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HOTEL FOOD & DRINK





# *First Look:* BAR À VIN AT COCO HOTEL, COPENHAGEN

Copenhagen's Parisian-style bolthole Coco Hotel is exploring its Francophile side with the launch of a new wine bar, Bar à Vin.

Situated in the hotel's stylish green oasis of a courtyard – with interior space inside a bar built by Copenhagen Cabinetmakers for when al fresco drinking is off the cards – the venue features more than 150 different wines, in addition to offering around 30 by the glass. The wide-ranging and ambitious selection focuses on France, but also explores bottles from Italy, Georgia, Australia, Austria, Germany and more. There are fun, rare and serious wines on the menu, with the list encompassing white, red, orange, pink, violet, corn yellow and various other hues.

"Creating the wine list has been super fun," says Sigurd Kjeldgaard, who will be present behind the bar alongside Coco Hotel's new sommelier, Riccardo Meconil. "Riccardo and I have chosen a lot of wines that we really like and are looking forward to sharing with others! For several years, I've set aside wine for a project like this. So there will also be the opportunity to find some bottles you don't see every day, from regions like Jura and Burgundy. Examples include Ganevat, Bornard, Cossard and Georges Comte."

Created by Cofoco, Coco Hotel is a new, sustainable, boutique hotel described as a Parisian-style property curated with a Copenhagen sense of space and time. The interior is a bespoke mix between the modern and classic, vintage and new.

