

Tramonto

Hotel Ottilia, Copenhagen

Words: Heleri Rande • Photography: Courtesy of Tramonto

Located in the iconic old Carlsberg brewery, Brøchner Hotels' new 155-room property, Hotel Ottilia, sits in a small area of Vesterbro west of Copenhagen's central station that has undergone tremendous change over the last few years. Once regarded as the seedy part of town, the place is now buzzing with characterful cafés and designer shops, while the brewery itself is being turned into an exciting new neighbourhood with its very own postcode. It is easy to see why this ongoing redevelopment, which reflects Denmark's cultural heritage whilst simultaneously looking to the future, was an instant draw for Søren Brøchner-Mortensen, Brøchner Hotels' owner and Director of Business Development.

Tramonto occupies the upper floor of the hotel, and boasts 360-degree views over the city. The venue, whose name means sunset in Italian, aims to bring warm southern vibes to the Danish capital. It is a concept that has been brought to life by owners Jerry and Jonna Kadriev, who are already well-known in the local restaurant scene as a result of 18 years running the La Rocca eatery in the city centre, although the Danish-Italian duo's F&B ventures also include the Pintxos tapas bar and a wine-trading company.



This 300-seat restaurant, which comprises both an indoor seating area and a 150-cover external terrace, is headed by Executive Chef Giacomo Russo, a 26-year-old Italian who has long enjoyed working in sizeable à la carte restaurants. He attributes much of his career success to his time in the kitchen with friend and mentor Christian Paradisi, Executive Chef at the Radisson Collection Royal Hotel in Copenhagen. “Working with Chris was a transformative experience for me,” he admits. “I learned so much about *hôtellerie* and how to operate in big restaurant spaces. That is when I grew to love these large dining rooms and managing during busy hours of the day.”

Originally from Rome but with family roots in Sardinia and Naples, Russo’s southern Italian food influences are clearly evident on the menu. Together with his sous chef, who also hails from Sardinia, they have been steadily working on improving the menu ever since the restaurant first opened its doors. “The identity of Tramonto is not Sardinian, but it definitely has a more southern style, and we will move in that direction,” he muses. “For example, we are now adding dishes with *bottarga* to the menu, as salted and cured fish roe is very typical to that part of the world.”

Some items on the current menu are probably more sophisticated

than the venue’s aspiration to be a casual Italian joint with a laid-back Scandi touch might first suggest. The half-moon-shaped beef carpaccio drizzled with citronette dressing, truffle and herbs, and the homemade tagliolini pasta served with Norwegian lobster and prawn bisque, could be seen as moving it up into more fine-dining territory. However, the young kitchen team is busy at work shaping the identity of the place, whilst collaborating on everything with Jerry Kadriev, who has spent ample time behind the stove himself. “Jerry gets involved in the kitchen, which is great for working together, as he has a lot of experience and offers valuable suggestions,” says Russo. “But he is also letting us be creative to test our own ideas.”

The restaurant’s Italian influences are readily apparent when it comes to sourcing both ingredients and drinks. Key items like cheeses and cured meats come from Italy, while the wine selection is directed by the owners and Sergio Custodio, Tramonto’s F&B Manager. “We collaborate with Sergio on the wine pairings and use a lot of wine reduction in the sauces,” notes Russo. “Currently, we have a cabernet sauce and a white wine sauce for the tagliolini, but we are working on many more.”

The bar programme is still being developed at the time of writing, although the venue is already starting to attract more cocktail



Homemade torchiatti, broccoli, stracciatella, chilli and anchovy

aficionados as the weather improves. There are also plans to brew its own beer at a local brewery. “We try to incorporate old history and make it interesting again,” explains Ulla Farlov, Event Coordinator at Tramonto. “From the restaurant terrace, guests can see the Carlsberg tower with the statues of brewmaster Carl Jacobsen and his wife Ottilia. She was born in Scotland and her favourite flower was the thistle; inside our restaurant, you can see this motif reflected in the design elements.”

As part of Tramonto’s relationship with the wider property, breakfast is served here by the hotel team, who use clearly designated areas and fridges, whilst conference catering and room service are executed by the restaurant staff. “We manage the restaurant for the hotel, but this is not a hotel restaurant,” says Russo. “It has its own identity and feel. We report to the owners and Lene Larsen, General Manager of the hotel, but we feel we are working in a restaurant.”

Indeed, Tramonto’s kitchen exudes a strong sense of camaraderie and shared purpose, with Russo successfully managing to keep his core team close, while simultaneously recruiting ambitious new chefs to drive everyone forwards. “It is not easy to find the right people, but my aim is to have people younger than myself here,” he reflects. “It is easier as they have not been conditioned in any way, and are more open to new ideas. Currently, we have two couples working in the kitchen, we really are like an Italian family.”

All in all, the early signs for Tramonto are very promising. The Danes, and everyone else for that matter, can rest assured that this development was worth the wait, and perhaps raise a glass to the team who managed to keep F&B at the heart of the old Carlsberg brewery. ●

www.tramonto.dk

IN A BITE Covers: 150 (indoor), 150 (outdoor) • Owner: Jerry and Jonna Kadriev • Developer: Brøchner Hotels • Investor: Carlsberg Byen, Brøchner Hotels • Architecture: Brøchner Hotels, Arkitema • Interior Design: Brøchner Hotels, Mette Fredskild, Morten Hedegaard • Executive Chef: Giacomo Russo • F&B Manager: Sergio Custodio • Event Coordinator: Ulla Farlov • Dinnerware, Cutlery, Glassware and Barware: Brønnum • Table Linen: DFD • Lighting: Rubn Lighting • Menu Design: Bookvideo



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