



CONTACT
WWW.KIIN.DK / KIIN@KIIN.DK / PHONE: 2945 8135



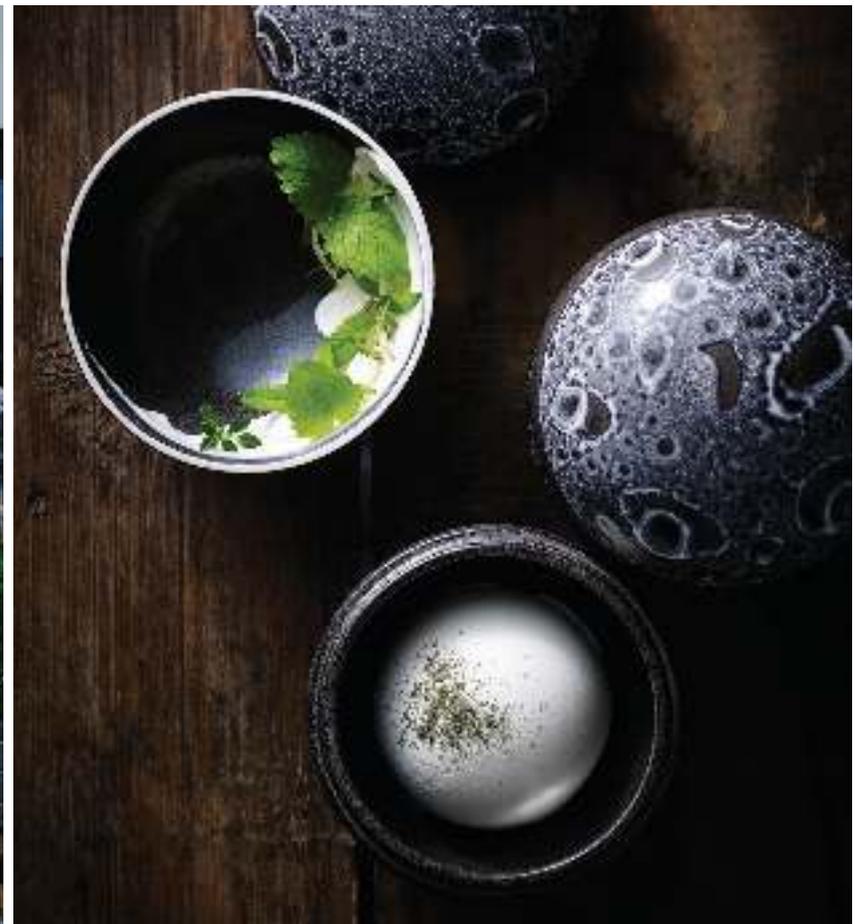
Thai gourmet cuisine that has with style and conviction kept its Michelin star since 2008. Classic French techniques are combined with a joy of the food produced with a distinct love of balance and quality ingredients in any Thai kitchen. That is why it is casual and down to earth too – no one should ever feel that they are not posh enough to eat here. The waiters are hired on the basis of their social skills – their ability to sense the needs of the guests is more important than, whether they are able to lecture the diners on which grape grows on what slope in France.

The wine is, by the way, a chapter in itself – it takes quite some muscle in a grape to match the strong and sharp contrasts, but Riesling, for example, is often the right partner for the sweet and tangy, salty and spicy food. In Thailand they do not distinguish

between the salty and the sweet – you may well encounter sugar or honey in the main course and a salty touch of soy or fish sauce in the dessert. However, Mikkeller's beers – especially brewed for Kiin Kiin – are also an option to accompany both the new inventions and the classics, which do, however, arrive in versions you have never seen before: A frozen Tom Kha soup or our meringue with soy – now a small classic in itself.

Welcome inside to enjoy your street snacks in the wicker couches in the lounge and, afterwards, on up the stairs for more joy of food and utter pleasure.

Guldbergsgade 21, 2200 Copenhagen N
Seats 36



KIIN  KIIN

VEGETARISK
VERDENSKØKKEN

VeVe

Step inside our dream project. All restaurateurs have ideas and dreams that are not feasible – at least not the very first time they open a new restaurant. But when everything falls into place and – all of a sudden – the possibility arises to actually do all of those things, the result is a restaurant like this one.

Vegetarian world cuisine restaurant VeVe was opened simply because no such restaurant exists in Copenhagen, with vegetarian food at that very high level warranted by the kinship with Kiin Kiin's Michelin star. And 'world cuisine' because

there is so much fabulous inspiration to draw upon – no places mentioned, none forgotten. Simple menus of 6 snacks and 6 dishes take you into each and every corner of the world. And VeVe is, by the way, a vegetarian restaurant, signifying that you won't meet any meat or fish, but you may well find cheese or other dairy products on your plate.

The curtains plunge the full height of room and frame the paned windows and tall, white columns. Serene – but never too formal. Pots with herbs and impressive kohlrabi and lacinato kale adorn the

round tables – decked with thick under-cloth for the sound level to match the muted colors and soft materials.

With parking space right outside the door and walking distance to Østerport St. and the Little Mermaid, VeVe is perfectly situated for a casual evening out – with the highest quality on the plate.

Dampfærgevej 7, 2100 Copenhagen Ø
Seats 30

WWW.VEVE.DK / KIIN@KIIN.DK
PHONE +45 5122 5955



Sea by Kiin Kiin,
 Nyhavn 71, 1051 København K - Seats 72
 WWW.SEABYKIINKIIN.DK / KIIN@KIIN.DK / PHONE: +45 5144 5958



Think of a 30s Hong Kong speakeasy: jute bags and cargo boxes, orchids in zinc tubs – but stylish and rustic, low-key and luxurious.

When the room is so amazing to begin with – raw, limewashed walls and exposed rafters in the basement of the more than 200-year-old warehouse – decorating is made easy. Simple metal cylinders produce circles of light on the wooden tables, matching the warm glow of the old wooden beams. The focus is thus on the food in every way: Gourmet Thai dishes that you may be familiar with from Kiin Kiin, but with an à la carte freedom of choice to accommodate the hotel’s international guests passing through

– and, of course, all the other guests who simply want to take advantage of the restaurant’s proximity to the water, Skuespilhuset – Copenhagen’s new theater building on the quay – and bustling Nyhavn.

In the summer it will even be possible to enjoy your meal on the cobblestones outside with an unobstructed view of the shimmering harbour and the Inderhavnsbro – the new bridge spanning the water to Papirøen on the other side. And you may also opt to begin your evening with a glass of bubbles and snacks on the water – that ought to ready your party for sinking into the Wegner chairs inside afterwards. If you are in luck,

you may secure a seat at the table for six in the kitchen, where you will be invited on the Kiin Kiin Journey – a journey through the [interpretations of] the dishes the owner Henrik Yde encountered during his five years in Thailand.

71 Nyhavn Hotel is the hotel chain Arp-Hansen’s second hotel, and the warehouse has recently been tenderly restored. The red bricks glow on the water, and the green shutters glisten with new paint. Together we are now able to invite you into the basement for soy meringue, fierce spices and lots of pampering.



KIIN KIIN

BAO
BAO

Quick side dishes, pan-Asian style, served in cognac colored leather sofas accompanied by the house cocktails – welcome to Kiin Kiin Bao Bao.

The Asian inspiration is clear, especially from Taiwan and Korea, but with a clear nod to Arne Jacobsen and the famed Danish building Radiohuset in its heyday in the 60s: Custom-built wooden panels add a welcoming softness to the walls, the quilted leather of the rocking chair is pleasantly yielding, brass glows warmly from the trays and tables along with the natural surfaces of stone, basketware and more wood.

You order 8-10 side dishes and share, while sinking back into the curved wooden chairs – or perhaps in one of the leather-covered love seats. A sense of luxury, but at a very welcoming price. You will learn to love steamed buns, and the kitchen produces its own kimchi, the classic fermented cabbage. The wine list is structured by seasons – because who drinks grüner veltliner in January or a hefty and powerful Barolo in June anyway? So rather a handful of quality bottles, which in turn match both the spicy dishes and the seasons neatly.

The kitchen is, of course, an open one and also one of the lightest in Copenhagen – because why shouldn't the chefs benefit from the daylight seeping in from the cosy backyard too? The perfect place on warm summer evenings or just for a smoke break in the darker months – with a glass of authentic Korean vodka – Soju – or Kiin Kiin's own Mikkeller beer in hand.

Vesterbrogade 96, 1620 København V
Seats 50

WWW.KIINBAO.DK / KIIN@KIIN.DK
PHONE: +45 2154 5051