



Basque force

AKELARÉ, SAN SEBASTIÁN ←

It's odd that gastronomic hotspot San Sebastián has not had, until now, a bona fide five-star boutique hotel. Happily, chef Pedro Subijana has taken matters into his own hands and opened a 22-room retreat right next door to his much-lauded restaurant Akelaré. Madrid practice Mecanismo has lined the public spaces with slatted timber screens and low-slung broad-backed chairs, while the spacious guest rooms come with private balconies overlooking the Cantabrian Sea. Dragging yourself from the hotel's stone-lined indoor pool and spa is a struggle, but you won't regret heading next door for Subijana's inventive menu incorporating local fish and Iberian meats. **Daven Wu** Padre Orcolaga 56, Igeldo, tel: 34.943 311 208, akelarre.net. Rates: from £379

On point

HOTEL SANDERS, COPENHAGEN →

This 54-room property from former Danish Royal Ballet dancer Alexander Kølpin is a precisely choreographed affair, right down to the staff uniforms, designed by Older Paris, a fashion-forward company that uses a smart technical fabric made from recycled polyester and bio-cotton to create fuss-free service wear. Located in a landmark art nouveau building near Copenhagen's Royal Danish Theatre, London-based studio Lind + Almond has created a surprisingly unScandinavian interior, opting instead for a muted colonial look with lots of rattan, leather furnishings and woven rugs. Stop by the fifth floor rooftop conservatory, which looks set to become the city's new social hub. **Lauren Ho** Tordenskjoldsgade 15, tel: 45.70 20 28 18, hotelsanders.com. Rates: from DKK2,500 (€336)



Raise the steaks

CAMPO MODERN GRILL, WROCLAW ←

Campo Modern Grill, located on the ground floor of Gottesman-Szmelcman Architecture's blinding-white bean-shaped OVO building in Wrocław, offers a menu of charcoal-grilled Argentine steaks, a startling contrast to a traditional cuisine that's predisposed towards stewed meats and noodles. The restaurant's interior, by local studio Buck, sports a long sculptural wall of polished black pebbles, framed by cherry wood shelves, oak furniture, and brass and calf leather handles. Meanwhile, from his kitchen hidden behind a 14m-long bar, head chef Tomasz Nowak flips great slabs of organic beef that he serves with little more than lashings of chimichurri and watercress mayonnaise. **DW** Podwale 83, tel: 48.690 040 333, campomoderngrill.pl

