



**APIMONDIA**  
SCANDINAVIA  
SWEDEN | DENMARK | NORWAY  
23-27 SEPTEMBER **2025**



**COPENHAGEN**

## Dear Contact Person for Larger Groups at Apimondia 2025

**Apimondia 2025 is coming up soon, - and Copenhagen is ready to welcome all guests.**

Copenhagen is hosting lots of tourists, at the time for Apimondia 2025, and the restaurants have many guests. We have teamed up with a few restaurants, who will love to give you a good experience and offers a special honey menu created for Apimondia 2025.

Book your table for your group direct on the restaurants web-page, to ensure you all can have a seat and experience the offered honey menu.

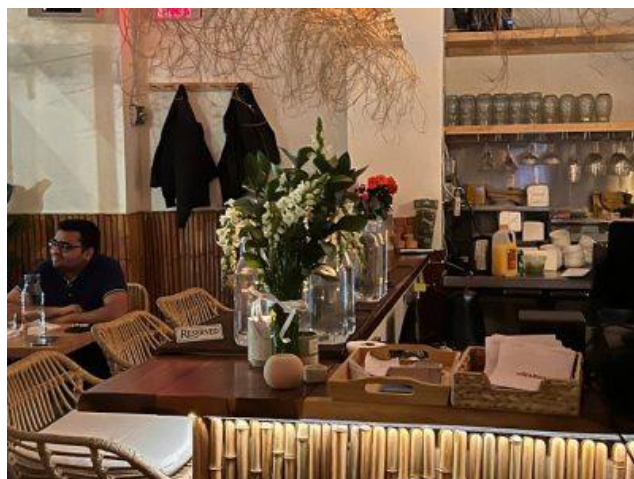
### **LumLum**

LumLum is an authentic Thai restaurant in Copenhagen

**Address:** Gothersgade 15, 1123 Copenhagen

LumLum invite you to a special evening where honey is the golden thread running through three courses. From the delicate starter to the sweet finale, we explore honey's depth, aroma, and nuances – natural, local, and full of flavor.

**Book at:** <https://lumlum.superbexperience.com>



### **Restaurant Kronborg**

Restaurant Kronborg is known as one of Copenhagen's, indeed Scandinavia's, absolute best smørrebrød restaurants.

**Address:** Brolæggerstræde 12, 1211 Copenhagen

🍯 Honey in Focus – Smørrebrød with Soul and Tradition for Apimondia 2025 🐝

In connection with Apimondia 2025 – Restaurant Kronborg welcomes you to a special lunch experience where honey plays a starring role.

We have created a menu that honors both the bees, Danish ingredients, and the cherished old lunch tradition.

**Book at:** <https://restaurantkronborg.dk/bestil-bord/>

(Click at the apimondia 2025 menu for reservation)



## Restaurant Warpigs

A traditional Texas-style smokehouse barbecue brewpub located in a former slaughterhouse in Copenhagen's Meatpacking District. You'll find a huge selection of draft beer and we are brewing as many as eight different beers per week.

**Address:** Flæsketorvet 25-37, 1711 Copenhagen

### Honeyglazed Special Menu:

Discover a menu where sweetness, smoke, and spice come together perfectly. The Honeyglazed Warpigs Menu combines tender meats, creamy sides, and fresh accompaniments with an ice-cold draft beer – crafted for true BBQ lovers with a honey-glazed twist.

**Book at:** <https://book.easytable.com/book/?id=18965&lang=auto>

