New Nordic Cuisine [1]

In an age of all you can eat, all year round, Danish chefs are leading the way in a new wave of gourmet thinking. Slow food over fast food and locally-sourced produce over food shipped from every corner of the planet. That’s the essence of New Nordic cuisine, a sustainable, healthy and delicious trend that has taken Scandinavia by storm.

Back to Denmark's roots

New Nordic Cuisine is quite literally about going back to the roots of Danish cooking. It’s about getting out into the Danish landscape to forage for the best and most unusual ingredients. It’s about experimenting and presenting exciting new ways of combining traditional ingredients. And of course, it’s all about giving you the best taste and dining experience possible.

Nordic delicacies

You can savour the best New Nordic kitchens in a number of Danish restaurants. Delicacies such as Nordic langoustine, wild salmon, seaweed, foraged berries and musk ox may all be on your menu. You may try recipes from as far back as Viking times. Just make sure you book a table, as the whole world now craves Denmark’s gourmet treasures.

New Nordic kitchens

Copenhagen is a hot-spot for New Nordic Cuisine but you can also sample this delicious food trend in other parts of the country. Head to Malling & Schmidt [2] in Aarhus or Sortebro Kro [3] on Funen [4] for some excellent examples of traditional Danish dishes brought into the 21st century.

Noma Founder to open Grand Central Food Hall

If you want to experience The Nordic Cuisine while in United States, you should start looking towards New York. Noma Founder Claus Meyer is finalizing plans to open a Nordic-themed food hall in the legendary Vanderbilt Hall at The Grand Central Terminal, New York. Plans include opening a balcony cafe, a coffee parlor and a fancy 100-seat Nordic brasserie.

Further reading

Read more about Food in Denmark. [5]

Experience New Nordic Cuisine in Copenhagen. [5]