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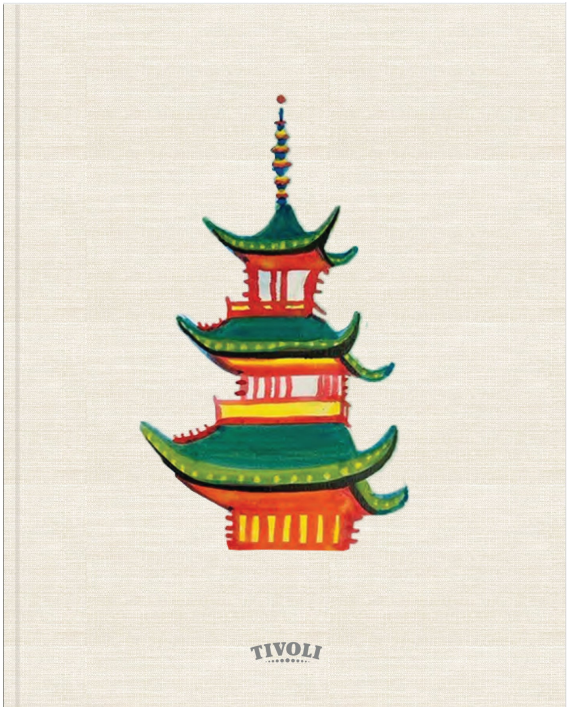

The Pagoda

Nimb

ISBN	9788785374196
Publisher	Helmin Publishing
Binding	Hardback
Territory	USA & Canada
Size	9.45 in x 12.6 in
Pages	376 Pages
Price	$80.00

- 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.

A few MICHELIN-starred restaurants included in ***The Pagoda*** are Odette in Singapore (3), Restaurant AOC in Copenhagen, Denmark (2), Ösch Noir in Donaueschingen, Germany (2), Vistas in Vila Nova de Cecela, Portugal (1), and many more. Some chefs included are Ana Ros from Slovenia (3), Poul Andrias Ziska from Faroe Island (2), Nicolas Sale from France (2), Tristin Farmer from Scotland (3), and many more.

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.







Published 1st Sep 2026