

RUME

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On Island Time

AT SIX SENSES ZIL PASYON
IN THE SECLUDED SEYCHELLES



THE WORLD'S
MOST BEAUTIFUL
TRAIN JOURNEYS

INSIDE THE RED SEA

48 HOURS IN TORONTO





COPENHAGEN, DENMARK

Copenhagen has reshaped modern European dining by placing seasonality, sustainability and restraint at the centre of the plate. But its real strength lies in how those ideas extend beyond tasting menus into everyday life. Bakeries, neighbourhood restaurants and destination kitchens operate with the same quiet discipline, creating a food culture that values clarity over excess and craft over performance.

WHERE TO EAT:

Geranium

Situated in Copenhagen's national stadium, Geranium holds three Michelin stars and was named the world's best restaurant in 2022. Each dish in Chef Rasmus Kofoed's tasting menu follows the rhythms of the Danish seasons, built from foraged ingredients with precision.

Juno the bakery

A benchmark for modern baking, Juno is defined by consistency and focus. Pastries are executed with precision rather than flair, reinforcing the idea that in Copenhagen, excellence is expected at every level of the food chain.

Kadeau

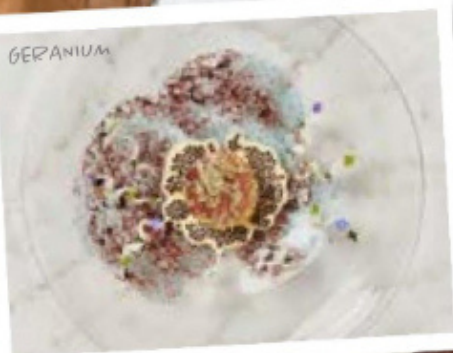
Rooted in the flavours of Bornholm, Kadeau offers a refined yet grounded expression of Nordic cooking. Ingredients are treated with respect, dishes are composed with restraint, and the experience feels immersive without being theatrical. It represents Copenhagen at its most considered and quietly confident.

WHERE TO STAY:

Hotel Sanders

A discreet, design-led boutique hotel with a strong sense of character, Hotel Sanders feels more like a private residence than a traditional hotel. Its central location and intimate scale make it well suited to a city where attention to detail matters.

GERANIUM



JUNO THE BAKERY



KADEAU

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