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# OVERFOR TYREN OPENS IN KØDBYEN - A NEW PLACE TO MEET AND LET THE DAY UNFOLD

The team behind Kødbyens Fiskebar opens Overfor Tyren at Flæsketorvet 10 - a wine-driven eatery with simple, seasonal snacks and dishes, made for people who want to stay a little longer.

## THE NEW MEETING PLACE ON THE MORNING-SUN SIDE OF KØDBYEN

Overfor Tyren opens at Flæsketorvet 10 - a place to meet, hang out and stay a while, without a big meal having to be the reason.

Sitting on the sunny side from morning to afternoon, the ambition is to create a place where the day can unfold at its own pace - from breakfast and coffee to a late lunch, wine, dinner and the small hours.

### SOBREMESA - THE ART OF LINGERING

"We've dreamed of this for years. A place to meet up in Kødbyen, where you don't need a big plan to drop by. We already spend more than enough time behind screens and grow more distant from one another, so meeting in person matters more than ever. At Overfor Tyren, you should be able to get a glass, eat a little, and suddenly realise a few hours have gone by. We love the long, late lunch and the whole idea of sobremesa - the time after the meal when the bottles are still on the table, and no one really wants to leave,"

- ANDERS SELMER, OVERFOR TYREN

## DESIGNED FOR LONG DAYS

Overfor Tyren opens early and closes late. Every day, it's open from 8am to around midnight - Friday and Saturday until 2am.

Overfor Tyren doesn't take reservations. The idea is that you should be able to drop by on a whim, find a seat, and let the day take it from there.

## WINE WITHOUT THE FUSS

Overfor Tyren will have one of Northern Europe's largest collections of low-intervention wines.

As something new, the venue is also introducing quality wines on tap. The wines are chosen to the same standard as the rest of the bottle list, giving guests access to more exceptional wines by the glass.

There's guidance on hand for anyone who wants to dive into the wines - and just as much room to simply order a good glass.

## FACTS

**ADDRESS**
Flæsketorvet 10, 1711
Copenhagen V

**THE TEAM**
The team behind Kødbyens Fiskebar

**OPENING HOURS**
Sun-Thu: 8am-midnight
Fri-Sat: 8am-2am

**KITCHEN**
Every day until 10pm

**WEB & SOCIAL**
overfortyren.dk
@overfortyren

OVERFOR TYREN

# OVERFOR TYREN

PRESS RELEASE · CONTINUED

## AN INGREDIENT-DRIVEN KITCHEN WITH AN INTERNATIONAL OUTLOOK

The kitchen is led by Zhi Xiang Weng, who works from a simple philosophy: things should be done properly. The food should be exciting, but it should also be fun - both to cook and to eat.

"We have no dogma. We draw inspiration from the Nordics, France, Spain, China and plenty of other places. We cook the food we ourselves find exciting, but the common thread is always good ingredients and good craft. It should be a place people want to come back to - partly because they get surprised," says Zhi Xiang Weng.

Restaurant manager Marie Aakerman comes from Kødbyens Fiskebar, bringing a truly special sense of hosting to Overfor Tyren. With her strong expertise in both wine and food, she becomes a key part of the guest experience we want to create.

## INTERIOR BY HENRIK VIBSKOV, ART & MUSIC FROM LOCAL ARTISTS

Music, art and design are part of Overfor Tyren from day one.

The interior is created in collaboration with Henrik Vibskov, whose sensory, playful approach to colour, material and form sets the tone for the whole place.

DJ, producer and Den Sorte Skole co-founder Simon Dokkedal shapes the sound and invites some of the city's best vinyl selectors to carry the night into the small hours.

Art becomes a living part of the space, with works by A Kassen, Esben Weile Kjær, Anika Lori, Rose Eken, Laura Julie Brage, Lærke Bagger and SUPERFLEX, among others. More artists will join Overfor Tyren as the venue evolves.

Alongside the opening of Overfor Tyren, Over will also open - an event space on the first floor with an open kitchen for private dinners, celebrations and corporate events.

Under opens later in the basement - a nightclub with Simon Dokkedal at the helm as music curator, where music, wine and culture take over the small hours.

## OVERFOR TYREN HIGHLIGHTS

- No reservations - just spontaneous visits
- One of Northern Europe's largest collections of low-intervention wines
- Carefully selected quality wines by the bottle and on tap
- Breakfast, lunch, snacks, daily special and a seasonal three-course menu
- Head chef: Zhi Xiang Weng
- Restaurant manager: Marie Aakerman
- Music curated by Simon Dokkedal
- Interior developed in collaboration with Henrik Vibskov
- Art by A Kassen, Esben Weile Kjær, Anika Lori, Rose Eken, Laura Julie Brage, Lærke Bagger and SUPERFLEX, among others
- Over - event space on the first floor
- Under - the nightclub opens later in the basement