

# LET'S FACE IT

When in Copenhagen, you have to try smørrebrød—Denmark's famous open-faced sandwich piled high with a cornucopia of tasty toppings. From fried fish to cured salmon or roast beef, the options are almost endless. The next time you sail with **Princess Cruises**, don't miss a traditional smörgåsbord lunch on the new Bon Appétit Recommended excursion, Classic Copenhagen.



"STJERNESKUD" FRIED FISH, REMOULADE, SMALL SHRIMP, CAVIAR, LEMON, ASPARAGUS & DILL



CREAM CHEESE, CUCUMBER, EGG, BEET CURED SALMON, DILL & CAPERS



ROAST BEEF, MUSTARD, CORNICHONS, ROASTED & CRISPY ONIONS

## WHILE IN COPENHAGEN

Stop by and try smørrebrød at these local restaurants.

- 1—CHRISTIANSHAVNS FÆRGECAFÉ  
FAERGECAFEEN.DK
- 2—ØL & BRØD BY MIKKELLER  
OLOGBRØD.DK
- 3—AAMANNS 1921  
AAMANNS.DK

The Stjernesked and Roast Beef smørrebrød are available on the Princess Cruises Excursion at Christianshavns Færgescafé.

bon appétit

RECOMMENDED

## SMØRREBRØD PRO-TIPS

- Make your smørrebrød with Rugbrød—a dense, dark, and sour Danish rye
- For the perfect accompaniment try a Danish-style pilsner or chilled aquavit
- A true local never eats smørrebrød with their hands—always use a knife and fork

 PRINCESS CRUISES  
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