

B I M B L E

Travel Guide

Copenhagen
Issue 1

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Photograph by Georgie Clarke-Gifford
Copenhagen's streets

THE NORDIC HOME

Whether its just for a browse, a new hygge candle or a sheepskin rug for the favourite armchair, Copenhagen's homeware and interior shops will certainly bring the Nordic style into your home.

A list of my favourite shops:

HAY

Stilleben

Sirin

Designer Zoo

Designdelicatessen

Area Store

Casa Shop

Studio Arhoj

Menu Space



Photography by Timon Wolf
Scandinavian apartment, Copenhagen

Photographs by Georgie Clarke-Gifford



NORDIC FOOD

A visit to Copenhagen would not be complete without experiencing the foodie culture. Whether you're a fan of the new Nordic cuisine or honest street food, there is something for everyone.



Recommendations:

Street Food Reffen, Relæ, 108, Apollo Bar, Ancestrale, Neighbourhood, Wulff and Konstali, Amass, Gasoline Grill, Hooked, Grød, Marv & Ben, Trine Hahnemann's Køkken



Photography by Timon Wolf
Inside the restaurant Noma, Copenhagen

NEIGHBOURHOODS

SITES

FOOD

HOME

FASHION

BEYOND

JÆGERSBORG
DEER PARK

GRO SPISERI

TRINE HAHNEMANNS
KOKKEN

SVANEMØLLE
BEACH

LECKBERBAER

ØSTERBRO

MENU SPACE

NØRREBRO

MIKKELLER &
FRIENDS

STREET FOOD REFFEN

GANNI

STINE GOYA

NOMA

BOTANICAL GARDENS

SAMSØE & SAMSØE

CITY CENTRE

CENTRAL
HOTEL OG
CAFÉ

STLLEBEN

SALON
39

BRIDGE STREET KITCHEN

FREDERIKSBERG

HAY

MEAT PACKING
DISTRICT

CHRISTIANSHAVN

THORVALDSEN MUSEUM

THE CISTERNs

AMAGER BEACH

WULLF & KONSTALI

VESTERBRO

THE NORDIC SANDWICH

The Nordic sandwich - smørrebrød is a traditional lunch time staple in Denmark. Translated as 'butter and bread', this open sandwich is traditionally made with rye bread and topped with ingredients including pickled fish, dill, egg and pickled vegetables.

Whilst living in Copenhagen, smørrebrød became a lunch time habit. Tired of the traditional combinations, I began to experiment with unusual flavours and alternative breads. My toasted sourdough smørrebrød topped with goats cheese, fig, honey and rosemary became a favourite.

Smørrebrød is simple yet delicious. Why not try creating your own, bringing a little bit of the Nordic culture into your kitchen.

Topping ideas:

smoked salmon, cream cheese, lemon & dill

blue cheese, pear & walnut

asparagus, hard-boiled egg & black pepper

Fig, goats cheese, rosemary & honey

Roast beef, horseradish cream, red onion & cornichons

pickled herring, orange, crème fraîche & dill

roasted butternut squash, goats cheese, spinach & pine nut

roasted peach, ricotta, basil & honey

hummus, sun blushed tomatoes, rocket & pesto



Photographs by Georgie Clarke-Gifford
Danish Lunch

EVENTS

If you're planning a trip to Copenhagen and would like to experience life like a local, consider attending one of the many events in the beautiful city. Here is a list of a few suggestions...

Finderskeepers Market 2018
14.12.18 - 16.12.18

3 Days of Design 2019
23.05.19 - 25.05.19

FLID Christmas Market 2018
1.12.18 - 2.12.18

Cooking and Food Festival 2019
23.08.19 - 1.09.19

Distortion Festival 2019
29.05.19 - 2.06.19

Copenhagen Photo Festival 2019
6.06.19 - 16.06.19

Copenhagen Fashion Week
29.01.19 - 1.02.19



Photography by Timon Wolf
3 Days of Design event, Copenhagen



N O R D I C
F A S H
I O N

Scandi shop?
Shop the look:

Ganni
Samsøe & Samsøe
Stine Goya
Lovechild 1979



BEYOND THE CITY

Venture out beyond the city
to experience Denmark's rural
beauty.

Louisiana Museum,
Amager Beach, Far-
oe islands, Ska-
gen, Møns Klint,
Jægersborg Deer
Park, The Wadden
Sea, Bornholm



Photograph by Georgie Clarke-Gifford, Nordic sea

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