



Thank you for your interest in Nimb.

Here we have compiled information about Nimb as well as our upcoming plans for the next year.

Nimb Hotel

Nimb welcomes everyone, aiming to deliver premium service to every guest, from those staying in a suite for a week to students dropping by our bar for an espresso. Located in one of the most stunning locations in the heart of Copenhagen, with the enchanting Tivoli Gardens as its lush backdrop, Nimb presents an unparalleled combination of subtle Scandinavian urban luxury, Danish design, meticulous service, and top-tier gastronomy, all infused with a touch of Tivoli enchantment. This year, Nimb was one of only 21 hotels to be included in Small Luxury Hotels' "Finest Collection", and the hotel was also named the country's leading boutique hotel at the *World Travel Awards*. Nimb has recently also opened the brand new Nimb Boutique – an oasis of luxury and beauty. Here, guests can indulge or find the perfect gift from our carefully curated selection of unique designs, travel accessories, and wellness essentials. Each product is thoughtfully chosen with a focus on quality, aesthetics, and functionality.

Gastronomy highlights

2024 was another successful year for Nimb, as we continued to evolve and achieve our goals for both hotel and restaurant guests. Nimb had the honour of hosting several prestigious dinners and tastings, including a 1000-point tasting featuring rare 100-point wines such as Château Mouton-Rothschild and Château Lafleur. Moët Hennessy also chose Nimb for the exclusive launch of their Dom Pérignon vintage 2015 and vintage 2006-Plénitude 2 at a special dinner. Nimb Brasserie will continue to host inspiring winemaker dinners and guest chef appearances in 2025. In 2024, the Japanese Pagoda in Tivoli Gardens welcomed six internationally acclaimed restaurants: Hiša Franko from Slovenia (3*), Aska from New York (2*), Ösch Noir from Germany (2*), Alejandro Serrano from Barcelona (1*), MODU (a collaboration with chef Kristian Baumann from Koan (2*)), and KOKS from Greenland (2*). More world-renowned restaurants will visit the pagoda in 2025. Stay tuned for updates.

Bar and rooftop

At Nimb Roof, we continued our "Seafood Sundays" concept, where guests enjoyed champagne, seafood, and live music against the backdrop of the city's beautiful sunset. In 2024, Nimb Roof hosted exclusive tastings and BBQ events with Michelin-starred chefs. More events will take place in these magnificent rooftop surroundings in 2025. At Nimb Bar, "Nimb Tastings" has become a signature event, offering curated tastings of wine and spirits from prestigious brands such as LOUIS XIII and The Macallan. In 2025, we will continue our tradition of exclusive tastings featuring some of the world's most exquisite beverages. In 2024, we also introduced a new cocktail menu inspired by the Grimm brothers' fairytales, a perfect complement to our magical ambiance. Storytelling and enchantment have always been central to Nimb's identity. It was within Tivoli's enchanting grounds that fairytale writer Hans Christian Andersen found inspiration for beloved tales like "The Nightingale," and where Walt Disney envisioned his iconic theme parks. Nimb continues to weave stories and fairytales into its very being, including its captivating cocktails.

Wellness

In 2024, Nimb Wellness expanded upon the concept of Urban Wellness, merging relaxation and beneficial treatments with cutting-edge innovation and technology. We launched the MLX i3 DOME, representing the forefront of detox treatment technology, and Nimb Wellness' guests now have access to complimentary Body Roller treatments – perfect for releasing tension, strengthening flexibility, and increasing mobility. Our ongoing mission is to provide a modern and exclusive urban wellness experience for our guests.



More info about Nimb Hotel

Since 2018 Nimb has operated under a dual management system, with Maria Oldenbjerg, the hotel director, managing the hotel and wellness services, and Mikkel Ustrup, the director of high-end services, overseeing the culinary experiences, Nimb Bar, and our events. This structure allows us to focus closely on every detail, enabling us to work together to create a unique, modern urban luxury experience for our guests.

Nimb first opened its doors in 1909 within the newly constructed, Moorish-inspired "Bazaar" designed by architect Knud Arne Petersen, the then-director of Tivoli Gardens. Founders Vilhelm and Louise Nimb, renowned culinary entrepreneurs in Copenhagen, quickly propelled Restaurant Nimb to the forefront of the city's dining scene.

Following a comprehensive renovation of the Nimb edifice in 2008, Nimb was remodelled to also welcome hotel guests. Each room offers a distinct identity and style, merging antiques and carefully selected art pieces from around the globe with the finest in Danish design, including Toni faucets, Dinesen floors, and B&O audio-visual systems. This unique interior design extends to the 21 new rooms added in 2017 within a contemporary annex. The expansion also saw the introduction of Nimb Roof, featuring an outdoor heated pool and bar, which opened in May 2018. Exclusive to hotel guests and 60 Nimb Club members, the rooftop offers a luxurious escape.

Nimb is a 5-star superior luxury hotel and the only hotel in Tivoli Gardens. Nimb is owned by Tivoli Gardens and has been a member of the Small Luxury Hotels Collection since 2011. Nimb also boasts the unique distinction of being the only hotel in Denmark to have three concierges awarded the prestigious Clefs d'Or.

Nimb embrace sustainability in all initiatives and with every product choice. Nimb Hotel is Green Key certified, one of only 21 hotels on Small Luxury Hotels' "Finest Collection", and a member of the Small Luxury Hotels Considerate Collection. All member hotels have been handpicked by Small Luxury Hotels for achieving the highest categories of sustainability criteria, which are aligned with the UN Sustainability Development Goals (SDGs) as well as the Global Sustainable Tourism Council (GSTC) framework.

Nimb holds the ambition to gain international recognition for delivering authentic and unparalleled luxury experiences that stand in a league of their own. The hotel has been recently honoured as Denmark's Best and Northern Europe's Second-Best Hotel by readers of *Condé Nast Traveler*, and it has twice been included on the Condé Nast Traveler Gold List.

Since late November 2017, Nimb Hotel has offered 38 rooms and suites, part of an expansion that spans 2,000 m². This expansion includes a restaurant, a terrace, and a rooftop pool and bar, enhancing the Nimb Hotel experience. All guests at Nimb get free access to Tivoli and a ticket for unlimited access to all the rides.

Nimb Wellness

In September 2018, Nimb Wellness was inaugurated, introducing 300 m² of wellness amenities. Nimb Wellness provides a distinctive and sophisticated urban wellness experience, continuously evolving to fulfil the highest standards. The touchless treatment trend has been adopted, including recently investing in an MLX I3 DOME, making Nimb the first hotel in the Nordics to offer this innovative technology. This approach has been enthusiastically embraced, aligning seamlessly with Nimb's concept of urban wellness.

The Nimb Wellness' Globetrotter Series additionally allows guests to explore the world of spa treatments without ever leaving Nimb. The offerings range widely and include Filipino massage, Japanese lifting, Aloha,

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etc. Nimb developed the Globetrotter Series during the COVID pandemic to inspire the wanderlust of our guests. Nimb Wellness amenities also include a Moroccan hammam, fitness studio, CrossFit facility, Hyperbaric therapy room, wellness treatments and a relaxation area.

Nimb Roof

A 1,300 m2 rooftop terrace featuring a 60 m2 outdoor plunge pool, a pool bar, and a lounge area has been established atop the Tivoli Corner building, which has recently been honored with the prestigious 2020 Architecture Award from AIA (American Institute of Architects). This rooftop terrace, part of Hotel Nimb, offers a unique spot with panoramic views of the cityscape and Tivoli Gardens. While hotel guests can always enjoy Nimb's new rooftop, it also opens its doors to the public three times a week for special dining and music events, welcoming everyone.

Nimb Brasserie

French favourites are on the menu for breakfast, lunch, and dinner at Nimb Brasserie, accompanied by the stunning backdrop of Tivoli Gardens. As Nimb's largest dining venue, Nimb Brasserie draws both hotel guests and locals alike, offering a fine dining experience in a beautiful yet casual setting. It stands as one of the country's largest brasseries, yet it maintains an intimate and relaxing atmosphere where the focus is squarely on delivering both a delightful meal and enjoyable experience.

The kitchen crafts brasserie classics with a modern and playful twist. Open from 7:00 to 22:00, Nimb Brasserie caters to guests throughout the day, positioning itself at the heart of culinary excellence. Here, diners are treated to an array of choices and experience personalised service that feels like home.

Nimb Bar

Step into Nimb's historic ballroom and experience a bar beyond comparison! In the evening, you can sip magical cocktails under the grand crystal chandeliers, or enjoy a glass of vintage champagne by the majestic open fireplace. Afternoon Tea is available from 12:00 noon during sunlight hours, while cocktails are served starting at 17:30 from Monday to Friday and from 18:00 on weekends.

At Nimb Bar, there is no need for table reservations; just drop in and pick your preferred spot. However, we do recommend booking in advance for Afternoon Tea.

The Japanese Pagoda

Since the summer of 2021, visitors to Tivoli Gardens have enjoyed the chance to experience some of Denmark's and Europe's most talented chefs at culinary popups at the Japanese Pagoda. Restaurants like AOC, Faroese KOKS, and German Lafleur and Ösch Noir and American Aska, each awarded two Michelin stars, along with Spanish master chef Paco Morales, and Slovenian Hisa Franko – both holders of three Michelin stars, and one-star Michelin establishments such as Swedish Knystaforsen, Icelandic Dill, and Portuguese Vistas Rui Silvestre, are among the distinguished restaurants and chefs that have provided exceptional culinary experiences during their residencies. The intention is to transform the Japanese Pagoda into a year-round destination where guests can immerse themselves in cultures and cuisines from across the globe, featuring a rotating lineup of star chefs and world-class menus.