



Gastronomy

Explore the Rich Gastronomy of Denmark

VisitDenmark 

Land of Gastronomic Wonder

We look for a touch of magic in the ordinary, and know travel is more than ticking sights off a list.

It's about finding the wonder in the things you see and the places you go.

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

We are home to the New Nordic cuisine, and we have a little something for everyone, from our many sweet pastries to salty licorice, lobsters, herring, and of course, we have plenty of drinks to offer too!

Velbekomme! (Bon Appétit!)

**Ready for a taste of
Denmark?**



© Daniel Rasmussen

Denmark

Geography

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

Facts

- The population is **6 million people**.
- Home of: 'hygge', New Nordic Cuisine, Viking history, LEGO®.
- The currency is Danish kroner (DKK).
- Most Danes speak **fluent English**.
- Denmark is one of the **happiest countries** in the world.
- Copenhagen is one of **the world's most livable cities**.
- Easily combined with other Nordic countries.
- **Perfect for all types of travelers:** families, romantic, adventure, luxury, business, foodies, backpackers, and more!

[Watch our Video Introduction to Denmark](#)





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What Is So Special About Danish Food?

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



Taste The Traditional Food



A Celebration of Seafood

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



The Answer is Cake

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



Hotdogs and Hot Roasts

There are more pigs than people in Denmark, so many local dishes are based on pork, like our hotdogs, *stegt flæsk*, and our Christmas dinner, roast pork. [Dive into story of the popular hotdog.](#)



The Open-faced Sandwich

Smørrebrød is perhaps our most famous dish. These slices of rye bread have various combinations of toppings such as pickled herring, roast beef, and eggs topped with mayo and shrimp. Learn about our eight traditional dishes [here](#).

Seasonal Treats

New Nordic Cuisine is all about fresh, seasonal ingredients that capture the taste of the moment, and in true Danish spirit, there's a special dish or treat for every celebration.

Summer = local farm shops

- Summer is the season for driving around the countryside finding small [farm shops](#) and stands with fresh local groceries and homemade goods.

Eat and drink your way through the holidays

- Easter and Christmas lunches are a great excuse to enjoy *Smørrebrød*, and a glass of akvavit (snaps).
- Seasonal beers are also famous as you both try the Påskebryg (Easter beer) and the famous *Julebryg*, such a cultural icon that [the Danes has dedicated a day \(J-dag\)](#) to celebrate its release and kickstart Christmas.
- Visit one of the many [Christmas markets](#) to sample the flavors of the season. *Æbleskiver*, *risalamande*, *klejner*, and *gløgg* are just a few of the special festive favorites.

A competitive pastry tradition

- In February, the equivalent to Halloween, Fastelavn, means that all bakeries fill their displays with the popular [Fastelavnsbolle](#). With demand for these treats soaring, it has almost become a friendly competition among bakers to create the most extravagant and delicious version.



Akvavit and seasonal beer are essential during holidays



© Niclas Jessen



© Mathias Milton

Æbleskiver, a Danish holiday treat



A Fastelavnsbolle for every taste

© Nicoline Lodahl Karlsen



A Room with a View & a Restaurant

You find some of our best restaurants the hotel! Danish hotel restaurants blend traditional local dishes with international flavors, showcasing fresh, locally sourced ingredients like seafood delicacies and open-faced sandwiches, 'smørrebrød'. **With a focus on sustainability and culinary innovation**, promising a memorable dining experience.

Here are some noteworthy hotel restaurants →

- [Ruths Brasserie](#) at [Ruths Hotel](#)
- [Restaurant Syttende](#) at [Alsik Hotel Sønderborg](#)
- [Dragholm Slot Gourmet](#) at [Dragholm Castle](#)
- [Falsled Kro](#)
- [Nimb Brasserie](#) at [Tivoli Gardens](#)
- [Marchal](#) at [Hotel D'Angleterre](#)
- [Henne Kirkeby Kro](#)



Wineries

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

[Check out the Danish wineries →](#)





Copenhagen & Beyond

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

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

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

Copenhagen



Communal Dining

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



Diverse Food Scene

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



Best Pastries in Town

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



From bistros to Michelin

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

Copenhagen



Capital breweries

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



Great Affordable Dining

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



Food Tours

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



Street Food Markets

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

Zealand Beyond Copenhagen



© Niclas Jessen

Farm Shops

Explore the charming countryside of Zealand, especially [South Zealand](#), where you can drive from one local farm shop to another, sampling fresh, high-quality products straight from the producers.



© Kim Wyon

A Castle Stay & Michelin Star Dining

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



© Sunshinetribe

Winery Experiences

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



© Lukas Bukoven

Go Local in Elsinore

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

Bornholm

The island's vibrant transformation to a diverse gastronomic hotspot is largely thanks to the **locals who've gone back to their roots** and drawn economic strength from [Bornholm's](#) beautiful and rich natural landscapes.

From the island's **famous smoked herring**, a true Bornholm icon, to creamy, locally made ice cream, food here celebrates both tradition and craftsmanship. So not only is it a tasty place to visit, but travelers will find no better place to **get up close to local artisans and food producers in their natural habitat!**



Bornholm



© Claudia Zaltenbach – Dinner um Acht

Fine Dining on the Sunshine Island

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



© Bruno Ehrns

Traditional Smokehouses

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



© Destination Bornholm

Local Licorice Giant Svaneke

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



© Semko Balcerski, Destination Bornholm

The Annual Food Competition

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



Funen

Funen is not only home to the great fairytale writer H. C. Andersen, but also to **a very special food scene.**

The island, also known as Fyn, is renowned for its rich gastronomic traditions deeply rooted in Danish cuisine. Funen boasts **a diverse array of local delicacies** ranging from traditional restaurants, to fish from smokehouses as well as wine and whiskey.

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

Funen



Gastro Scene in Odense

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



Charming Cozy Inn

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



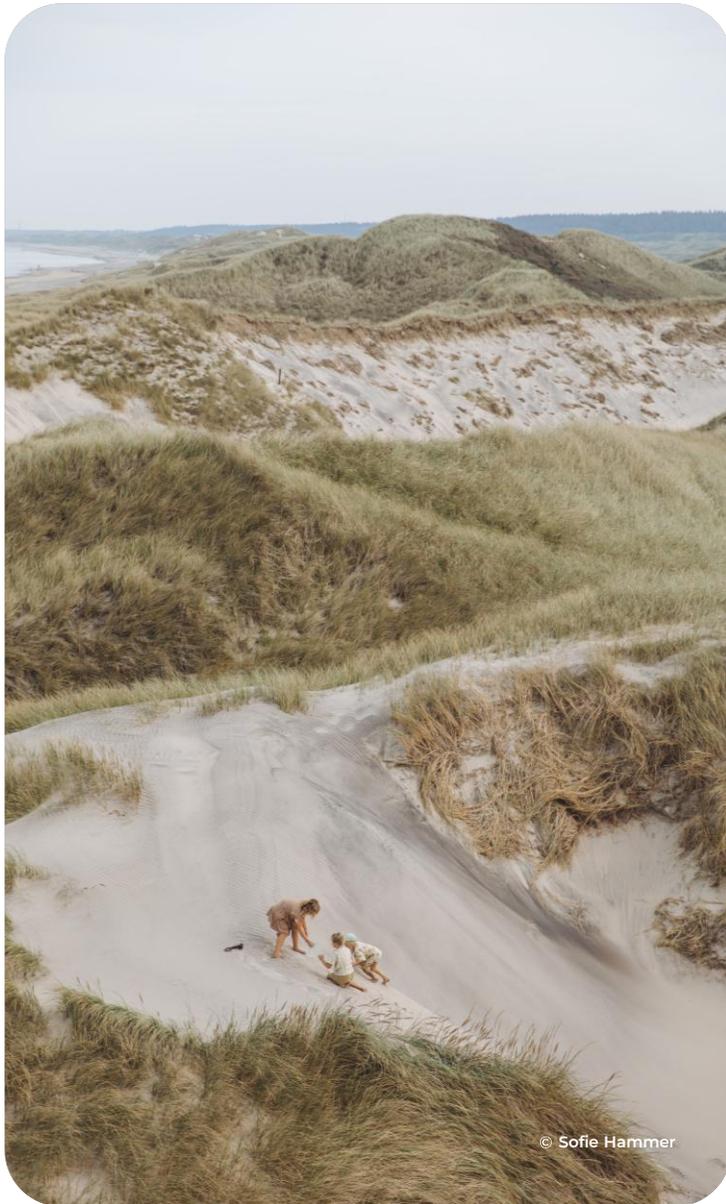
The Island of Ærø

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



Danish Vineyards Too? Yes!

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



The West Coast of Jutland

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

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

The West Coast Of Jutland



© Mads Tolstrup

Walking on Water in a National Park

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



© Thomas Høyrup Christensen

Oyster Safari Adventure

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



© Thomas Høyrup Christensen

Fine Dining in the Oldest Town

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



© Claudia Zaltenbach - Dinner um Acht

West Coast Beverages

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

The Aarhus Region

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

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



The Aarhus Region



Fine Dining in Our Second City

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



Vibrant Food Markets

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



Winery and Glamping

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



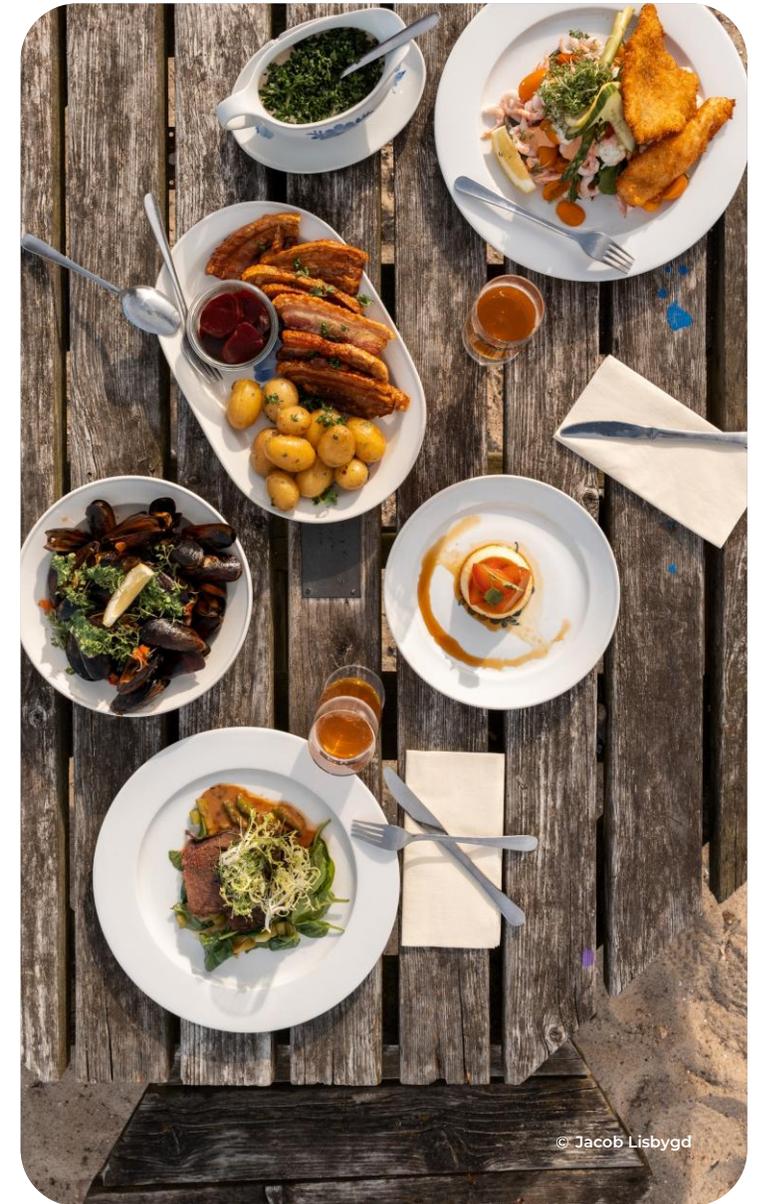
Tasteful Walks

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

North Jutland

North Jutland is abundant with taste experiences and specialties awaiting travelers! From freshly caught mussels, crabs, herring, and lobster, to an array of other local delicacies sourced directly from the nearby seaside, the region showcases nature as an integral part of its culinary identity.

This area is renowned for its abundance of delicious and fresh ingredients, making every meal a true gastronomic delight. The area's Michelin-starred restaurants offer exquisite culinary experiences blending local ingredients with innovative techniques. From coastal delights to inland specialties, these establishments promise unforgettable dining adventures in Denmark's northern region.



North Jutland



Northern Gastro Gem

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



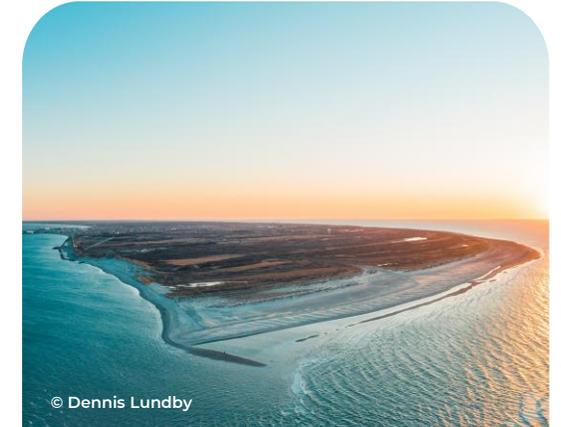
Svinkløv Seaside Hotel

North Jutland is home to several historic seaside hotels with [Svinkløv Seaside Hotel](#) arguably taking the first place. It has an [excellent restaurant](#) famous for its walnut cake. The seaside hotels are home to some of the best Danish restaurants and chefs!



The Island of Salt

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



Denmarks Northern Most Point

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

North Jutland



© Claudia Zaltenbach – Dinner um Acht

Fine Dining

If you thought Michelin restaurants don't exist in [Northwestern Jutland](#), think again! With the unique landscape as neighbors, [Restaurant Tri](#) and [Restaurant Villa Vest](#) serve amazing seasonal food in towns of 300-400 people.



© Simone Bramante - @brahmino.com

Coast Town Charm

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



© Mette Johnsen

Cold Hawaii

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



© Jacob Lisbygd

Oysters in Limfjorden

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



© Frame & Work

Good to Know



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



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



[Public transport](#) in Denmark is easy, fast and convenient.



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



Denmark is a quite [accessible country](#) to get around.



Find information about cruise [here](#).



Your travel questions answered with our [Denmark A-Z](#).

See Our Travel Trade Tools!



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**Velbekomme,
hej hej!**



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