

# Papirøen: Copenhagen Street Food

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Sautéing garlic, bubbling curry, frying duck, and fresh minced ginger compete to draw you over. Naan flips, cocktails blend, ice cream scoops, olive oil drizzles, salads dance and, fries, well, they fry. All your senses are heightened as the throng of hungry humans pushes through the three aisles of food vendors. You are now traveling around the street foods of 13 different countries while you're on an island on the Copenhagen Harbor, in Denmark. You won't need your passport, but you will need your appetite.



Figure 1 Fig and Parmesan Bruschetta



Where once paper sat anxiously awaiting printing of the Danish News, now giddy tourists walk (on the right, check out the double yellow lines guiding foot traffic), searching for their lunch or dinner. The island called, Papirøen, means the paper island, and has left these great industrial buildings for businesses to flourish. An art exhibit, a

store, and of course, the food hall. Copenhagen Street Food is as good as everyone says it is, and definitely worth the walk, or the bike ride, no matter where you are in the city. This huge food venue may be a bit of a struggle in high-tourist season, but, is also worth the crowds, the heat, the snow, I would probably go even if there was a hurricane. However, likely they'd be closed, as the website indicates some stalls close earlier on rainy days.



For those who enjoy adjective heavy food experiences, and those who really just want a burger, but were dragged there by their foodie grandma, husband or friend, this place does not disappoint. You can try 39 different stalls (although, it is ill-advised to do so at once), including Thai, Brazilian, Italian, Turkish, French and Coffee (which deserves to be it's own nation, it's power is so strong). You can also have a plain burger, fries, a grilled cheese, a simple salad. You may not want to tell people that after you left, because, they'll most likely wonder why you passed up the pulled duck, kale salads or open faced Dutch sandwiches.

When you arrive, be prepared to be overwhelmed and unable to stop walking, either the crowds will herd you through, or, on calmer days, you will be unable to ignore the pull from the scents and sounds. Take one lap to gather your intell and your samples. Take another lap to determine which two stalls are calling to you, then on your third lap, get both of those things and share them with a friend. Larger groups should each source an item and have a potluck at any of the many indoor or outdoor tables. Groups of 10 or more can reserve tables through their website.



Your journey in this old paper mill should conclude perhaps with a creme brulee donut, or slice of cheesecake, fresh squeezed juice, or a cortado from the airstream truck. Whether you are getting dessert or not, make sure to partake in the amazing people watching.



There are so many things to see and do in Copenhagen, just make sure you give your stomach and your camera roll the treat that is Copenhagen Street Food. Make it there before 2018, when the island's owners are reconsidering how to best use that space. If you ask me and the 160,000 other satisfied customers, we'd say keep the street food on the streets of Copenhagen. So, travel around the globe, but save on the airfare and enjoy the foods of the paper island.



Sources:

- Personal Experience
- Copenhagen Street Food Facebook page
- <http://www.visitcopenhagen.com/copenhagen/copenhagen-street-food-gdk911633>
- <http://copenhagenstreetfood.dk/>