



Chaîne des Rôtisseurs



Restaurant Brace, Copenhagen

March 4th 2017

On March 4th 2017, Chaîne des Rôtisseurs du Denmark held a Dîner Amical at Restaurant Brace in Copenhagen. The owners - Maître Rôtisseur Nicola Fanetti, and Maître Restaurateur Ursula Waltemath – had just opened it one month ago, and judging by the reviews already received, things were looking very promising for our dinner (Børsen – 5 stars, Berlingske – 5 stars, The white guide – Master Class).

Chef Nicola Fanetti has an impressive résumé. The youngest head chef for a Michelin star restaurant in Denmark (Era Ora), position at Noma, etc. Within the staff is also Felix Chamorro as the Head Sommelier, a well-known name in the Copenhagen gastronomic scene.

When we arrived, we were greeted at the door with a glass of champagne. During the mingling and chatting with the other members, we were served pre-snack canapés, and after being seated the servings started.

Presnacks

Apple slices with capers and trout roe
Fried zucchini flower, cream of grilled zucchini
Caramelized milk skins - dried cod cream

Snacks

Rye bread – Broccoli – Anchovies
Moss – Parmesan – Balsamic vinegar
Fennel – Sichuan pepper – Orange

Servings

Risotto – Cauliflower – Pine
Peter Jakob Kühn – Rheinschiefe – Riesling -2015

Brussels – Hazelnut – Pork skin – Pork glaze – Hay ash
Longarica – Riversu

Black salsify – White root – Celery root juice – Garlic pulp
Fanny Sabre – Bourgogne – 2015

Beef diaphragm – Black garlic – Dragon kale – Blood orange
Giacomo Fenocchio - Barolo – 2012

Green apple – Kiwi – Beetroot
Forteto Della Luja - Moscato D'asti – 2015

Mascarpone – Malt – Akvavit

Officier Maître Rôtisseur Thorbjørn Moy and Echanson du Danemark and Sommelier, Jens Steffen Hansen gave their appreciation. Both were very positive saying that it had been a fantastic evening with a well-prepared dinner and wine pairing. Thorbjørn especially highlighted how they have managed to mix the Italian and the Nordic cuisine together with some brave choices – that was unexpected and worked very well. The only thing he could put his finger on was the 'Nordic' version of tiramisu with mascarpone, but with malt biscuits instead of Lady fingers, snaps instead of marsala and malt sprinkles instead of cocoa – it was simply not big enough! 😊

The service staff was highly praised for their work – they had been very friendly, attentive and at the same time 'invisible'. Truly an evening to remember.