



One of the friendliest and most beautiful cities in Europe boasts some of the best restaurants. The town that invented smorgasbord offers endless varieties of tasty Danish food.

Told & Snaps: The name means whiskey & schnapps, and the eatery also offers a great variety of native wines and beers. Famed for its smorrebroed, lunchtime open-face sandwiches loaded with fresh vegetables, meats, seafood and cheeses. Restaurant Told & Snaps, 2 Toldbodgade, Copenhagen 1253, toldogsnaps.dk **Cafe Petersborg:** In a 17th Century building that was once the Imperial Russian Consulate, it's popular with locals. A favorite is biksemaad: meatballs, red cabbage, potatoes, onions topped by a fried egg. Cafe Petersborg, Bredgade 76, Copenhagen 1260, cafe-petersborg.dk

Restaurant Koefoed: Michelin Guide recommended, a typical Sunday dinner could include appetizers of quail egg and salt mackerel. The main course may be free range ham and side dishes. Top off the meal with chocolate and blueberry cakes. Restaurant Koefoed, Landgreven 3, Copenhagen, restaurant-koefoed.dk

Ida Davidsen: An old-fashioned family restaurant over 130 years old. In Danish smorrebrod style, Ida uses celebrity themes of naming some specials, such as the Victor Borge. Open-face seafood sandwich topped by salmon, caviar, crayfish and shrimp. Ida Davidsen, Store Kongensgade 70, Copenhagen 1264, idadavidsen.dk

Noma: A contraction of Nordisk and mad = mad for Nordic food. Upscale Michelin-rated restaurant, Noma prides itself on using mostly local seafood and farm products. Among many exotic offerings, there's the dried scallops with natural grains, hazelnuts and squid ink sauce. Noma, Strandgade 93, Copenhagen, noma.dk