



LA CHAÎNE DES RÔTISSEURS

Bailliage du Danemark

Grand Chapitre

COPENHAGEN

21 - 23 JANUARY 2027



Hotel d'Angleterre, Kongens Nytorv, est. 1755

RESTAURANT NO. 2 · RESTAURANT SANS SOUCI · HOTEL D'ANGLETERRE

Three evenings of good food and good company in the Danish winter

REGISTRATION IS NOW OPEN · WEBSHOP.CHAINE.DK

Welcome to Denmark

Dear Confrères, Consœurs and friends of the Chaîne around the world: it is our pleasure to invite you to Copenhagen for the Grand Chapitre du Danemark 2027, three evenings of good food, good wine and good company in the middle of the Danish winter.

The happiest corner of Europe

Denmark is a small country that takes food and company seriously. The Danes are regularly ranked among the happiest people in the world, and a good deal of that happiness is made around the table. January is hygge season here: candles in the windows, warm restaurants, long dinners with friends. It is a fine time of year to visit.

It is also a serious food nation. Danish chefs have won the Bocuse d'Or three times, and the New Nordic movement that started in Copenhagen has left its mark on kitchens far beyond Denmark.

Wonderful Copenhagen

Copenhagen was named the world's most liveable city in the 2025 Global Liveability Index, and it is an easy city to be a guest in. The centre is compact and walkable, Nyhavn and the harbour are a short stroll from the d'Angleterre, Tivoli is lit for the winter season, and the restaurant scene is the strongest in the Nordics. The airport is fifteen minutes from the city centre by Metro.

We have set three different tables for you: a harbourfront kitchen with fine-dining pedigree, a classic bistro from 1902, and the grand old hotel on Kongens Nytorv. You are welcome at one, two or all three.



Two Evenings to Whet the Appetite

In the two evenings before the Chapitre we meet for dinner at two Copenhagen restaurants we know and like. Both kitchens are preparing a special menu for the occasion.

THURSDAY 21 JANUARY 2027 · 18:30

Restaurant No. 2, Christianshavn



On the cobbled quayside of Christianshavn's canals

We begin on the Christianshavn waterfront, among the canals a short walk from the city centre. Our hosts are Christian Aarø, Échanson National of the Danish bailliage, and chef Søren Selin, who welcome us to No. 2, the little sister of their two-Michelin-starred restaurant AOC.

Expect Danish cooking of a high standard in relaxed surroundings by the water, with a menu put together for this evening.

FRIDAY 22 JANUARY 2027 · 18:30

Restaurant Sans Souci, Frederiksberg



A Frederiksberg institution since 1902

On Friday we move to Frederiksberg. Sans Souci, "the carefree one", has fed its neighbourhood since 1902, and the kitchen is today led by Christoffer Brink, whose background includes Geranium and Bocuse d'Or silver.

"I want to give our guests an authentic gastronomic experience in informal surroundings. There must be no doubt: when you take your seat at this table, you will be served truly delicious food."

Christoffer Brink, head chef, Sans Souci

Gala at Hotel d'Angleterre

The d'Angleterre has stood on Kongens Nytorv since 1755 and is still the grand old hotel of Copenhagen. On this Saturday evening, it is ours.



The evening moves through the hotel's finest rooms: the induction and promotion ceremony in *Salon Louis XVI*, cocktails in the *Salon Gallery*, and the Grand Dîner under the glass ceiling of the *Palm Court*. The menu is being composed by the d'Angleterre's kitchen, with wines and digestifs from our wine sponsor Best Selection.

PROGRAMME OF THE EVENING

16:30 - 16:50	Arrival of members and guests attending the ceremony · <i>welcome bar open</i>
17:00 - 18:00	Chaîne ceremony with inductions and promotions · <i>Salon Louis XVI</i>
18:00 - 18:30	Arrival of guests joining for cocktails and the Grand Dîner
18:30 - 19:00	Cocktails and conviviality · <i>Salon Gallery</i>
19:00 - 23:30	Grand Dîner · <i>The Palm Court (Palmehaven)</i>
23:30	The bar reopens and the celebration continues · <i>Salon Gallery</i>
02:00	Goodnight, Copenhagen

DRESS CODE

Black tie, worn with your
Chaîne ribbon and insignia.

CEREMONY

Members wishing to be
inducted or promoted at the
ceremony are welcome to
write to jkr@chaine.dk.

WINES

Wines and digestifs for the
Grand Dîner come from our
wine sponsor Best Selection.

How to Join Us

Registration

- 1 Registration is **open now** at our webshop: **webshop.chaine.dk**
- 2 You will find the three Grand Chapitre events at the **bottom of the event list**: Restaurant No. 2 (Thursday), Sans Souci (Friday) and the Grand Chapitre at Hotel d'Angleterre (Saturday).
- 3 Each evening is booked separately; join us for one, two or all three. The gala seats 160.
- 4 The webshop is in Danish; your browser's translate function will get you through.

Staying in Copenhagen

We have not reserved room blocks. Copenhagen has plenty of good hotels within walking distance of the venues, and January rates are usually reasonable. The simplest choice is of course the d'Angleterre itself.

Getting Here

Copenhagen Airport has direct flights from most of Europe and beyond. The Metro takes you from the airport to Kongens Nytorv, next to the d'Angleterre, in about fifteen minutes.

Questions

We are happy to help with any question about the programme, the ceremony or your visit: write to **jkr@chaine.dk**. You can read more about our bailliage at **denmark.chainedesrotisseurs.com**.

The Bailliage du Danemark looks forward to welcoming Confrères and Consœurs from near and far to three good evenings in Copenhagen. We hope to see you in January.

VIVE LA CHAÎNE !

