

LIFESTYLE / DIGITAL SUBSCRIPTION

# 5 of the best zero-waste restaurants in Copenhagen

By Linnéa Pesonen  
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Photo: Gro Spiseri

**From fine dining to family style, discover the tastiest zero-waste restaurants in the Danish capital below**



In many ways, Copenhagen remains a frontrunner in sustainability, where many have even pegged the Danish capital as the eco-friendliest in the world. From sustainable transport (and people cycling everywhere) to environmentally friendly urban development and general encouragement to make greener choices, the city has been praised for its outstanding efforts in protecting our planet.

Another area that's enjoyed a positive change is Copenhagen's eating-out scene, where many restaurants are mindful of the environment by only using local produce, offering a plant-based menu, or crafting their dishes solely from organic ingredients. However, a few players have taken sustainability to the next level, opting for a completely waste-free operation. Below, you'll find five of the best zero-waste restaurants in the Danish capital.

**Related: [The best plant-based restaurants in Copenhagen](#)**

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1

## Amass

With responsibility as its mantra, Amass tries to preserve the environment as much as possible with each of its actions. By implementing a 'no food waste' practice, the restaurant turns every bit of an ingredient into something useful, where vegetable and fruit skins and seeds, herb stems and even fish bones get a new life as seasonings, misos or crisps, amongst other things. At Amass, the driving force behind the creativity lies in the flavours crafted from what others might regard as "waste".



Photo: Amass



Photo: Amass

Headed by chef and owner Matthew Orlando, Amass earned its Michelin Green Star in 2021, reflecting the restaurant's exquisite food and exemplary conduct when it comes to sustainability. With a carefully curated, ever-changing menu, Amass' cuisine is influenced by the seasons and the ingredients. Paying the utmost respect to the ingredients is key.

The same sustainable philosophy is extended to beverages: The restaurant only serves locally brewed beer and organic wine, alongside a selection of teas made of dried fruits, leaves, and berries sourced from Amass' garden behind the restaurant. With edgy industrial settings, graffiti art and huge windows looking over the docklands, guests are guaranteed an unforgettable culinary experience.

*Refshalevej 153, 1432 København, Denmark*

## Terra

"At Terra we celebrate nature and the environment every day. We respect ingredients and the people involved in the process. We strive to create awareness on a conscious living, while inspiring people to reduce food waste",

owners Valerio Serino and Lucia De Luca say. Paving the way for a zero-waste concept, like Amass, Tèrra was awarded a Michelin Green Star in 2021.

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Photo: Alberto Blasetti

Photo: Alberto Blasetti

Although Tèrra draws inspiration from international contemporary cuisine and techniques, local and seasonal ingredients are at the centre. With a creative and minimalist menu, Tèrra's food is all about the flavour achieved with innovative craftsmanship that maximises the use of the ingredients and reuses all by-products until there are only fibres left. Not stopping there, Tèrra uses the leftover fibres as compost for the restaurant's kitchen garden, where fragrant herbs and seasonal plants are grown.

Even though Tèrra's menu is plant-based, it only includes local, freshly-caught seafood and biodynamic meat when animal protein is used. With the owners' Italian roots, Tèrra's pasta dishes are amongst the best in the city, with the pasta coming from [il\\_mattarello](#), the restaurant's Copenhagen-based artisan and organic pasta lab.

*Ryesgade 65, 2100 København, Denmark*

## Brace

Serving modern Italian cuisine crafted from the finest ingredients that Nordic nature can offer, Brace's food is always seasonal and organic, sourced from small Scandinavian farms that share the restaurant's values. For example, the restaurant sources its mushrooms from Danish Funga Farm, where the mushrooms are grown with an artisanal and sustainable method from spore to harvest.

Brace pays the highest respect to its ingredients, and the food focuses on simplicity that allows the essential flavours to take centre stage. Utilising the rich, gastronomic culture that stems from Italian co-owner and chef Nicola Fanetti's roots, Brace offers the freshest take on classic cuisine. What is left over won't go to waste; for instance, the restaurant uses coffee grounds to make kombucha and fruit, and vegetable peels are turned into non-alcoholic beverages and aromatic teas.



Photo: Letizia Cigliutti



Photo: Letizia Cigliutti

The pure love for protecting the environment is apparent in the rest of Brace's actions as well, as old tablecloths have been put to good use as embroidery on staff uniforms. In addition, fresh flowers are never used as decorations, and in

the dining room, you won't find anything made of plastic. In 2021, Brace was awarded a Michelin Green Star for its pioneering work in sustainability.

*Teglårdstræde 8A, 1452 København, Denmark*

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4

## Ark

The first vegan restaurant to be awarded a Michelin star in the Nordics, [Ark](#) is revolutionising plant-based cuisine with its innovative, fine-dining approach that has sustainability at heart. Offering a tasting experience that's inspired by seasons and local produce, Ark likes to keep their ever-changing menu as a surprise (although you can get a sneak peek on their website).



Photo: Brett Lavender

Photo: The Travel Book

Proving that plant-based food can encompass the same flavour, depth and

dimensions as any other cuisine, Ark aims to inspire others to eat less meat and reduce the harm caused to our planet. At Ark, sustainability is at the core of everything done, from sourcing products and ingredients to the food that's served and the Danish eco-friendly furniture in the dining room – not forgetting the vital waste management. For example, off-cuts are turned into seasonings and garnish, while spent wine is reused in sauces, and even banana peels are utilised in cocktail infusions.

Speaking of drinks, Ark is embracing the zero-waste ideology in the bar as well, where almost everything is homemade. Spent wine is revamped, while tea and coffee grounds are used in homemade liquors and vermouth. Moreover, Ark doesn't use any citrus in their beverages – acids and flavours that balance the drinks are fermented in-house. An extensive selection of organic wines alongside natural wines is available for a wine-lover.

\*Nørre Farimagsgade 63, 1364 København, Denmark

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5

## Gro Spiseri

A unique zero-waste concept where guests can enjoy their delicious food on a rooftop overlooking the bustling city, Gro Spiseri is not only a restaurant but also a rooftop farm, part of the ØsterGRO project. A laid-back concept where 'family-style' plates are shared and guests are seated at a long table surrounded by lush greenery, Gro Spiseri is all about great, hearty food and a cosy and warm atmosphere.





Photo: Gro Spiseri

All of Gro Spiseri's food is based on organic production and ingredients are sourced from local farmers and producers. Relying only on local produce, Gro Spiseri's menu is seasonal and changes according to the available ingredients. To minimise food waste, guests who book to come to eat at Gro Spiseri will pay for their meal in advance.

Keeping their menu a secret, Gro Spiseri wishes to offer guests an experience full of tasty surprises accompanied by a selection of natural wines, beers, and non-alcoholic drinks. The accompanying ØsterGRO rooftop farm provides its members with an opportunity to enjoy the delicacies the garden offers with a system where two harvest bags can be pre-paid and collected after each season.

*Æbeløgade 4, 2100 København, Denmark*

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