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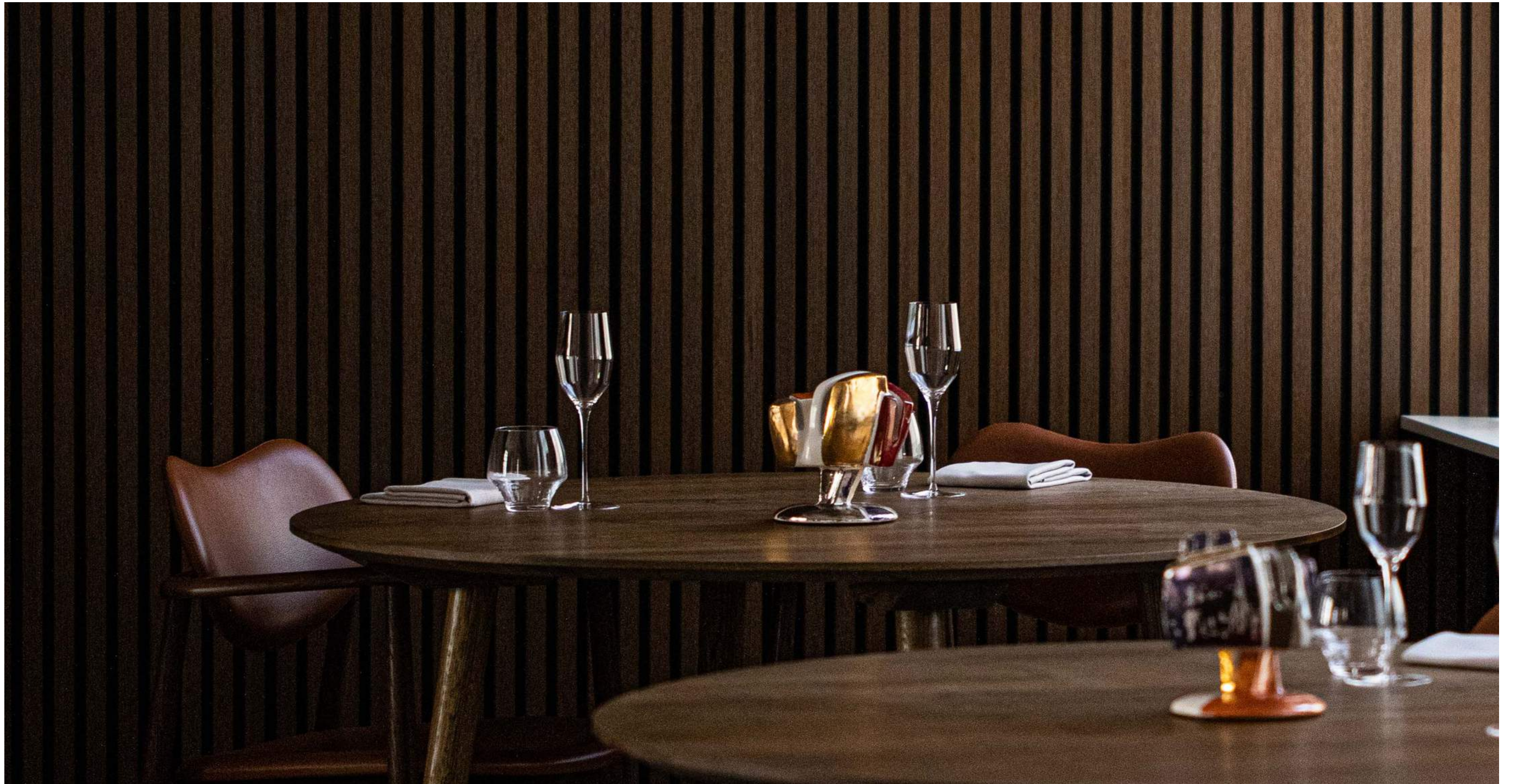
B R A C E

- philosophy and sustainability -



- Green Michelin Star -

[www.restaurantbrace.dk](http://www.restaurantbrace.dk)



Brace, an Italian restaurant, is built on the personality of owner Nicola Fanetti and his current Copenhagen location, along with his Italian influence of bold flavors and Danish sensibility of balance and simplicity.

**Co-Owner and Head Chef: Nicola Fanetti**

**Year: 2017**

Chef Nicola Fanetti was born in Malonno, Brescia, in northern Italy.

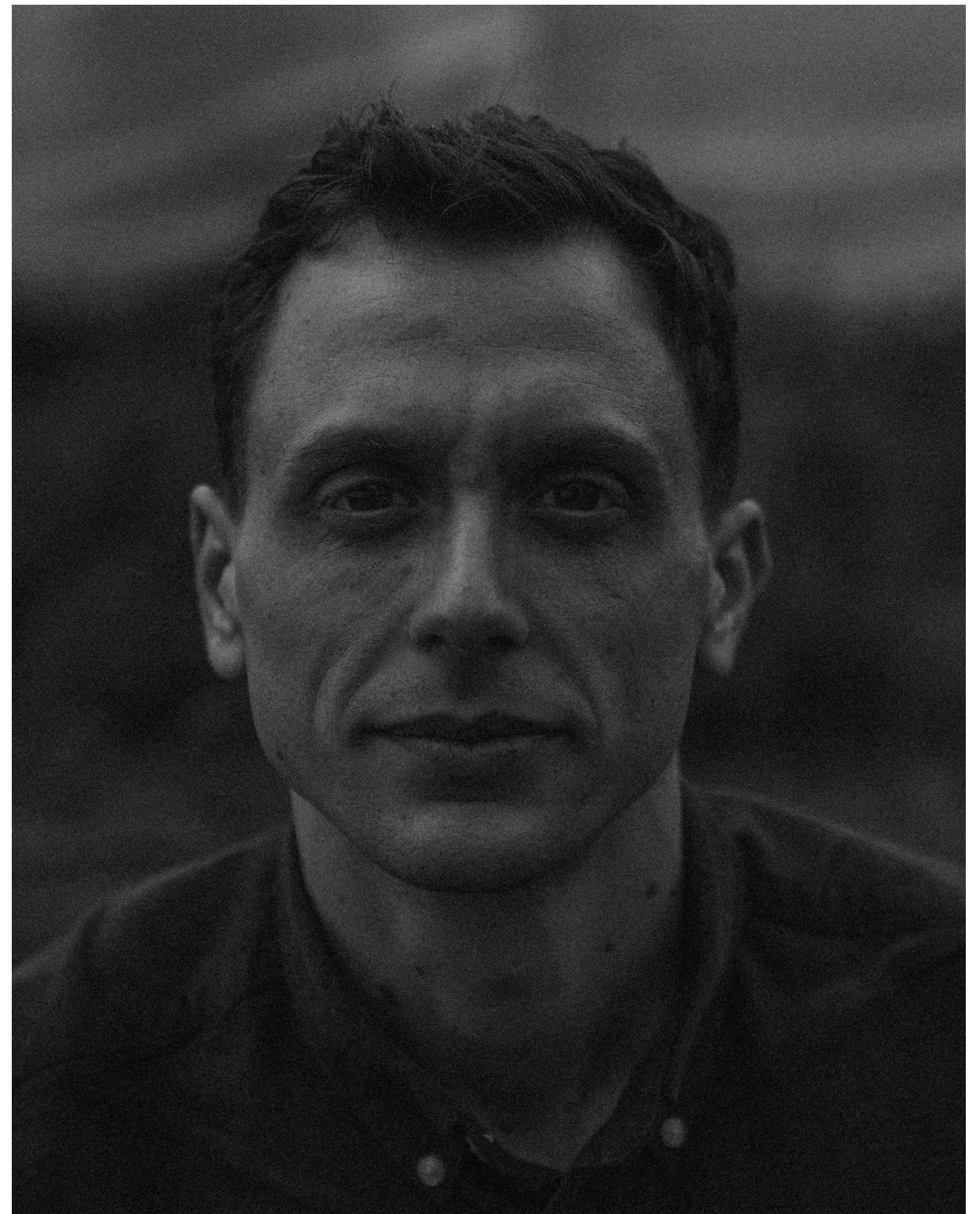
Miramonti l'altro \*\* Michelin Star

Ristorante Quadri (Alajmo's family) \* Michelin Star

Era Ora \* Michelin Star

Noma \*\* Michelin Star

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**Being sustainable is a choice, a way of being, and not a simple orientation.**

It requires commitment, constant thought and sacrifice.

BRACE was born with very clear ethical and gastronomic ideas and values. Chef Nicola immediately tried to give his way of thinking and cooking a clear, defined identity, which would therefore follow a certain philosophy of thought in every creation and choice made by him.

Being sustainable, taking care of the raw material and its seasonality, being obsessive in the search for small local producers, is something that has always belonged to the chef: a little because of the habits that his family has handed down to him and a little for the experiences lived.

He grew up nurturing healthy eating habits that he then transferred, with greater awareness and with a different workload, within BRACE and to the whole team.

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In fact, **in BRACE we change menus at every change of season and we do it because every ingredient that the earth offers us, during the year, has its moment of maximum expression and we do nothing but grasp it.**

We respect the times imposed by nature, without forcing.

The ingredient is therefore the protagonist, dictates the rules of our creations and that's why we spend most of our time looking for small local companies that produce, in an absolutely sustainable way, what we need.

The first major commitment therefore consists in research, in touching the raw material, in creating a relationship of trust and constancy with each local supplier. We are Italians and this belongs to us culturally.

That's why once a month we organize trips out of town with the whole team:

we go to growers, breeders, wineries, to see their work up close and to get inspiration for ours.

This approach helps us to have an intimate relationship with the raw material:

in the way to work it, to preserve it, and to bring it to the table.

**We make conscious and well-reasoned purchases; we avoid waste from the moment of shopping; we give a new life to most of the waste, in the form of sauce, broth, or soft drink.**

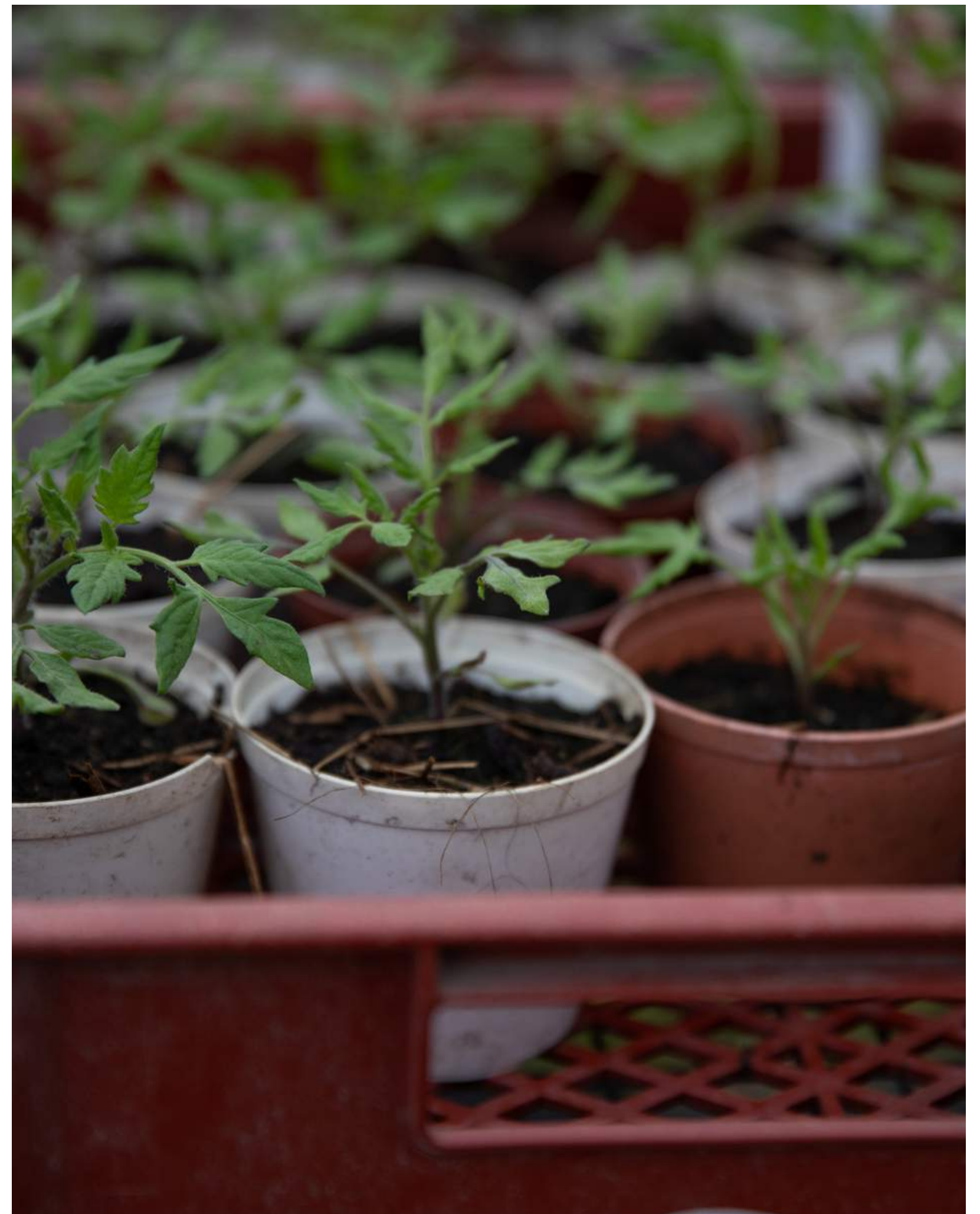
During dinners, we collect any leftovers from customers to quantify how full our garbage will actually be at the end of the day.

And they are always very little.

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Some of our **suppliers:**

- Birkemosegaard / tubers, staff vegetables, vegetables, fruit
  - Kiselgarden / herbs, vegetables
  - Blue Lobster / fish
  - Fiskerikajen / fish
  - Seerupgaard / vegetables
  - Natoora / vegetables, pancetta, Italian products (crusco pepper)
  - Grambogaard / beef and lambs
  - Bohrlhom Kildevand / water
  - Nordic Roasting Co. / coffee
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With most of the leftovers we decided to create a **non-alcoholic pairing** that varies seasonally as the menu changes. These are infusions, juices and kombucha that the whole team, without distinction of department, has been able to create ... with coordination and support in every stylistic and production phase.

Among our favorite drinks we have our refreshing kombuchas, for example, one of which is made with the grounds of espresso coffee.

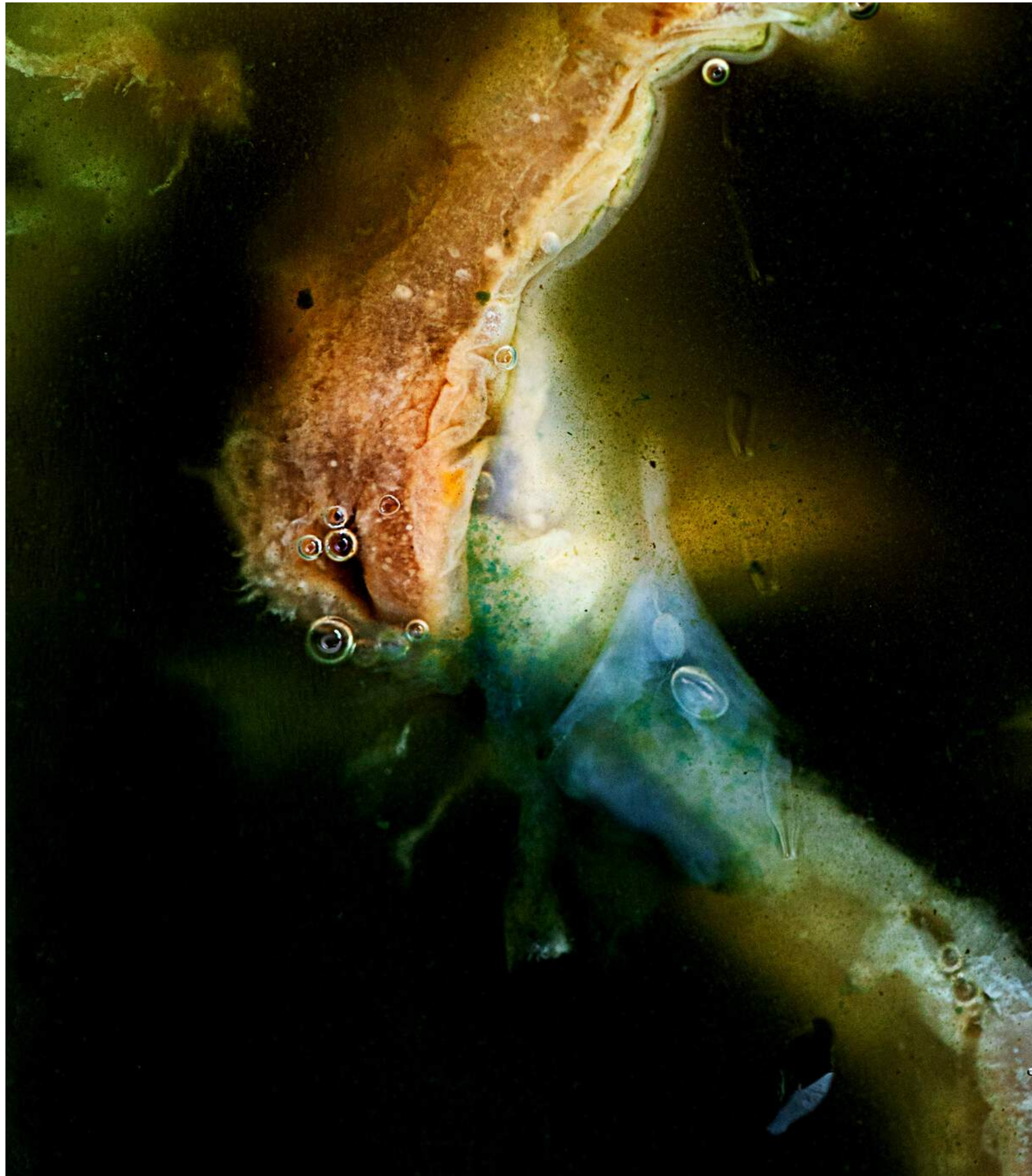
Recovery is not something that concerns only food, but in fact includes a series of equally fundamental choices outside the kitchen.

**We have chosen not to use plastic bottles**, both for the team but also for our guests to whom we serve *Bornholm* water in glass bottles which are periodically collected and reused.

We also collaborate with the local company *Nordic Roasting Co.* which provides us with an excellent espresso coffee: we chose them because raising consumer awareness of the social and environmental implications of coffee consumption is at the heart of their organization.

In order to give space to what the Nordic area offers, without therefore looking for our products across the border, **we have also completely eliminated the use of cocoa / chocolate in our recipes.**

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**We have eliminated candles from our tables**, leaving room for beautiful ceramic decorations whose entirely artisanal production chain took place with materials only certified by the EU for sustainability of extraction.

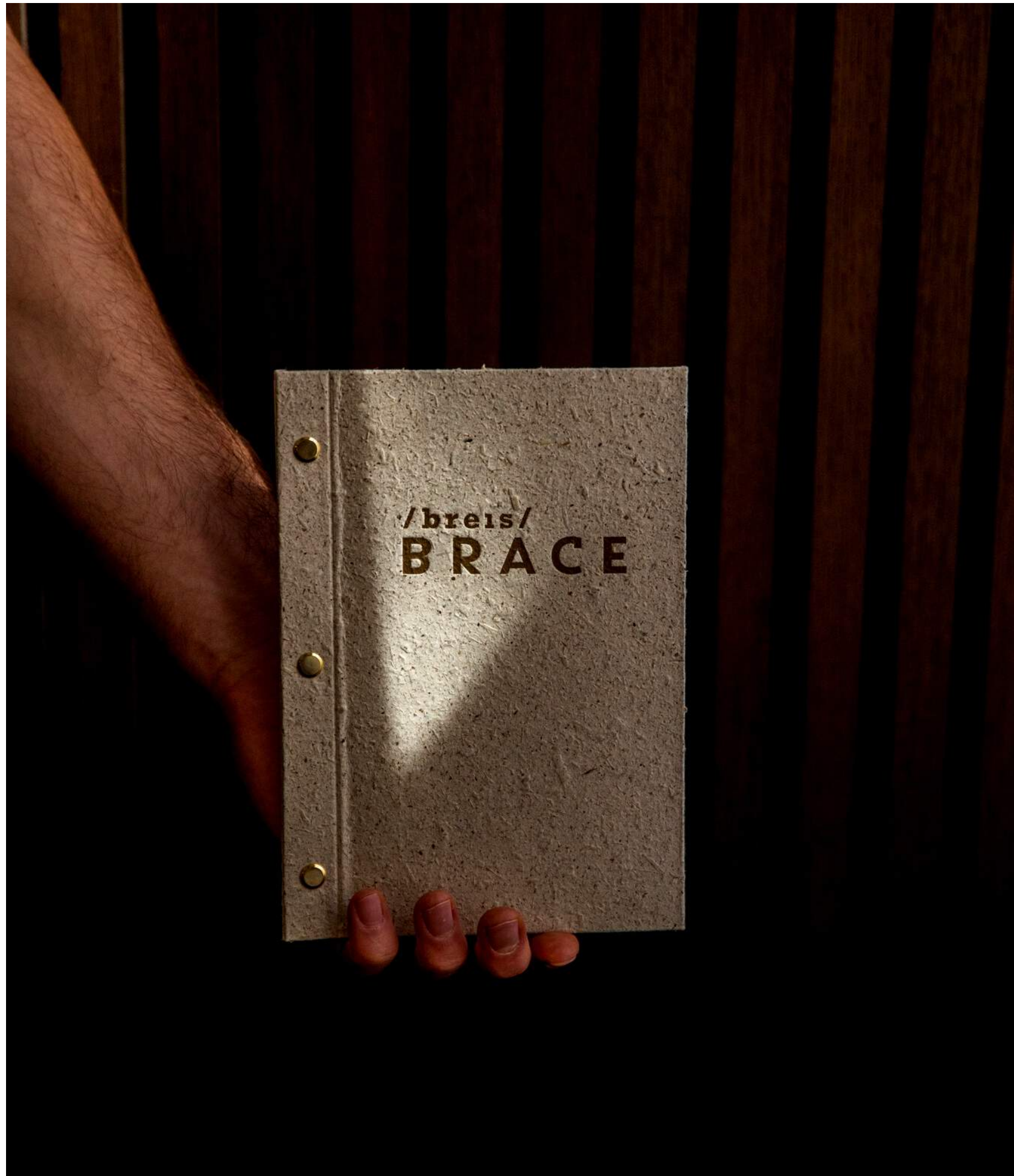
We have also decorated our service room with paintings made on natural raw linen canvas painted with natural water and linseed oil colors; the paper present in the canvases is instead *Japanese washi paper* made with mulberry plant fibers.

Apart from the aromatic herbs present in our garden, which we take care of in turn, **we have decided not to use fresh flowers and plants in our restaurant**; we have instead installed some compositions of real dried flowers which in addition to needing no maintenance do not need to be changed with the passing of time.

In the past we have always printed our menus on recycled paper, but with the arrival of the spring menu we have decided to invest in the **creation of a special and handcrafted paper made with 100% of the fibers obtained from the recovery of tomato plants**.

*Vincenzo Del Monaco artisan / Toscolano Paper*

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**The uniforms of our kitchen team are obtained from the complete recycling of old tablecloths.**

They are provided to us by the same laundry to which we entrust the washing and maintenance of all our things: a local company that works only according to sustainable practices as well as extreme energy and water savings.

All the products present in our online shop have been chosen according to the same philosophy of thought.

In fact, we have carefully selected brands of Italian excellence that, in addition to working in an ethical and sustainable way, have opted for **eco-green shipping** to Denmark, drastically reducing the environmental impact.





Every thought and every action carried out for this new season of BRACE had as final goal the evolution of ourselves and the quality of our work.

**As a restaurant, as a chef and as a team, we have one task: to be a good example for others!**

In a modern world that runs fast, we want to be the spokespersons of a deep and strong concept of sustainability that has its roots in the traditions of the past, those that are poor but rich in flavor and history.

We wanted to take a leap into that past where quality mattered more than quantity.

Not just the quality of the food, but the quality of the time as well. Time to devote to things.

To study, research, improve.

**For this reason BRACE is now open to the public only 4 days a week, to be sustainable even in business decisions.**

To give greater quality to our time, that spent in the restaurant and that spent outdoors.

In fact, we dedicate our third closing day to let the whole team know the realities we collaborate with or with which we would like to collaborate. Small farmers, breeders, wineries, all realities that we learn to know more closely.

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press@restaurantbrace.dk