**Eat your way through Copenhagen**

For those wanting to sink their teeth into mouthwatering food, [Copenhagen’s restaurant scene](https://www.visitcopenhagen.com/copenhagen/eat-drink/restaurant-guides) is among the world's most distinct and innovative, and it caters to all budgets, tastes and situations.

Since the new Nordic cuisine took off in the early 2000s, Copenhagen’s restaurant scene has continued to expand at a rapid pace, making the city a favourite among foodies. The city is currently home to 15 Michelin restaurants, including noma and the world’s number one, Geranium. The many street food markets are popular among locals and visitors alike and the city’s bustling bar and cafe scene means there is always a new place to try out.

That food has become a central part of Copenhagen’s DNA is clear when visiting the city. It is impossible to ignore the noma effect with so many places having some direct or indirect link to Copenhagen’s landmark restaurant. Among these noma offshoots are Popl, Amass, Mirabelle, Barr, Sanchez Cantina and Hart Brød+Bar, to name a few. Representing various cuisines, they all share an uncopromising focus on sustainability, locally sourced products and seasonal produce.

For more information about Copenhagen’s food scene and what restaurants to visit go [here](https://www.visitcopenhagen.com/copenhagen/eat-drink/restaurant-guides).