transmis les joies de la cuisine végétarienne. En effet, de nombreux plats créés au restaurant Geranium focalisent sur les légumes. Cependant, viandes, poissons, gibiers et crustacés continuent à tenir une grande place dans la cuisine expressive de Rasmus Kofoed qui prend toujours comme point de départ les matières premières de saison – de préférence biologiques ou biodynamiques.



Tastiness and creativity, as well as organic principles, origins and history, are important elements of Rasmus Kofoed's cuisine.

Rasmus Kofoed uses elements from molecular cuisine, but

flavour and simplicity remain at the heart of his work.

Organic and biodynamic produce in the form of grain and seeds are natural components of the menus at Geranium.

The diversity of nature inspires Rasmus Kofoed, and results in light, colourful dishes, based on unrivalled Danish ingredients and an uncompromising focus on harmony and flavour.



good design

DESIGN from SCANDINAVIA

Selected Nordic Design, Interiors and Architecture

NO. 23



unconventional luxury



challenging well-known traditions



something different

SALTI & SODAGNO / COLORE & MARE /

UP /

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

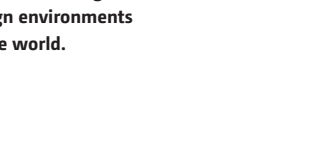
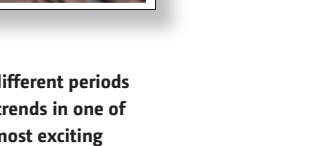
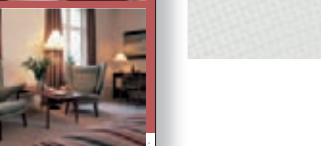
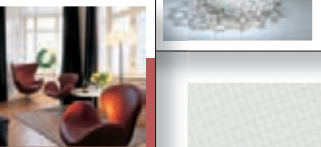
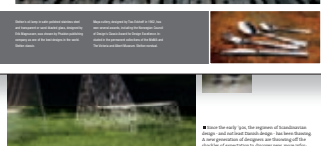
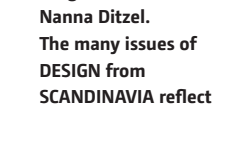
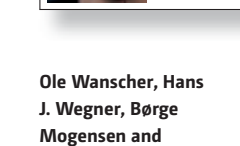
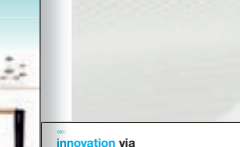
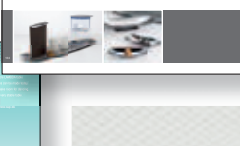
STICK IN A BOX

STICK IN A BOX

STICK IN A BOX

a state of mind

FOR GENERATIONS, STETSON HAS BEEN SYNONYMOUS WITH STRONG STYLING. BUT ALSO WITH A DEEP COMMITMENT TO FUNCTIONALITY AND DURABILITY. STETSON'S DESIGN IS STILL TO CREATE FUNCTIONAL PRODUCTS THAT REFLECT NEW AESTHETIC CONSIDERATIONS INTO THE FUTURE. LET US WITH THE AID OF COMMUNICATING THE STETSON STATE OF MIND.



celebrated simplicity

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS, AND WE'VE COMBINED THE BEST OF THE WORLD'S DESIGNERS.

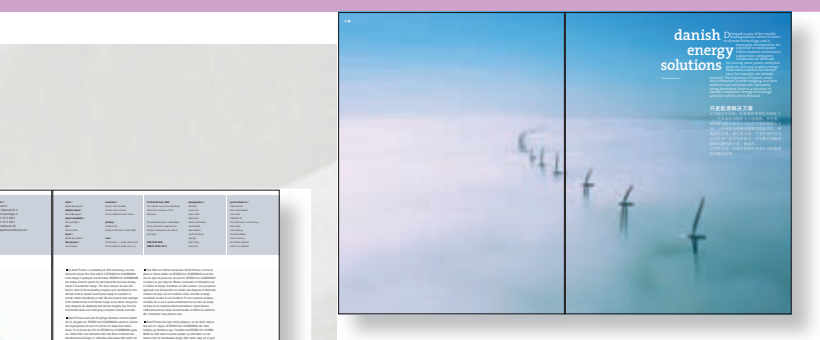
The rich tradition of craftsmanship survives in many Danish cabinetmaker workshops and small furniture factories. There is still an extensive production

of classic furniture designed by famous pioneers of Danish furniture design like Kaare Klint, Mogens Koch, Finn Juhl, Poul Kjærholm,

Ole Wanscher, Hans J. Wegner, Børge Mogensen and Nanna Ditzel. The many issues of DESIGN from SCANDINAVIA reflect

the different periods and trends in one of the most exciting design environments in the world.

QUALITY DESIGN IS UBIQUITOUS IN DENMARK AND SCANDINAVIA. SINCE 1967, WORLD PICTURES HAS ISSUED ANNUAL DESIGN PUBLICATIONS DEPICTING DANISH AND SCANDINAVIAN DESIGN. THE ESSENTIAL IDEA HAS ALWAYS BEEN TO PRESENT A SELECTION OF THE BEST NORDIC DESIGN FOR EVERYDAY USE TO INTERNATIONAL AUDIENCES. THE “DENMARK SPECIAL” EDITIONS ARE SPECIAL ISSUES ABOUT DENMARK, DANISH CULTURE AND BUSINESS LIFE.



LE BON DESIGN

The desire to improve, simplify and find new correlations between form and functionality has been the guiding principle of Danish and Nordic design for generations. In Scandinavia, quality design graces airports, trains, buses and the entire infrastructure, not to mention the interior design of public and private institutions and homes. The Danish Government supports the development and use of design through measures like funding schools of design, Danish Crafts and the Danish Design Centre, whose tasks include promoting the use of design by Danish companies. The young generation of Danish designers have an international perspective, currently exemplified by a wealth of innovative, experimental design, whose keywords are energy efficiency, environmental sustainability and usability – frequently with a well-developed sense of humour.

// Depuis des générations, l'envie d'améliorer, de simplifier et de découvrir de nouvelles relations entre la forme et la fonction caractérise le design au Danemark et dans les autres pays nordiques. Dans tous ces pays, le bon design est partout présent aussi bien dans les aéroports, trains, bus et infrastructures que dans l'aménagement des foyers et institutions, publics et privés. L'état danois soutient le développement et l'utilisation de design, notamment par le financement d'écoles de design, Danish Crafts et Dansk Design Center, qui ont pour tâche, entre autres, de promouvoir le design dans les entreprises danoises. La jeune génération de designers danois est très orientée vers l'international et, ces dernières années, on découvre une profusion de designs novateurs et expérimentaux tournée vers l'efficacité énergétique, l'environnement durable, l'utilité pratique sans oublier une touche d'humour.



www.designfromscandinavia.com
www.denmarkspecial.dk

The idea of spreading the word about good Danish design to the world was the vision of publisher Kirsten Bjerregaard (1924–2009), whose first

annual “Design from Denmark” was published in 1967. It eventually became “Design from Scandinavia” – presenting quality

design from all five Nordic countries. Issue 22 of “Design from Scandinavia” was World Pictures’ 40th Anniversary Edition and presented a wide selec-

tion of challenging new design products as well as well-known design classics from the Nordic countries. You can view and download pages at our website (see above).

Fritz Hansen's furniture is represented all over the world, especially in projects where architecture and interior décor must interact with perfection.

A beautiful example of this is the National Art Centre in Tokyo, designed by Kisho Kurokawa Architects and Associates, using Arne Jacobsen's 3107 chair.

A global success

In 1960, Arne Jacobsen created the world's first design-led hotel. Copenhagen's Royal Hotel was a complete design-led universe from the functional architecture of the building itself to the furniture and smaller features like an original logo, door handles, lamps, bathroom fittings and cutlery.

Room 606 at the Royal Hotel has been recreated exactly as designed by Arne Jacobsen in 1960. The room is often booked by designers, architects and film stars seeking to experience this original milieu.

In many ways the hotel lobby still looks exactly as it did in 1960 with The Egg and The Swan chairs.



Photo: Søren Thomsen

Un succès global

Fritz Hansen // The legendary collaboration between furniture manufacturer Fritz Hansen and architect Arne Jacobsen dates back to 1934, and their furniture is still a hit all over

the world. Their major international breakthrough came in the 1950s when the expressive, organically shaped The Ant chair, Series 7, was created. Today, this furniture is considered a significant part of Denmark's heritage and international culture. It is still manufactured by Fritz Hansen, which has a global reputation for stylistically consistent design-led furniture, developed by some of the greatest designers in Denmark and abroad.

Fritz Hansen // La collaboration légendaire entre le fabricant de meubles Fritz Hansen et l'architecte Arne Jacobsen remonte à 1934 et depuis, leurs meubles poursuivent leur marche triomphale dans le monde entier. La grande percée internationale fut une réalité au cours des années 1950, période où les chaises expressives aux formes organiques, La Fourmi et Le Sept, ont été créées. Ces meubles, considérés aujourd'hui comme une partie importante du patrimoine culturel danois et international, sont toujours en production chez Fritz Hansen, qui se distingue dans le monde entier avec des meubles au design rigoureux, développés par un grand nombre de designers danois et internationaux parmi les plus importants.

Fritz Hansen's latest new product is the NAP, a stackable chair, designed by young Danish designer Kasper Salto, embodying the key hallmarks of Nordic

design: simplicity, functionality and focus on detail.

NAP was recently awarded The Danish Design Prize 2010/11.

www.fritzhenzen.com



The Chair

The Chair, the current flagship of PP Møbler's world-famous Wegner collection, embodies a design in perfect balance – with nature as well.



PP Møbler // Based on a shared veneration of the great potential and inherent qualities of wood, the legendary collaboration between PP Møbler and designer Hans J. Wegner resulted in an abundant collection of modern, design-led chairs focusing on superb craftsmanship. One of Wegner's most legendary chairs – the pp503, nicknamed "The Chair" (after US president John F. Kennedy immortalised it by using it in a television debate) – is still a world-famous icon more than six decades later. The organically designed chair is also a beautiful example of a sustainable production process which today is carbon neutral throughout.

La Chaise

PP Møbler // La collaboration légendaire entre PP Møbler et l'architecte Hans J. Wegner, qui avaient en commun leur vénération pour le grand potentiel du bois et de ses caractéristiques inhérentes, a eu pour résultat une vaste collection de chaises d'ébéniste modernes, focalisées sur ce noble métier. L'une des chaises les plus légendaires de Wegner, la pp503, surnommée The Chair après que le président John F. Kennedy l'a utilisée lors d'un débat télévisé, reste, après six décennies, une icône mondialement célèbre. Cette chaise au design organique est également un bel exemple de production durable, aujourd'hui totalement neutre en CO2.



Hans J. Wegner's beautiful pp503 chair is made of soap-treated oak and is a popular item for furnishing restaurants and other public and private spaces that give high priority to comfort and aesthetic quality. Also available in ash, European cherry, mahogany, walnut, and more.

The pp58/pp68 from 1987 was the last actual dining chair to be designed by Wegner. The chair epitomises the designer's entire life's work and is used at the Koldinghus restaurant and other venues.
www.pp.dk

The striking yet archetypal design is classic, which is why this "round chair" (Wegner's own nickname for the pp503) is still a popular piece of furniture for modern interiors. Most recently for the restaurant at Dragsholm Castle and the Restaurant Ti Trin Ned in Fredericia.



World Pictures // Simple, yet sculptural – and in many ways a symbol of Danish design. The Personal Hanger, designed by Roald Steen Hansen for World Pictures, is part of the Museum of Modern Art – MoMA's permanent collection in New York and has been awarded an international design prize by ASID in the US. The iconic hanger is represented worldwide in museums, private homes, restaurants and offices, where the focus is on function and aesthetics.

Le cintre personnel

World Pictures // Simple, tout en étant sculptural et, de nombreuses manières, un symbole du design danois. Le cintre personnel, créé par Roald Steen Hansen pour World Pictures, fait partie de la collection permanente du MoMA, musée d'art moderne, de New York et l'ASID aux Etats-Unis lui a décerné un prix du design international. Ce cintre iconique est présent dans le monde entier dans des musées, habitations privées, restaurants et bureaux, partout où fonction et esthétique sont prépondérantes.



A personal hanger



The light beechwood hanger was designed by Danish furniture designer Roald Steen Hansen.

The sculptural hanger and its matching support are also used in cloakrooms where it cannot easily be removed.

www.worldpictures.dk



Poul Kjærholm's relaunched classic, PK1, is available in a wicker version with cane, black or natural flag line, or with brown or natural leather cord.



Beauty reborn



Thorsen Møbler // The strings of well-tuned instruments interact in perfect harmony with the light, elegant PK1 chair with black flag line designed by Danish furniture designer Poul Kjærholm (1929–1980). The chair – created in 1956 and recently relaunched by Thorsen Møbler – emphasises the artistic spirit and international ambience of the legendary Montmartre Jazz Club in the heart of Copenhagen. The reborn PK1 is not only at home around jazzy tones and inviting fusion cuisine: its new dimensions (6% bigger) are also perfect for our modern age.

Renaissance d'une beauté

Thorsen Møbler // La coordination entre les instruments accordés et la chaise PK1 élégante et légère, du designer de mobilier danois Poul Kjærholm (1929 – 1980), avec la drisse de drapeau noire, est finement équilibrée. Cette chaise, créée en 1956 et récemment relancée par Thorsen Møbler, accentue l'esprit artistique et l'atmosphère internationale du légendaire club de jazz, le Jazzhus Montmartre, au cœur de Copenhague. La PK1 renaissante est non seulement assortie aux tonalités jazz et au repas fusion exquis. Avec ses nouvelles proportions, plus grandes de 6%, elle convient également parfaitement à l'homme d'aujourd'hui.

From wharf to sustainable lifestyles

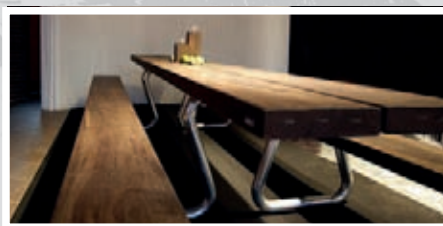
Recycling of tropical wood is the starting point for a new collection of furniture from Denmark's Thors-Design, which infuses a natural material – with a unique past – with new aesthetic and sustainable values.

Thors-Design // Weathered wood with a maritime past is rejuvenated by the team of designers behind Thors-Design. Partner and designer Carsten Thor transforms a rustic 50-year-old wharf from an abandoned ferry berth into simple, elegant furniture design. The warm texture of the Azobé wood surface interacts with cool steel to evoke a modern style that enhances private and public environments alike. Azobé is one of the heaviest, sturdiest woods in the world and is used to make many different outdoor and indoor tables and benches.



Steel trim and rustic planks are transformed into stylish table-and-bench sets. With its

simple linear design, this furniture has found its way into many cafés and public areas.



The informal furniture is used in many settings, including as part of total concepts for

trade fairs and exhibitions like Food Expo, Kids Fashion and New Media Days.



Innovative ideas



LightArch consists of single candlesticks combined in threes or more to make a personal candleholder.

Together with Knud Holscher, d-zn has developed FireKeeper, a unique tool for lighting and tending a fire.



d-zn // Danish architect and designer Knud Holscher is one of the most outstanding advocates of functional, well-conceived design. His keen eye for aesthetics, simplicity and user-friendliness have also influenced several generations of designers, and he is still setting new standards for modern craft art. Many of his concepts have been realised by d-zn, which specialises in developing products with simple, striking style, created in close dialogue with Danish designers.

Idées novatrices

d-zn // L'architecte et designer danois, Knud Holscher, est l'un des représentants suprêmes du design fonctionnel réfléchi dans les moindres détails. Sa vision claire de l'esthétique, de la simplicité et de la facilité d'utilisation a influencé plusieurs générations de designers et, encore aujourd'hui, il continue de fixer de nouvelles normes à l'art décoratif appliqué moderne. Nombreuses sont ses idées réalisées par d-zn, spécialisé dans le développement de produits à l'expression simple et marquée, créés en dialogue étroit avec des designers danois.



Tumble Flag: a modern new design for a classic table flag. Design: CPH Design.

FlowerWave, comprising a potentially unlimited number of vases, matches the size of any given flower arrangement.



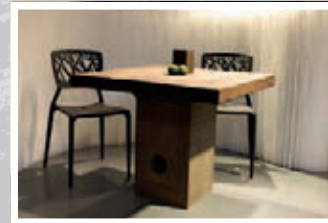
www.d-zn.com



The wood's rustic surface has been preserved, and the respect for this unique natural material is the starting point for plank tables which blend beautifully with modern architecture and interior décor.
www.thors-design.dk

Le quai en bois devenu style de vie durable

Thors-Design // Le bois patiné, témoin de l'histoire maritime, retrouve une nouvelle vie entre les mains du team de design à l'origine de Thors-Design. Carsten Thor, designer et partenaire, transforme les quais rustiques, vieux de 50 ans, des débarcadères abandonnés, en design mobilier simple au style épuré. L'interaction entre la surface froide de l'acier et la teinte chaude du bois d'Azobé donne une expression moderne qui s'harmonise aussi bien avec les environnements privés que publics. Ce bois, issu de l'une des essences les plus denses et les plus robustes du monde, est utilisé pour de nombreux modèles de tables et de bancs destinés à une utilisation à l'intérieur comme à l'extérieur.



The tables come in many shapes and sizes to match private interiors and public spaces alike.

Soft values

Beirholm // Attractive textiles in the form of an elegant tablecloth, table napkin or place mat in inviting colours and patterns are the basis for a well-set table. The family-owned company Beirholms Væverier, established in 1870, is a specialist in this field, developing and manufacturing industrial textiles which create and accentuate the pleasant ambience of a restaurant. The company achieves this by working with expert designers who are skilled at converting trends into soft values to match customer needs.

Beirholm's current product range revolves around tablecloths, table napkins, bed linen and towels. Its customers are linen-rental businesses throughout most of Europe.

Beirholm develops and tailors textile ranges to match individual customer needs.

www.beirholms.dk

Valeurs douces

Beirholm // La sensation d'un beau textile sous la forme d'une nappe élégante, d'une serviette ou d'un set de table aux couleurs et aux motifs séduisants est la base même d'une table bien mise. L'entreprise familiale Beirholms Væverier, fondée en 1870, s'est justement spécialisée dans le développement et la production de textiles industriels qui créent le profil et la bonne ambiance dans le restaurant. Ceci se fait en collaboration avec des designers talentueux qui savent traduire les tendances en valeurs douces assorties aux besoins des clients.



Beirholm

A wide repertoire

From Rosendahl's bright, stylish headquarters, designed by architect Kim Utzon, an exclusive range of living and dining room products continues to infuse tabletops and kitchens with new functional and aesthetic values.

The Ofelia restaurant, located inside Copenhagen's Royal Danish Playhouse, was named after Shakespeare's young Danish noblewoman. Its cuisine is classic French, with a Scandinavian influence. Rosendahl is one of the Playhouse's permanent sponsors and has provided all of the china, glassware and cutlery for the restaurant.

[1] The Grand Cru range was recently enlarged to include a range of thermoses in seven different colours.

[2] Rosendahl has acquired the rights to recreate and manufacture Arne Jacobsen's wall clocks known as Bankers' Clock, City Hall and Roman. Roman, depicted here, was designed for the Aarhus Town Hall in 1942.

[3] The bone china in the Grand Cru dinner service is typified by the characteristic grooves and the simple ivory-white china.

[4] Grand Cru glasses and carafes add the perfect touch to table arrangements.

[5] Collaboration with Copenhagen's Royal Danish Playhouse and the Ofelia restaurant has also resulted in an inspiring cookbook.

[6] Grand Cru salad serving set with an elegant, stylish design, made in stainless steel.

[7] Ever since the introduction of the Grand Cru Wine Stopper in 1993, Rosendahl's Grand Cru range has implicitly anticipated the day when

it would be possible to lay an entire Grand Cru dining table.

[8] The Grand Cru Carving Board in European oak becomes more beautiful over the years.

[9] The stylish lines match the beautiful playhouse along the Copenhagen waterfront where Rosendahl has supplied the restaurant with both glassware and china.

www.rosendahl.dk



Rosendahl // Upholding a tradition of Danish design, Rosendahl blazes new trails and has been developing craft art in close, creative collaboration with leading designers from Denmark and abroad for more than 25 years. From the beginning, the philosophy has been to produce affordable products that are not reserved for special events but which make everyday life both easier and more beautiful. This has resulted in a comprehensive collection of innovative new products for home and tabletop, from unique hand-blown glass to functional, durable kitchen utensils and decorative objects.

Un large répertoire

Rosendahl // Rosendahl, qui depuis plus de 25 ans développe l'art décoratif appliqué en étroite collaboration créative avec de grands designers danois et étrangers, défend non seulement la tradition danoise du design mais sort également des sentiers battus. Dès le début, sa philosophie a été de créer des produits accessibles dont l'utilisation ne se limite pas aux événements particuliers mais qui puissent à la fois embellir et faciliter le quotidien. Le résultat est une vaste collection de nouvelles créations novatrices pour la maison et la table, allant du verre, création unique, soufflé à la bouche aux objets d'ornement décoratif en passant par les ustensiles de cuisine fonctionnels et durables.



2



3



4



5



6



7



8



9

The art of getting an original idea

In a relentless effort to develop beautiful Scandinavian design with indisputable originality, Menu A/S joins forces with some of the best Danish designers to create new, aesthetic and practical experiences in the use of everyday household items.

The new Norm Wine Breather lets wine breathe in an instant, making it possible to serve ready-to-drink wine in an elegant carafe – or the original bottle.

www.menu.as

The new Norm Complete Tray Set is a carving and serving set on which to prepare and serve a wide variety of dishes – from tender roast beef to fresh shellfish.

Design: Norm Architects.



Steam Tower – a new steamy, nutritious and design-led product from Menu, designed by Christian Bjørn in collaboration with acclaimed chef Morten Køster – is made of five parts, making it possible to prepare three dishes at the same time.

formland
DESIGN AWARD 2009



L'art d'avoir une idée originale

Menu // Familiar practical products take on new shapes when Menu calls into question the existing order of things and lets skilled designers provide their solutions. Out of respect for Scandinavian design traditions, and with a keen eye to a functionalist heritage, Menu develops craft art and kitchenware without excessive frills. The concepts are executed in style, highlighting exquisite materials and quality craftsmanship. These efforts to refine and simplify form and function are frequently rewarded with design prizes, most recently the Formland Prize for Steam Tower, a modern Scandinavian interpretation of an Asian steam cooker. The prize-winning designers include Norm Architects, who created the new Wine Breather, a classic, recognisable shape with a new twist that cries out for attention.

Menu // Les produits pratiques familiers prennent de nouvelles formes lorsque Menu remet en question l'ordre existant des choses et demande à des designers talentueux de fournir leurs solutions. Dans le respect des traditions du design scandinave et en gardant un œil sur le fonctionnalisme, Menu développe art décoratif et vaisselle de cuisine sans ornements excessifs. Les concepts sont réalisés avec habileté dans des matériaux raffinés qui donnent au style toute sa force. Ces efforts visant à perfectionner et simplifier la forme et la fonction sont fréquemment récompensés par des prix du design, le plus récent étant le Formland Prize pour la Steam Tower, une interprétation scandinave moderne d'une cocotte vapeur asiatique. Parmi les designers lauréats, mentionnons Norm Architects qui ont créé la nouvelle carafe à décanter, Wine Breather, à la forme reconnaissable classique avec une touche de nouveauté qui réclame toute l'attention.



reddot design award
best of the best 2009

Designer Jakob Wagner, the man behind several of Menu's biggest successes, created a true design icon: the Propeller Trivet. The trivet has won several international design awards.



Wagner has innovatively reinterpreted the classic bottle, giving it a soft, quadratic shape, topped by a rim of stainless steel and silicone. The rim prevents dripping and also conceals a discreet lid.

The functional and elegant Norm Pods, inspired by classic oil-and-vinegar sets, are designed for storage and cooking and for serving nuts, seeds, oils and herbs. Design: Norm Architects.

Elegant simplicity

Modern world-class technology, images and sounds unified by a simple user interface in an extraordinary, visionary design – that has been the Bang & Olufsen hallmark for 85 years. Its new BeoSound 8 gives digital music a brand-new mode of expression.



The light characteristic design of BeoSound 8 makes it highly flexible in use.



Bang & Olufsen has grown from a small local operation to a global icon combining

technological and design excellence with the strongest possible emotional appeal.

Bang & Olufsen // Elegant, compact design and excellent sound are combined in the new BeoSound 8 loudspeaker dock, part of a visionary dialogue with Apple's renowned products. This new interaction creates not only a beautiful framework for digital music: it also ensures the optimal exploitation of modern sounds. This flexible, user-friendly system is a beautiful continuation of Bang & Olufsen's tradition of minimalist, iconic design, while also blending perfectly with the simple style of Apple's products. BeoSound 8 is the latest

element in an impressive series of innovative products given form and content by Bang & Olufsen, recently lauded as the "Fifth Coolest Brand in the World". For eight decades, Bang & Olufsen has succeeded in setting new technological and visual standards, and many of its legendary designs are now exhibited at museums all over the world, including at New York City's Museum of Modern Art where more than twenty Bang & Olufsen icons are included in the museum's permanent collection.

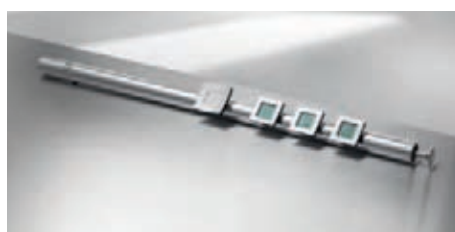


With its compact, tulip-shaped design, the BeoLab 11 subwoofer

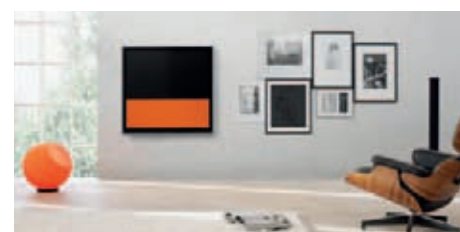
combines excellent bass performance with elegant design.

Elégant et simple

Bang & Olufsen // Un design compact, élégant et un son grandiose sont réunis dans le BeoSound 8, nouvelle station d'accueil avec haut-parleurs, résultat d'un échange visionnaire avec les célèbres produits d'Apple. Cette nouvelle alliance crée non seulement un beau cadre autour de la musique numérique mais assure également aux musiques de notre époque le rendu optimal. Cet appareil convivial et flexible est un beau prolongement de la tradition de Bang & Olufsen en matière de design iconique et minimaliste tout en étant assorti au langage des formes simple d'Apple. Le BeoSound 8 est le petit dernier d'une série impressionnante de produits novateurs conçus par Bang & Olufsen, récemment couronnée comme la 5ème marque la plus cool du monde. Au fil de 8 décennies, B&O a réussi à fixer de nouvelles normes esthétiques et techniques et de nombreux designs légendaires sont aujourd'hui exposés, entre autres, au MoMA à New York, qui réunit plus de 20 icônes Bang & Olufsen dans la collection permanente du musée.



BeoTime is an elegant, unique alarm clock with sleep timer and integration with the control system managing other B&O household products.



The new slimline BeoVision 10 LED-based LCD television brings together state-of-the-art picture technology with an impressive active two-way stereo

loudspeaker system with centre bass in one beautiful streamlined package.



Bang & Olufsen was founded in Struer, Denmark, in 1925 by Peter Bang and Svend Olufsen, two innovative young engineers who set up their own company in the Quistrup Manor House.

The company was founded on an idea for a new type of radio that would run on

mains electricity. The core competences of Bang & Olufsen still revolve on the same axis – the implementation of craftsmanship and attention to detail. Their vision was passed from one generation to the next, and today it is expressed by the following words:

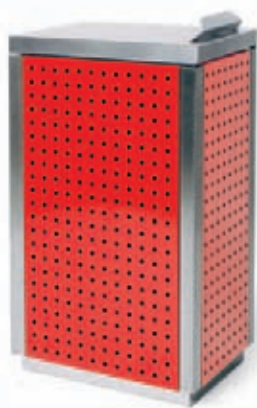
Daring to constantly question the ordinary in search of surprising, long-lasting experiences.

www.bang-olufsen.com



BeoLab 8002 is a design icon and a strong statement of powerful and precise acoustic performance.





The diversity of public spaces, the need for orderliness and structure in heavily trafficked pedestrian areas and the demand for aesthetic solutions to daily challenges inspire Peoples to develop waste bins, ashtrays and furniture for outdoor and indoor settings alike.



Don't



waste

The Functional Design Waste Bin is adaptable to a variety of settings by selecting individual materials and colours. The options available depend on whether the waste bin is to be used outdoors or indoors.

it!



Peoples // “Sometimes, the superfluous is a very necessary thing,” asserted French philosopher Voltaire. This realisation is also a guiding principle for Peoples, a design-led company specialising in the design and development of waste systems, ashtrays and outdoor furniture. Based on the motto “Designed Development”, the Peoples team makes a virtue of necessity by infusing new aesthetic values into the sort of equipment and furnishings which otherwise can easily stick out like a sore thumb.

The products are developed in close collaboration with customers in the public sector, universities, airports, hotels, restaurants, shopping malls and tourist attractions – venues which appreciate elegant design-led objects made of sturdy materials. Regardless of the location, the principal task is to design and develop the products so they blend perfectly with the setting in which they are to be placed and used.



The unique bombproof waste bin is the result of a collaboration between Peoples (design and functionality) and Dynasafe (technical features). Peoples' wide range of products

is typically in demand by schools, cultural institutions, hotels, municipalities and businesses. To the left Copenhagen Airport and The Bomb Proof. www.peoples.dk



丹麦Denmark
EXPO 2010

Expo 2010 Shanghai,
The Danish Pavillion,
Airport Design No. 1

Peoples develops individual solutions for customers in Denmark and abroad. One option includes functional bench systems in sturdy materials with integrated waste bins and ashtrays.



Ne gâchez pas !

Peoples // Citons Voltaire, le philosophe français, qui parlait du superflu, cette chose nécessaire. Cette constatation est également la force motrice de l'entreprise de design Peoples, qui s'est spécialisée dans la conception et le développement de systèmes à ordures, cendriers et mobilier pour espaces abrités à l'extérieur. Sous la devise « Designed Development », l'équipe derrière Peoples fait de nécessité vertu en ajoutant des valeurs esthétiques à du matériel qui risque d'entrer facilement en « carambolage » visuel avec l'environnement. Les produits sont développés en étroite collaboration avec des clients du secteur public, des universités, des aéroports, des hôtels, des restaurants, des centres commerciaux et des attractions touristiques, domaines où l'on apprécie un design élégant réalisé dans des matériaux robustes. Quel que soit l'emplacement, la principale tâche consiste à concevoir et à développer les produits de sorte qu'ils s'intègrent de façon optimale à l'endroit où ils doivent être installés et utilisés.

Functional Design is the name of an entire range of products – all based on the same principle, with the same dimensions and the same design. The range includes tables and benches, waste bins, ashtrays, bicycle racks, bollards, signage, lamps and much more besides.

04 - 05

**Good food**

www.aamanns.dk
www.kattegatcentret.dk
Photos: René Riis, Thomas Tolstrup, Lars Laursen, Lone Thybo

06 - 07



SKÆRTØFT MØLLE

Skærtøft Mølle

Skærtøft 2
6440 Augustenborg
Tel. +45 7447 4480
mail@skaertoft.dk
www.skaertoft.dk

06 - 07

**Aquapri A/S**

Tel. +45 4776 0016
Fax +45 4777 0370
aquapri@aquapri.dk
www.aquapri.dk

06 - 07

**Jegindø**

Johs. Jensen Fiske- & Muslingeexport A/S
Havnegade 20, Jegindø
DK-7790 Thyholm
Tel. +45 9787 9006
Fax +45 9787 9064
christian@johs-jensen.dk
www.johs-jensen.dk

08 - 09

**The Nordic Council of Ministers**

Ved Stranden 18
DK-1061 Copenhagen K
Tel. +45 33 96 02 00
Fax +45 33 96 02 02
nmr@norden.org
www.norden.org

10 - 11

**Meyers ApS**

Kattegatvej 53
DK-2100 Copenhagen Ø
Tel. +45 3324 3706
kontakt@meyersmad.dk
www.clausmeyer.dk
www.meyersmad.dk

12 - 13

**Micro Vinegar Brewery**

Nordhavn Eddikebryggeri
Kattegatvej 53
DK-2100 Copenhagen Ø

12 - 13

**Meyers Deli**

Gl. Kongevej 107
DK-1850 Frederiksberg
www.meyersdeli.dk

Meyers Deli in Magasin

Kgs. Nytorv 13
DK-1095 Copenhagen K

Meyers Madhus

Nørrebrogade 52C
DK-2200 Copenhagen N
www.meyersmadhus.dk

14 - 15

**Jan Krag Jacobsen**

jacobsen@ruc.dk
web.me.com/jankragjacobsen

14 - 15

**Sort Safari**

Slotsgaden 22, Møgeltønder
DK-6270 Tønder
Tel. +45 7372 6400
igr@sortsafari.dk
www.sortsafari.dk
Photo: www.sortsafari.dk

16 - 17

**Royal Unibrew A/S**

Faxe Allé 1
DK-4640 Faxe
Tel. +45 56 77 15 00
www.royalunibrew.com
contact@royalunibrew.com

Royal Unibrew France Centre Nordique E.U.R.L.

Les Vignes de la Croix
FR-74290 Talloires
Tél. +33 450 607 558
www.royalunibrew.com
cna@royalunibrew.com

16 - 17

**Svane ApS**

Rypevang 4
DK-3450 Allerød
Tel. +45 4816 1221
tok@svanetrading.dk
www.svanetrading.dk

18 - 19

**Horesta**

Vodroffsvej 32
DK-1900 Frederiksberg
Tel. +45 3524 8080
Fax +45 3524 8088
horesta@horesta.dk
www.horesta.dk

18 - 19

**Henne Kirkeby Kro**

Strandvejen 234
DK-6854 Henne
Tel. +45 7525 5400
info@hennekirkebykro.dk
www.faenoe.dk
www.hennekirkebykro.dk

18 - 19

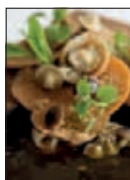


Ti Trin Ned
Gassner

Ti Trin Ned

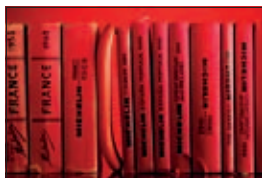
Norgesgade 3
DK-7000 Fredericia
Tel. +45 7593 3355
rg@titrinned.dk
www.titrinned.dk

26 - 27

**Nordisk Spisehus**

MP Bruunsgade 31
DK-8000 Aarhus C
Tel. +45 8617 7099
www.nordiskspisehus.dk

20 - 21

**The Paul**

Tivoli Gardens, Copenhagen
Tel. +45 3375 0775
info@thepaul.dk
www.thepaul.dk
Photo: Andreas Wiking

28 - 29



Geranium

Restaurant Geranium

Per Henrik Lings Allé 4
DK-2100 Copenhagen Ø
Tel. +45 6996 0020
info@geranium.dk
www.geranium.dk

22 - 23



noma

noma

Strandgade 93
DK-1401 Copenhagen K
Tel. +45 3296 3297
noma@noma.dk
www.noma.dk

30 - 31




WorldPictures

Design from Scandinavia

World Pictures
Tinghusvej 5, Gl. Rye
DK-8680 Ry
Tel. +45 3313 0404
info@worldpictures.dk
www.worldpictures.dk

24 - 25

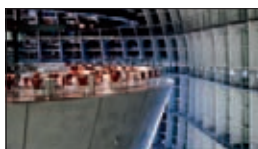


ACQUAMARINA

Acquamarina

Borgergade 17A
DK-1300 Copenhagen K
Tel. +45 3311 1721/+45 3138 1721
mail@acquamarina.dk
www.acquamarina.dk,
www.era-ora.dk, and www.laltro.dk
and Café Montmartre on
www.jazzhusmontmartre.dk

32 - 33



REPUBLIC OF Fritz Hansen®

Fritz Hansen A/S

Allerødvej 8
DK-3450 Allerød
Tel. +45 4817 2300
Fax +45 4817 1948
dr@fritzhansen.com
www.fritzhansen.com

24 - 25



Restaurationen

Restaurationen

Møntergade 19
DK-1116 Copenhagen K.
Tel. +45 3314 9495
onlinebooking@restaurationen.dk
www.restaurationen.dk

34 - 35



PP Møbler ApS

Toftevej 30
DK-3450 Allerød
Tel. +45 4817 2106
Fax +45 4817 0863
info@pp.dk
www.pp.dk

24 - 25

Restaurant
Kanalen**Restaurant Kanalen**

Wilders plads 1-3
DK-1403 Copenhagen K
Tel. +45 3295 1330
Fax +45 3295 1338
www.restaurant-kanalen.dk
www.thediningroom.dk, www.msamerika.dk,
www.cafequote.dk, www.f-i-a-t.dk

34 - 35

THORSEN
MØBLER A/S**Thorsen Møbler A/S**

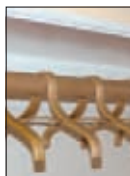
Viborgvej 175
DK-8210 Aarhus V
Tel. +45 8675 2999
Fax +45 8675 2998
mail@thorsen.dk
www.thorsen.dk

24 - 25

HUSMANN'S
VINSTUE**Husmann's Vinstue**

Larsbjørnsstræde 2
DK-1454 Copenhagen K
Tel. +45 3311 5886
Fax +45 3315 5856
husmannsvinstue@mail.dk
www.husmannsvinstue.dk

34 - 35




WorldPictures

World Pictures

Tinghusvej 5, Gl. Rye
DK-8680 Ry
Tel. +45 3313 0404
info@worldpictures.dk
www.worldpictures.dk

26 - 27

m&s
malling & schmidt**Malling & Schmidt**

Jægergårdsgade 81
DK-8000 Aarhus C
Tel. +45 8617 7088
info@mallingschmidt.dk
www.mallingschmidt.dk/blog/
New address March 1, 2011:
Grenaavej 127,
DK-8200 Aarhus N

36 - 37

Thors-Design
rough - room - rest**Thors-Design**

Møltrupvej 29
DK-7480 Vildbjerg
Tel. +45 9713 3995
mail@thors-design.dk
www.thors-design.dk

36 - 37

**d-zn ApS**

Ericavej 161
DK-2820 Gentofte
Tel. +45 7020 8309
Fax +45 7020 8409
info@d-zn.com
www.d-zn.com

36 - 37

**Beirholms Væverier A/S**

Nordager 20
DK-6000 Kolding
Tel. +45 7552 4555
Fax +45 7633 9097
beirholm@beirholm.dk
www.beirholms.dk

Beirholm
The Ultimate Linen

38 - 39

**Rosendahl Design Group A/S**

Slotsmarken 1
DK-2970 Hørsholm
Tel. +45 4588 6633
Fax +45 4593 1999
info@rosendahl.dk
www.rosendahl.dk

40 - 41

**Menu A/S**

Kongevej 2
DK-3480 Fredensborg
Tel. +45 4840 6100
Fax +45 4840 6101
info@menu.as
www.menu.as

42 - 43



BANG & OLUFSEN

Bang & Olufsen A/S

Peter Bangs Vej 15
P. O. Box 40
DK-7600 Struer
Tel. +45 9684 1122
info@bang-olufsen.dk
www.bang-olufsen.com

44 - 45

**Peoples ApS**

Fåredammen 11
DK-5300 Kerteminde
Tel. +45 6614 9076
Fax +45 6532 4386
peoples@peoples.dk
www.peoples.dk

Publisher

World Pictures
Tinghusvej 5, Gl. Rye
DK-8680 Ry
Tel. +45 3313 0404
info@worldpictures.dk
www.denmarkspecial.dk
www.worldpictures.dk

Editor

Birgitte Bjerregaard

Layout

Birgitte Berg-Munch

Key Account Manager

Kurt Jespersen

Text

Susanne Holte

DTP-prepress

Jan Schaarup

English translation

Stuart Goodale

French translation

Marianna Perrier Olesen

Printing

Zeuner Grafisk A/S

Printed in Denmark

December 2010

ISSN No. 1395-6000

ISBN No. 978-87-87541-18-3

**DENMARK SPECIAL / No. 9
FOOD & DESIGN 2011**

is printed on paper bearing the FSC label. FSC stands for Forest Stewardship Council, a non-profit international labelling scheme to guarantee that paper and wood come from forests where the volume of trees felled does not exceed the number of trees the forest can regenerate. The label also ensures that animal and plant life are protected and that the people working in the forest receive training, personal safety gear and a decent wage.

**Mixed Sources**

Product group from well-managed forests and other controlled sources
www.fsc.org Cert no. SW-COC-003279
© 1996 Forest Stewardship Council

Special thanks to

HRH The Prince Consort
Royal Danish Embassy, France
The Danish Trade Council
Maison du Danemark
Architectmade
Barnes
Beirholms Væverier
Pernille Bech
Flora Dania
Lone Drejet
Jan Krag Jacobsen
Kurt Jespersen
Claus Meyer
Rikke Malling
Henrik Mühlendorph
Per Sten Nielsen
Ib Schifter Schou
Tina Schou
Zakia Osman Schou
Thorsten Schmidt
Helle Simonsen
Mads Randbøll Wolff
Katia Østergaard
And all the participating companies who have made this special edition of FOOD & DESIGN possible.

Photographers

Steen Evald
René Riis
Scanpix
Thomas Tolstrup
Lone Thybo
Andreas Wiking

Food & Design is co-financed by:

**MINISTRY OF FOREIGN
AFFAIRS OF DENMARK,
THE TRADE COUNCIL**




WorldPictures

© World Pictures 2010

The contents may not be reproduced without the permission of the publisher. The publisher is not responsible for the information provided nor for any changes made subsequent to the date of publication.

English // A culinary revolution highlighting local foods and combating uniformity has been enhancing the Taste of Denmark over the past decade. The perspectives of this trend are useful to everyone – in private households and catering kitchens alike. Nordic chefs use delicious tastes and environmental sustainability to combat unwholesome foods and obesity.

At the same time, Danish designers continue to produce and develop furniture, tables and utensils which make any meal a holistic experience. Learn more about New Nordic Cuisine and be inspired by the ingredients, produce, restaurants and quality design for your dining experience.

FOOD & DESIGN is a visual appetiser for what's cooking in Denmark right now.

Français // Une révolution culinaire axée sur les ingrédients locaux et opposée à une uniformisation a, ces 10 dernières années, remis au goût du jour les saveurs du Danemark. Cette évolution ouvre des perspectives à la disposition de tous – qu'il s'agisse de la cuisine privée ou de la cuisine à plus grande échelle. Les chefs nordiques mettent en avant les saveurs et l'environnement contre la mauvaise santé et le surpoids.

Parallèlement, les designers danois ont maintenu et développé des meubles, tables et ustensiles qui font du repas une expérience d'ensemble agréable. Découvrez la nouvelle cuisine nordique et puisez l'inspiration pour vos repas dans les matières premières, les restaurants et le bon design.

FOOD & DESIGN est une mise en bouche visuelle de ce qui se passe actuellement côté cuisine au Danemark.

Food & Design is
co-financed by:

MINISTRY OF FOREIGN
AFFAIRS OF DENMARK,
THE TRADE COUNCIL



ISBN No. 978-87-87541-18-3

