



THE TABLE TO BOOK ALCHEMIST, COPENHAGEN

A SIX-HOUR SENSORY
SUPPER OF SNOWBALLS AND
EDIBLE PLASTIC FROM
A FIREBRAND DANISH CHEF



In a former warehouse that's entirely sealed from natural light, Alchemist takes dining to epic proportions: 50 immersive courses served in five rooms over six hours. One space replicates the sights and sounds of New York

City; in another, guests watch the chefs working with hi-tech, lab-like equipment in front of jars of freeze-dried ingredients, *pictured*. There's an air of rebellion at this Copenhagen joint. Young-gun chef Rasmus

Munk's experimental plates range from fun – solid G&Ts; white fermented-tomato snowballs – to shocking and confrontational. Cod jaw is topped with pickled dill and edible plastic; chicken feet protrude from a tiny cage; lamb's brain is sliced at the table; a dish of sharp ice chunks floating in red liquid is named 'blood diamond'. Everything can be

made for vegans, including the brain, replaced with Jerusalem-artichoke purée and coated in cherry sauce. In the domed main room – where dreamlike overhead projections change from an aurora-borealis-filled sky to jellyfish drifting beside plastic bags – diners

are invited to kiss strawberries and edible petals off a rubber tongue. Elsewhere, apple-sauce 'antibiotics' are injected into a morsel of pork. In an age when food consumption has become an environmental issue, Munk

is using the plate as his platform to speak out. A night here might just spark the most interesting dinner conversations you've ever had. alchemist.dk CLARE VOOGHT

