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Dining with a difference in the Øresund Region

The Øresund Region is blessed with a magnificent natural bounty of sea food, meats, dairy produce, game, fruits and vegetables. These provide the foundation for what is one of the most exciting restaurant scenes in Northern Europe, with places on both sides of the Øresund creating an enviable reputation for quality and innovation.

The Øresund Region is rapidly gaining a reputation as one of the most exciting gourmet destinations in Europe. There is a huge range of places to choose from when dining out here but below are some of the more special restaurants, places especially worth visiting if you want to experience the very best food and hospitality the region has to offer.

In Skåne, southern Sweden, few chefs are as highly regarded as Niklas Ekstedt, whose restaurant Niklas in Helsingborg showcases his innovative and accomplished cooking. Ekstedt is not afraid to experiment with the foams and powders made famous by Spanish chefs like Ferran Adria. His menu features frozen, powdered foie gras, for instance, served with a pear foam. Niklas, which was designed by the renowned Tillberg Design company, has been showered with praise by international food publications, including the US's Gourmet magazine.

Equally revered among Swedish gourmets and gourmands is Gastro, also in Helsingborg. Recently voted the best restaurant in Skåne by the influential White Guide, Gastro is a brasserie/bistro/bar whose cuisine is influenced by the global kitchen, yet is grounded in the best local ingredients.

Malmö is rapidly forging a reputation as a prime foodie destination with top restaurants including the all-organic, 'slow food' Salt och Brygga in the new Western Harbour area with views to the Øresund Bridge; Atmosfär, serving the contemporary Scanian food skilfully blended with global influences, in the centre of town; the so-hip-it-hurts Torso Twisted restaurant and bar complex beside the landmark Turning Torso Tower; and the granddaddy of all the city's restaurant, the still peerless Årstiderna I Kockska Huset, a classic Franco-Swedish restaurant housed in the red brick, vaulted cellar of an historic town house on the main square.



Slightly more traditional is Kvinnaboske Krog, an historic thatched Scanian inn whose kitchen adheres strictly to seasonal ingredients, yet has a Mediterranean influence. In fact there are several charming Krogs (inns) and Gästgifveri (guest houses) in the region offering superb quality food, including Brummers Krog in Tomelilla, where chef Lennart Brummer serves rustic, French influenced food; Brösarps Gästgifveri, which serves authentic Scanian cuisine; and Dalby Gästgifveri whose kitchen blends local ingredients with a Mediterranean influence.

Vitemölla Badehotell is another classic location. This traditional, white clap board bathing hotel is located right beside the sand dunes and has an excellent restaurant which is open all year. There are several other enchanting bathing hotels along the beautiful, unspoiled Skåne coastline, including the Maritime Grand Hotel at Mölle, which specialises in fantastic sea food fresh from the Øresund. Also with an excellent water side location is Svaneholms Slott Gästgifveri, housed in one of the region's most picturesque castles dating from the 16th century and today boasting an excellent traditional Scanian restaurant.

For more excellent traditional cuisine from the region, a visit to Tunneberga Gästgifvaregård is highly recommended. This 300 year old farmhouse serves the kind of food people in these parts have been enjoying for hundreds of years, including locally caught eel and the famous Swedish Smörgasbord, or buffet.

If you are looking for a rather more formal hotel kitchen, you can do no better than to stay at the Grand Hotel, Lund, one of the most impressive in the region with a highly regarded chef, Mats Petersson, at the stove creating highly refined local delicacies. Similarly grand is the imposing Kronovalls Vinslots (wine castle), an antique-filled castle with one of the best wine cellars in the region. Alternatively, amid the beautiful countryside of Skåne you will find Häckeberga Slott, a Renaissance castle with a lavish dining room and superb kitchen run by Mikael Börjesson. Rather more simple, yet still elegant is Karlaby Kro close to Simrishamn. This historic converted farm house spa hotel, decorated in the traditional Scanian style, welcomes guests with seasonal food inspired by the cuisines of Scandinavia and the Mediterranean.

In Denmark the last half decade has seen Copenhagen earn a deserved global reputation as a top flight gourmet city boasting more Michelin starred venues than the whole of the rest of Scandinavia combined (11 in all).



The most famous of all is Rene Redzepi of the Copenhagen restaurant Noma, who has built an international reputation for his cuisine served in his elegant dining room close to the harbour on Holmen. Redzepi's food is made from strictly Nordic sourced ingredients which range from musk ox to fish roe and even wild herbs found on the beaches of southern Sweden which he substitutes for coriander. Perhaps the most beautiful Michelin starred dining room in Copenhagen is The Paul in Tivoli housed in a crescent conservatory designed by Poul Henningsen.

One of the leading bastions of classic Franco-Danish cuisine is Søllerød Kro, an historic coaching inn which now focuses purely on presenting food of the very highest standard. Chef Jakob de Neergaard is one of Denmark's most respected and he has found the perfect setting for his influential take on Danish haute cuisine.

Unusually for the top gourmet and Michelin starred restaurants in Copenhagen, formel B has managed to attract a younger, hipper crowd thanks in part to the sexy-chic décor of this cellar restaurant on the outskirts of Vesterbro, but also because of its superb Franco-Danish cuisine. As with many leading kitchens in the region, formel B rigorously respects the seasons' bounty, and uses mostly locally sourced produce – the wonderful asparagus of spring, delicious Danish strawberries in summer, wild game and forest mushrooms in autumn – to dazzling effect.

In the heart of Copenhagen, in the vaulted, whitewashed cellar of the historic Moltke's Palace two young restaurateurs, sommelier Christian Aarø Mortensen and chef Rasmus Grønbech have built a formidable reputation for their restaurant Prémisse, now one of the finest restaurants in the city. Mortensen has been voted Sommelier of the Year several times, while Grønbech is an exceptionally gifted young chef with an adventurous talent for taking the very best local, seasonal ingredients and creating spectacularly original, palate-busting dishes.

Nearby is Copenhagen's ultra-glamorous answer to New York's Nobu, the 150 cover, Franco-Japanese restaurant/lounge bar Umami, with stylish interior design by Orbit of London. Meanwhile, you know that when UK food entrepreneur Sir Terence Conran takes an interest in a city that something exciting is happening there. Conran recently opened a new gourmet complex in the old ferry terminal close to Nyhavn (where the boats used to leave for Malmö in the days before the Øresund bridge). The Custom House features a Japanese, Italian and grill restaurant, plus a small delicatessen.



The latest restaurant trend to get Copenhageners' taste buds twitching has been the local, fixed menu restaurant in the classic French mould. The undoubted leaders in the field are the Cofoco group who run the eponymous restaurant Cofoco, as well as Les Trois Cochons and Auberge in the Østerbro quarter – each serving excellent classic French bistro fare for very reasonable prices. Meanwhile, for an Italian take on the same theme, Famo in Vesterbro offers excellent Italian 'slow food' for similarly keen prices.

One new restaurant opening to watch out for is Geranium in Kongens Have. Its chef, Rasmus Kofoed, won bronze at the 2005 Bocuse D'Or – the famous international cooking competition - and then surpassed that with silver in 2007, so we expect extraordinary things of his first solo restaurant venture.

Finally, for an intimate, personal dining experience in idyllic surroundings few places beat Den Gule Cottage, a tiny thatched cottage perched on a grassy knoll beside the beach of Bellevue 20 minutes north along the coast from Copenhagen. It offers perhaps the perfect Øresund combination of historic surroundings in an idyllic coastal setting, serving food made from the best local, seasonal ingredients.

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Dalby Gästgifveri

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Gastro

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Grand Hotel

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Häckeberga Slott

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Genarp

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Karlaby Kro

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Simrishamn

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Kronovalls Slott

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Tomelilla.

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Kvinnaboske Krog

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Maritim Grand Hotel

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Tel.: +46 (0) 42 36 22 30

Niklas

www.niklas.se

Norra Storgatan 16, Helsingborg

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Salt och Brygga

www.saltobrygga.se

Sundspromenaden 7, Malmö.

Tel.: +46 (0) 611 59 40

Svaneholms Slott

www.svaneholm.se

Skurup.

Tel.: +46 (0) 411 450 40

Torso Twisted

www.torsotwisted.com

Turning Torso Gallery, Western Harbour, Malmö.

Tel.: +46 (0) 40 12 68 50

Tunneberga

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Cofoco

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Abel Cathrines Gade 7, Copenhagen

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Custom House at Havnegade 44

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Den Gule Cottage

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Era Ora

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Famo

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Saxogade 3, Copenhagen

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formel B

www.formel-b.dk

Vesterbrogade 182, Copenhagen

Tel.: +45 33 25 10 66

Geranium

Kronprinsessegade 13, Copenhagen

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Les Trois Cochons

www.cofoco.dk

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Noma

www.noma.dk

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The Paul

www.thepaul.dk

Tivoli, Vesterbrogade 3, Copenhagen

Tel.: +45 33 75 07 75

Restaurant Prémisse

www.premisse.dk

Dronningens Tværgade 2 Copenhagen.

Tel.: +45 33 11 11 45

Søllerød Kro

www.soelleroed-kro.dk

Søllerødvej 35, Søllerød.

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Umami

www.restaurant-umami.dk

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Facts about Copenhagen / Øresund

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Links to our partners:

www.visitcopenhagen.com

www.visitdenmark.dk

www.malmo.se/turist

www.skane.com

www.flysas.com

