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An Ongoing Fairy Tale

Serving the Elite for Three Centuries

In a city made famous by Hans Christian Andersen's fairy tales, not every fairy tale is fictional.

It was in 1755 - 269 years ago - that Jean Marchal, a young French servant, fell in love with Marie Coppy, daughter of the chef of the royal palace in Copenhagen. Not only did Jean and Marie share a consuming passion for each other, they also shared a passion for the culinary arts and a desire to present them with perfection to His Majesty King Frederik V of Denmark and his family.

Eventually, the young couple established a restaurant with the support of the king, where they could serve the aristocracy, and thus the legend of the d'Angleterre was born (although the first name of the establishment was "The Strong Man's Garden - Den Stærke Mands Have – a dedication to the king). Unlike other fairytales Marie passed away at a young age, and Jean did not live for long either. But their souls and ethos have lived on for more than two-and-a-half centuries. Today, every single person associated with the ownership and daily work of the d'Angleterre affectionately and conscientiously continues Jean and Marie's legacy and the passion for service and hospitality that began in 1755.

During the 2015 Jubilee Year, the d'Angleterre celebrated 266 years of serving the world's elite with a variety of events and festivities. And to complete the circle of the fairy tale, the monarch who brought Jean Marchal and Marie Coppy together in 1755 and got them started was represented at a Gala Ball in April by his great-g



The Hotel

A Copenhagen icon since 1755, the Hotel d'Angleterre reopened on May 1st 2013 following the most ambitious hotel restoration in Danish history.

Constructed as an original neoclassic palace and maintaining its historical additions from the 1870's, the hotel blends elements of its original legacy with the latest in tailored services, elegance and technology. The hotel is ideally situated next to the Royal Danish Theatre on the Kongens Nytorv Square in the heart of Copenhagen and connected to the famous pedestrian shopping street Strøget.





Accommodation

The hotel features 92 rooms including 55 suites – all with spacious bathrooms, the latest technology and individually controlled climate systems. As the first Scandinavian hotel the rooms and suites also offers "washlet, self-flush" toilets.

The stunning 250 square-meter Royal Suite features a grand balcony overlooking Kongens Nytorv Square and The Royal Theater, it has a dining room for 10 guests and a spectacular fireplace.



Dining and Champagne Bar

The Michelin-starred restaurant, Marchal, features a walk-in wine room, open display kitchen and cocktail bar, all designed to create a dynamic and high-energy environment for both residents and Copenhageners alike. The Champagne bar "Balthazar" offers a selection of more than 160 champagnes, tapas-style cuisine, caviar service and live DJ's on weekends.

Meetings and Events

d'Angleterre has hosted countless historic events including formal galas, weddings, diplomatic assemblies and royal occasions. The hotel's private function rooms offer the ultimate setting for tailor-made meetings, events and celebrations all state of the art technology. The historic Palm Court and Louis XVI Ballroom continue to be the most desired entertaining space in Copenhagen.









HISTORY

The story of the Hotel d'Angleterre began in the 18th century when Jean Marchal, a French servant, and Maria Coppy, daughter to the royal chef, fell in love. Maria was known for her brilliant culinary ability and Jean was well versed in serving the privileged. Together, in 1755, Mr. and Mrs. Marchal established a restaurant, which later grew into a Palace and ultimately the Hotel d'Angleterre. With a longstanding tradition of hospitality, the hotel became the premier social destination and over the years it has hosted the world's visiting royalty, dignitaries and celebrities.

The original hotel structure was the neoclassic residence of Count Ahlefeld and the hotel as it stands today was designed by the Danish architect, Jens Vilhelm Dahlerup in the mid 1870's. Dahlerup was also a historicist and designed numerous other iconic landmarks in Copenhagen, including the Royal Danish Theatre.







The d'Angleterre is defined by its centrality to Copenhagen – physically and socially – and by its unusual longevity. It originated as a restaurant opened in 1755 by Jean Marchal, a French servant who married Marie Coppy, daughter of the chef of King Frederick V. After a fire, it moved to the hotel's current location in 1795. In 1875 the building took on its current form and was rebuilt just before World War I and purchased by the Remmen Foundation in the 21st century. Most recently, under the ownership of the Remmen Foundation, the hotel reopened in 2013 after three years of major renovation work.

REIMAGINING

Located on Copenhagen's picturesque Kongens Nytorv (The King's New Square) in the heart of the city, the reborn d'Angleterre has retained its legendary and instantly recognizable sparkling white façade. The renovation involved literally taking the building apart down to its skeleton and recreating an entirely new - yet historic – "grand hotel." Where possible, original details were retained – including fireplaces, Art Nouveau cornices, 100-year-old lamps and hotel corridors wide enough for ladies in crinolines to glide past each other. The demolition of false ceilings installed during the misguided modernizations of the 1950's and 1960's revealed long-forgotten detailing,

including the glorious dome over the hotel entrance, now resplendent in white and gold.

The hotel's entry floor has been entirely reimagined, consigning a fake mezzanine and acres of red velvet to the dumpster and ushering in a palate of grey, lilac and white – counterpointed by displays of exquisite flowers. The hotel's natural flow has been restored, so that there is a logical progression from the exterior into the elegant lobby and reception area, to the lounge, and the *Marchal* Restaurant and Bar.







SLEEPING

Most importantly, perhaps, the hotel's original 123 guest rooms have been reconfigured as just 92 rooms and suites. Each is a capacious mélange of luxurious textiles, inch-deep soft carpets, silk wall coverings, marble and stone bathrooms, and discreet and easy-to-operate lighting. Mattresses are by DUX, topped with fluffy duvets. The d'Angleterre offers the highest of tech, including free Wi-Fi and Denmark's state-of-the-art-defining Bang & Olufsen screens, remotes and sound systems.









DESIGNING

The hotel's rebirth is a collaboration between architectural practices: Denmark's C.F. Møller and London's GA Architects. The Chair of the Remmen Foundation that owns the hotel, Else Marie Remmen, is personally responsible for the interior design, along with Creative Director, Alan Evensen.

But this is not your standard "grand-hotel" interior designit's much more than mere luxury. It is originality and charm and part of the charm is the creation of the 3,000-squarefoot Royal Suite, where Biedermeier vitrines are used to hang clothes behind glass and marquetry doors.

Throughout the hotel, gorgeously framed and expertly lit sepia and black-and-white photographs of the d'Angleterre in earlier days confirm the sense of history.









ADMIRING

And then there's the art. The first "wow" comes in the lobby, as guests come face to face with an original oil in a giant gilt frame: The young Queen Victoria painted by Winterhalter. Above the reception desk is what one might call the "anti-Winterhalter" – one of a limited edition of Andy Warhol's silkscreen portraits of Queen Margrethe II of Denmark. And throughout the public spaces and in every room and suite is an array of paintings, lithographs, watercolors and prints by leading Danish artists.









REFRESHING

The hotel's restaurant is named *Marchal* (recalling the French servant who opened his restaurant here in 1755). Its kitchen, menu and vision are masterminded by the charismatic chef, Jakob de Neergaard, who was awarded a Michelin Star for his work six times. *Marchal* and its adjacent bar spill out into Kongens Nytorv, where sidewalk dining takes place all year round.

At the rear of the hotel, and also accessed directly from the street, is the *Balthazar Champagne Bar*, a Copenhagen first, where 160 types of Champagne are served from the bottle or mixed into unique cocktails.









PAMPERING

A team of 120 highly professional staff provide discreet and impeccable service that combines elegance and grace with the natural friendliness, openness and perfect English that define what it is to be Danish.

On the hotel's lower level is a vast area devoted to guests' wellness. The spacious *Amazing Space Spa* is designed to provide a tranquil environment for the mind, body and soul, offering an expansive menu of signature treatments, a lounge for relaxation and revitalization and a fully equipped fitness studio. The spa leads to the d'Angleterre's 2,000-square-foot tile and marble pool, the most glamorous hotel pool in the Danish capital.

A centerpiece of the "new" d'Angleterre is the hotel's historic Palm Court where balls and special events have attracted Copenhagen's "society" for more than a century. The stained-glass-roofed Palm Court, as well as the gilt and chandeliered Ballroom, and all of the hotel's smaller meeting & banqueting space, combine traditional elegance with the latest technology.







LOVING

Asked what separates the d'Angleterre from other "grand hotels," Else Marie Remmen, chair of the Remmen Foundation, says, "The heritage of the d'Angleterre is built on a love story: The 18th-century love between Jean Marchal and Marie Coppy; similarly, our 21st-century decision to transform the d'Angleterre has been an act of love: Love for this landmark hotel and for Copenhagen."







STORIES OF THE D'ANGLETERRE

HANS CHRISTIAN ANDERSEN

H.C. Andersen was a regular at the d'Angleterre. The first time he stayed at d'Angleterre was in 1860 on November the 23th. He stayed till January 4th 1861. The last time he stayed at the d'Angleterre was four years before his passing, on the 29th of April to the 7th of May 1871. In between those two dates he stayed at d'Angleterre quite often and he also celebrated Christmas here in 1865.

H.C. Andersen was afraid of fire, which is why he always asked to stay at the ground level. During his first visit he stayed in two rooms at the corner of Kongens Nytorv Square and Strøget – only at one occasion he stayed on the 1. Floor. (2. Floor to Americans). The suite, that is now dedicated to him, is above his favorite rooms on the corner of Strøget and Kongens Nytorv – but on the 2. Floor (3. Floor to Americans). Today Marchal is located where his suite used to be.

H.C. Andersen wrote the famous fairytale "Hvad fatter gør er altid det rigtige" (What Father (The Old Man) Does Is Always Right) during one of his first stay.

Our hotel mascot, D'UCKLY, is The Ugly Duckling from his famous fairy tale.

HISTORIES

A few years before his death, H.C. Andersen had many stays at the d'Angleterre. You see, it was in 1872 that this illustrious Dane published his last four fairytales. In total H. C. Andersen published one hundred and fifty-six tales! In fact, these last tales are the pride of all Copenhagen concierges. Do you know why? The most important of these four stories is called: The Key to the Door...

Now you know the secret of our concierge's keys!











STORIES OF THE D'ANGLETERRE D'ANGLETERRE BY LEGO

In celebration of d'Angleterre's 260th anniversary, LEGO presented us with a magnificent model of the hotel constructed entirely with Denmark's iconic LEGO bricks.

A total of 47,876 bricks were used to build the LEGO model on a scale of 1:45, and it took a professional LEGO builder 150 hours to complete – which is almost a month's work for a fulltime employee.

We are proud and honoured to receive this gift from LEGO, which is now on display in the window in the reception.



KIERKEGAARD

Søren Kierkegaard was a Danish philosopher, theologian and poet with a social critic and religious approach. He wrote critical texts on organized religion, Christendom, morality, ethics, psychology, and the philosophy of religion, displaying a fondness for metaphor, irony and parables. Much of his philosophical work deals with the issues of how one lives as a "single individual", giving priority to concrete human reality over abstract thinking and highlighting the importance of personal choice and commitment.

Soren Kierkegaard's parents lived on a farm in the Esbjerg area. This farm was near the church of Sædding, so it was called: "church farm", that made "Kierkegaard" in Danish of the time. This name then became that of the family. The surname Kierkegaard does not mean "garden of the church" as one might think





STORIES OF THE D'ANGLETERRE

FIVE-STAR SUPERIOR

d'Angleterre has received the highest accreditation possible in the common European hotel star rating system, which Denmark joined on January 1st 2015.

The highest rating a hotel could achieve used to be five stars, but after Denmark joined the Hotel Stars Union, it became possible to earn a "Superior" rating in addition to the five stars.

The d'Angleterre is the only hotel in Denmark in the category of "Five-Star Superior".









The only suite with a fireplace and Flora Danica porcelain

Royal Suite

The Royal Suite has a 42 meter terrace facing Kongens Nytorv (King's New Square), which is the biggest square in Denmark and the location for the first equestrian statue in Scandinavia dated back to 1688 (100 years older than USA). From the Balcony you see The Danish Royal Theater with an undisturbed view to picturesque Nyhavn and Charlotteborg (1672) – a part of the Royal Danish Academy for Fine Art and the beautiful Thott Mansion / The French Embassy

Interior:

- The desk is antique and has been the working tool for many leaders during the years - heads of states, royalties and other celebrities
- The three chandeliers in the suite are all antique and the one in the dining room has been in Victor Borge's suite during all the years d'Angleterre was his home away from home
- The only suite with wooden flooring at d'Angleterre from Shotten und Hansen (oak)
- The stucco in the ceiling has cherub angels' motives. They are original and gently restored by experts from the Danish National Museum.
- The Royal Suite is the only suite that has undergone a gentle renovation rather than a refurbishment, which is the case for the rest of the hotel.









STORIES OF THE D'ANGLETERRE THE STATUE OF KING ARTHUR

Bronze statue from Maximillian I.s tomb in Innsbruck Cast by Peter Vischer (Nürnenberg 1460 – 1529) in Germany in 1513

Height 215 cm

The statue shows the legendary King Arthur in medieval armor. King Arthur is the central figure of England's most famous legend. We do not know for sure if King Arthur was a real person. He might have been a Celtic warrior king of the fifth or sixth century who fought against the Saxons.

Many places around Britain claim to be his birthplace. Tintagel, in Cornwall, with its early Celtic connections, seems to be the most popular choice. The original medieval authors of the Arthurian legends began writing about him in the ninth and tenth centuries. They knew the stories of King Arthur as they had been handed down from earlier times.

Fun Hotel d'Angleterre fact about the statue; The story goes that the late King of Pop, Michael Jackson wished to purchase the statue during a stay at the hotel. He was told that the statue was not for sale, where to Mr. Jackson replied; "What if I buy the hotel, will the statue be included?"





STORIES OF THE D'ANGLETERRE RISALAMANDE & D'ANGLETERRE

Rumor has is that the traditional Danish Christmas dessert, Risalamande, was invented on a late night at d'Angleterre by a total coincident!

In the middle of the night in the beginning of the twentieth century, the hotel received a noble guest. The distinguished gentleman was hungry and asked for a 3-course dinner.

This forced the chef to improvise, because when it was time for the dessert, he had nothing else in the pots than cold rice. Of course, that was not grand enough, so the chef invented his own dessert on the spot. He whipped some cream and added chopped almonds. Then he put a platter of chopped cherry on top and gave the dessert a fine and French sounding name: Risalamande.

Whether the story is true or not, we'll probably never know, but most historians today agree that risalamande was first served at d'Angleterre, so maybe there is something to it!









STORIES OF THE D'ANGLETERRE

FLORA DANICA IN ROYAL SUITE

In a beautiful cabinet in our Royal Suite, we have the famous Flora Danica porcelain.

Do note that this was the time of Marie & Jean Marchal's opening of "The Strong Man's Garden" (which they opened with the help of the same king: Frederik the 5th of Denmark): The story of Flora Danica began in the Age of Enlightenment. In a time where humans strove for rational knowledge of nature, which is why King Frederik the 5th of Denmark commanded that all the plants in the entire kingdom were put in a reference work, so that they could be studied. In 1752 botanist Georg Christian Oeder was appointed the task - and 9 years later the first booklet in the reference work was published. It consisted of 60 copper prints so divine that rumors about them travelled the world. For the next 10 years (1761-1771) Oeder published 10 booklets with 60 copper prints in each booklet. He was then replaced. His replacement was replaced. And within 122 years the collection grew into an impressive collection of 3240 motifs of flowers and plants organized in 51 booklets (plus 3 supplement booklets) titled Danica. Flora

In 1788-89 Russia and Sweden were at war. At the time, Russia and Denmark were defense allies – but in the crucial hour Denmark failed to support the Russian army. Thus, the Danish King needed to make amends and come up with a reconciliation gift worthy of the Russian Empress. In 1790 he placed an order for a dinner service so magnificent it could

dazzle the whole world - and definitely an Empress like Catherine the 2nd, who was a notorious collector of fine porcelain. She died before it was finished, and the porcelain never crossed the boarders of Denmark.

When the King ordered the first Flora Danica, he wanted it to be the most impressive porcelain the World had ever seen. A dinner service that would add luster to the Danish Kingdom and demonstrate the nation's artistic and technical skills. In the beginning, only one man was appointed the task: Johann Christoph Bayer who had contributed to the Flora Danica book some years before. From the Royal Danish Porcelain Manufactory in Købmagergade he worked on the dinner service for 12 years. During these years he produced the majority of no less than 1802 pieces of Flora Danica porcelain. An incredible deed that costs him both his strength and sight. On the 7th of July 1802 the Crown Prince stopped the production. A dinner service of 100 plate settings were completed.

More than 225 years have passed since the first motifs from the old copper prints were painted on porcelain and delivered to the Royal Family. Today the original Flora Danica is one of the most important Danish cultural treasures. Both seen as an ever-relevant tribute to the nature of Denmark and the most exquisite example of Danish design and craftsmanship. Today, the first Flora Danica is exhibited at Rosenborg Castle, Christiansborg Castle, and Amalienborg Palace.



THE HISTORY OF THE D'ANGLETERRE

1915

Early March 4th, the hotel's night porter noticed smoke in the vestibule. He alerted the fire brigade and more than 100 guests were evacuated. The main building of d'Angleterre facing the Kongens Nytorv (King's New Square) survived the fire but the side street wings were burned to the ground. The d'Angleterre closed down for renovation.





1945

Liberation was joyous but the war had taken its toll on the Hotel d'Angleterre, and more than a coat of paint was needed to return it to its former glory.

In November 1945, the management was given the goahead by the owners to begin restoration – one simply could not imagine Copenhagen without the grandeur of the Hotel d'Angleterre. Ten years later the refurbishment had still not been completed yet, nevertheless it was an important year: the hotel celebrated its Bicentennial in 1955.



2001

In 2001 on the occasion of Henning Remmen's 70th birthday and his 25th anniversary in the hotel industry, he commissioned Albano Poli, one of the world's most famous glass artists to give the Palm Court an impressive mosaic roof. More than hundred thousand brightly colored glass mosaics and 30 tons of materials were transported to Denmark to make the biggest mosaic roof in Northern Europe. In the center circle, Albano Poli featured the beautiful crest of Mrs. Remmen's family dating back to 1212.

2013

The d'Angleterre reopened on 1st of May as a revitalized grand palace balancing legacy and style with intuitive and tailored services.









AFTERNOON TEA

On selected Sundays (not in high seasons), we offer afternoon tea at the d'Angleterre. Afternoon tea is served from 15.00 to 17.00. It is the Marchal team who provides the service of the afternoon tea in the Gallery.

The tea is served in collaboration with Krug (we're an official Krug embassy), and the guests are offered variations of packages where they can choose between: "Grande Cuvee", "Rosé" & "Vintage". We use very exclusive German china called 'Emperor's Garden' from Fürstenberg.

We have an availability of 6 tables, with a maximum of 4 guests on each table. There are also 6 'Bird Cages'. Guest will book their tables online where they will also prepay for the ticket.









BRFAKFAST

Breakfast is served Monday – Friday from 07:00 AM to 10:30 AM and Saturday – Sunday from 07:00 AM to 11:00 AM.

The breakfast at d'Angleterre leaves nothing to be desired, so set aside plenty of time for the day's most important meal. We serve everything a hungry heart desires, from the famous breakfast classics to omelette with lobster and truffle.

We serve eggs in 14 different ways, and we will happily serve yet another variant if you prefer a special egg dish that is not already on our extended egg card.

Breakfast is served in Marchal's beautiful setting overlooking Kongens Nytorv.









BRUNCH

On selected days we offer champagne brunch from 12.00 to 15.00 at Marchal. It is only possible to book the brunch online at www.marchal.dk.

We open for reservation in quarters. So in January we open for q2, April for q3 etc. The dates are determined by the restaurant manager.









MARCHAL HOURS

Lunch starts at 12.00.

At lunch we offer à la carté menu and a 2 or 3-course set menu. The menu varies from day to day and from week to week.

Last order for the kitchen for lunch is at 16.30. From 16.30 to 18.00 we set up the restaurant for dinner service. During that time we offer the bar menu in the bar area.

Dinner service

Dinner starts at 18.00. At dinner we offer à la carté menu.

The kitchen closes at 22.00 (Friday and Saturday at 23.00).

Terrace service

In the summer time and in the Christmas period we have terrace serving in front of the hotel d'Angleterre.





PASTRY AT THE D'ANGLETERRE

MAISON D'ANGLETERRE

MAISON d'Angleterre is a culinary destination for discerning connoisseurs. Here you will find the finest delicacies from the Michelin-starred kitchens of Marchal, along with many other wonderful products from the region to indulge both the palate and the soul.

In the morning, MAISON d'Angleterre smells of freshly brewed coffee and warm house-made croissants. And in the afternoon, our skilled confectioner serves a little piece of heaven - a beautifully designed cake to be enjoyed.

The MAISON d'Angleterre concept has been created with the desire to bring the gastronomic cuisine and rarefied taste experiences of Marchal beyond the walls of d'Angleterre, to the streets of Copenhagen and its passersby's. The shop is stocked daily with freshly baked cakes, pastries and other refined delicacies.









Branded hashtags

#dangleterre

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