



NY CARLSBERG
GLYPTOTEK

Press release, November 2011

Ecology and Sustainability at Café Glyptoteket

It is with a focus on ecology and sustainability that restaurateur Stéphanie Michaud and Peter Stub have taken over Café Glyptoteket.

After 16 years with Mette Blomsterberg behind the counter Café Glyptoteket was taken over this summer by the experienced restaurateur couple Stéphanie Michaud and Peter Stub. The café is located in the museum's Winter Garden with a prospect of palm trees and Kai Nielsen's "Water Mother". Here it is possible, henceforth, to enjoy home-made lunch dishes and desserts made of what are primarily ecological and sustainable ingredients.

Peter Stub was formerly chef at Restaurant Kanalen in Copenhagen's Christianshavn, and he brings both French and classic Danish cuisine with him to Café Glyptoteket. Try, for instance, the home-made chicken salad combined with an ecological schnaps, and, for dessert, lemon meringue pie.

Stéphanie Michaud's French background is also in evidence on the menu, which offers ecological French wines and macaroon cakes. She quickly fell in love with the atmosphere at the Glyptotek.

"The café has fantastic surroundings, while at the same time there is something quite special about the atmosphere in a museum. Patrons are more relaxed and enjoy themselves," says Stéphanie Michaud.

Address:

Café Glyptoteket
Dantes Plads 7
1556 København V

Opening hours:

The café observes the same hours as the museum: Tuesday-Sunday 11.00 – 5.00 p.m. Closed on Mondays.

Table reservation by phone: 33 41 81 28

Lunch dishes at prices between 95 to around 200 kr.

Read more at www.glyptoteket.dk/cafe

For further information, please contact:

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