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COPENHAGEN

Now is the time to explore Denmark's colourful waterside capital – oozing understated style and hospitality, it's a food, design and shopping mecca

THE CITY Having started life in the 10th century as a Viking fishing village, Copenhagen has arguably become the metropolitan heart of Scandinavia. There are three particularly enticing reasons to visit this May: the 3 Days of Design event, when the country that epitomises Scandi style showcases its latest up-and-coming ideas (24–26 May; 3daysofdesign.dk), the 20th annual Distortion Festival, which sees the city come to life with vibrant daytime street parties and late-night underground events (30 May–3 June; cphdistortion.dk) and the not-to-be-missed Copenhagen Architecture Festival (3–16 May; cafx.dk). ▶



WHERE TO STAY The brightest new star on Copenhagen's hotel scene is Sanders (1), which is owned by Danish ballet dancer Alexander Kolpin – hence its proximity to the Royal Danish Theatre – and was designed by British-Danish duo Lind + Almond (rooms from £298; hotelsanders.com).



BREAKFAST AND LUNCH The Niels restaurant at the Nobis hotel puts on an impressive breakfast buffet featuring the local staple, rye bread (restaurantniels.dk). For a rejuvenating caffeine fix, head to Bernikow, which brews coffee sourced directly from the farmers – try the fruity Kieni blend, grown in Kenya. You can even buy a bag to take home (coffeecollective.dk). For a sit-down lunch, try the original Sticks N Sushi restaurant (5), an authentic fusion of pared-back Danish style (OEO Studio designed the entire space, from walls to forks) and Japanese food at Tivoli Gardens, in a building fashioned from wavy glass, which offers stunning views (sushi.dk).



WINE AND DINE Start the evening at Taphouse, where two local brothers have put together a selection of 61 beers, ales and porters to choose from (taphouse.dk). For dinner, head to Amass, which serves seasonal dishes in a warehouse space that reopens this month after a redesign (amassrestaurant.com) or Restaurant Barr (2), which now occupies the building where the world-famous Noma used to reside. Nordic-style dishes such as venison and lingonberries or hot-smoked herring with 'last summer's plums' are served in a rugged interior designed by Norwegian studio Snøhetta (restaurantbarr.com). This is best followed by a 'Dragon's Breath' (the smoking brandy digestif) at 1105, a hidden gem of a bar (cocktailkompagniet.dk).