

AMASS

RESTAURANT

Amass, the restaurant headed by former Noma Head Chef, Matthew Orlando, serves contemporary cuisine sourced from local farms and regional purveyors as well as the 600 square meter garden situated directly in front of the dining room. The menu will be comprised of composed dishes and will be driven and inspired by what the farmers and purveyors offer on a daily basis.

Located at the historic Burmeister and Wain shipyards on Refshaleøen, the 736 square meter loft-style restaurant features unobstructed harbor views of the Little Mermaid. Filled with natural light, the dining space allows for a seamless view of all aspects of the restaurant, from the kitchen to the Private Loft Dining Room. The restaurant has space for 70 diners and up to 16 in the Private Dining Room, located just above the main dining room.

Amass opened the 17th of July, 2013

DINNER

Tuesday-Saturday

18:00-00:00 / Last seating at 21:15

LUNCH

Friday and Saturday

12:00-15:30 / Last seating at 14:00

PRICES:

Menu at 650 DKK per guest

Extended Menu at 850 DKK per guest

Wine Pairing at 425 DKK and 725 DKK, respectively

(Wines also available a la carte and by the glass.)

TOTAL SEATS:

Main Dining Room: 65 seats plus 5 walk-in seats (Reservations can be made up to parties of 8)

Private Loft Dining Room: 16 seats

PRIVATE LOFT DINING:

Seats up to 16 guests. A 12.000 DKK minimum is required for all bookings for Private Loft Dining Room.

PARKING/TRANSPORTATION:

Parking: 20 spaces in front of the restaurant

Public Transport: Harbor bus boat 991 and 992 or Bus line 37

RESERVATIONS:

Reservations can be made 60 days ahead of time on a rolling basis at our website, amassrestaurant.com

For special requests and/or Private Loft Dining, please contact bookings@amassrestaurant.com.

CONTACT:

For other inquiries, please contact us at info@amassrestaurant.com.