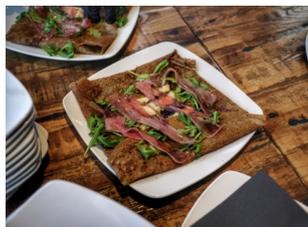


"Best French in Copenhagen"

Created by: Cityseeker

📍 5 Locations Bookmarked

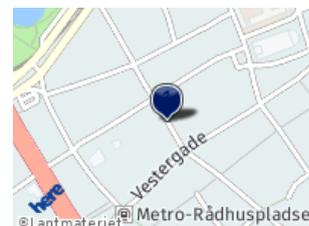


📷 by Schw4r7z

La Galette

"Crêpes & Galettes"

This small restaurant with rough stonewalls and rafters used to house the army's horses. Later, it housed a prostitute, then a photographer, then a Hungarian restaurant, and since 1992, La Galette. It's easy to miss La Galette when you walk down Larsbjørnstrde. Luckily a figure of Obelix with a big stone gives you a hint, and well hidden in a back building you'll find this true Crêperie Bretonne. The two-floor restaurant hasn't got more than 45 seats, often occupied by the local youth and the local French people. The menu is wonderfully simple: galettes, crêpes and fish soup. Galettes are special sorts of pancakes from Brittany, made from buckwheat (La Galette imports their buckwheat from Brittany). They are savory and eaten with a large variety of fillings including ham, cheese, salmon and/or vegetables.



☎ +45 3332 3790

🌐 www.lagalette.dk/www.lagalette.dk/Intro.html

📍 Larsbjørnsstræde 9, Baghuset, Copenhagen

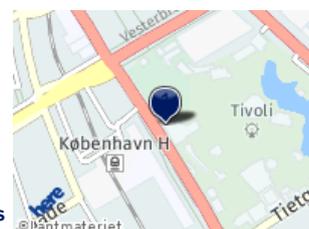


📷 by jonathanvalencia5

Nimb Brasserie

"Overlooking the Tivoli"

Relaxed, yet not frivolous, stylish and suave without being approachable; Nimb Brasserie lies on Bernstorffsgade. The thoroughly urban restaurant features a stylish, elegant and modern decor. There's also beautiful patio arrangement that reflects upon the beautiful Tivoli Garden. On offer at this distinguished brasserie is a sublime French fare that match the ambiance to the tee. Along with classic preparations such as paté de Campagne, duck rilette, rib eye steak, the brasserie offers a gorgeous seasonal fare and set menus for breakfasts and lunches. Boasting of a seating capacity of almost 250 persons, it is one of the largest restaurants of its kind in the country! Open all week, between 7a and 10a, Nimb Brasserie is an absolute gem, not to be missed.



☎ +45 8870 0010

🌐 brasserie.nimb.dk/

✉ brasserie@nimb.dk

📍 Bernstorffsgade 5, Nimb Hotel, Copenhagen

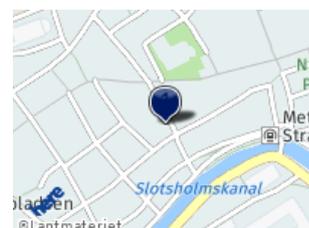


📷 by Mae Mu on Unsplash

Frenchy

"Typical French"

Prepare for a typical French-cafe experience at this little eatery located in the heart of the city. The aptly named Frenchy delights with a fine selection of typical French fare and friendly service. Menu selections are restrained, yet offer a fair amount of diversity, with the Frenchys Brunch being a very popular affair. Besides this, you'll find everything from crepe to croque monsieur and even a charcuterie selection. Baked delights like croissants and macarons are not to be missed. There's a choice of coffee, lemonade and wines to accompany your food.



☎ +45 3145 6446

🌐 www.frenchy.dk/

✉ info@frenchy.dk

📍 Hyskenstræde 16, Copenhagen



by chuttersnap on Unsplash

PatéPaté

"Eclectic food"

The restaurant's name is more a reference to the old liver pate factory it occupies, than the food served here. Located in Kødbyen, the city's old meatpacking district, Pate Pate is a stylish restaurant and wine bar. French and Spanish specialties share the stage with Moroccan delights on the diverse menu. Their selection of wines, with 150 bottles, is exhaustive and offers something for every taste. Settle down at the bar to enjoy a glass or two with delicious Spanish tapas for company. There's a separate room to accommodate groups and organizing private events is possible. The large outdoor section offers an airier setting and great people-watching opportunities. Check website for more.



+45 3969 5557

patepate.dk/

info@patepate.dk

Slagterboderne 1,
Copenhagen



by Asnim Asnim on Unsplash

Bistro Pastis

"Authentic French"

Located in the heart of the city, Bistro Pastis boasts an authentic bistro experience. The offerings are classic French, with the option of a fixed price three-course menu. Meat specialties include steak frites, filet du boeuf and Lapin Provencale, while fish creations include Turbot a la Nage, moules and bouillabaisse. The wine list is extensive and offers fantastic pairing options. Finish off with the delectable creme brulee or perhaps the decadent chocolate mousse for dessert. The dining room layout is smart, with clean lines, crisp white table linen and wooden chairs. Spherical lanterns give a warm vibe to the space. Check website for more.



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bistro-pastis.dk/

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