



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