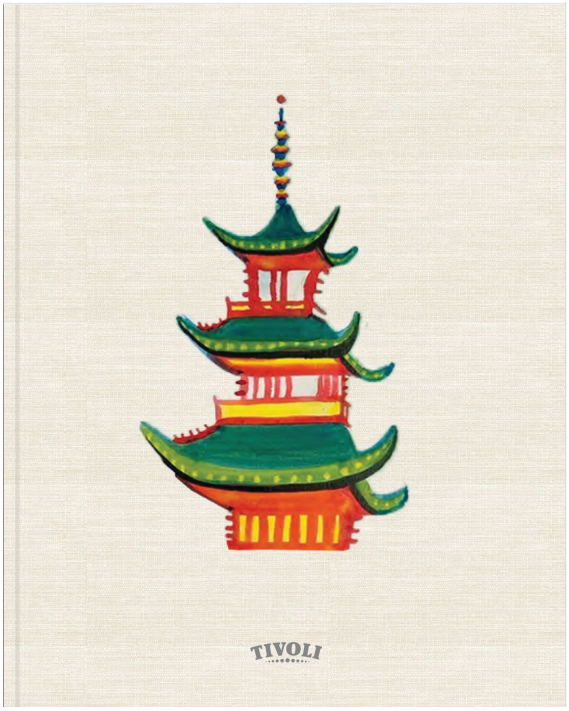
TITLE INFORMATION
Tel: +44 (0) 1394 389950
Email: uksales@accartbooks.com
Web: https://www.accartbooks.com/uk



The Pagoda

Nimb

ISBN	9788785374196
Publisher	Helmin Publishing
Binding	Hardback
Territory	World excluding Denmark
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Price	£60.00

- A beautifully crafted large-format book showcasing five years of Michelin-starred pop-ups inside Tivoli's iconic Japanese Pagoda
- An exclusive behind-the-scenes look at 25 world-class chefs, complete with stunning photography, signature recipes, and menu concepts
- A celebration of fine dining, design, and history — where Tivoli's timeless charm meets modern culinary artistry

In the middle of Tivoli Gardens, beneath a canopy of lanterns and reflections from the lake, stands one of Copenhagen's most iconic buildings — The Japanese Pagoda. Once a symbol of amusement and light, it has in recent years become a beacon of culinary excellence. Over the past five years, twenty-five Michelin-starred restaurants and chefs from all over the world have brought their artistry to The Pagoda — each for a shorter period, each re-imagining the space through their own vision of fine dining.

The Pagoda tells this story through text, photography, recipes, and behind-the-scenes insights, capturing how chefs transform architecture and atmosphere into edible experience. Alongside menu creation, craftsmanship, and the history of Tivoli's gastronomy, the book unfolds a dialogue between past and present — between playful nostalgia and modern precision. A tribute to creativity, collaboration, and culinary ambition, ***The Pagoda*** celebrates the meeting of taste and tradition in the most magical corner of Copenhagen.

The Pagoda is written and compiled by the communication team at **Nimb**, the renowned boutique hotel and culinary hub at the heart of Tivoli Gardens. With intimate access to the chefs, the setting, and the creative process behind each pop-up, the**Nimb** team brings an insider's perspective to one of Copenhagen's most unique dining collaborations.







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