



Grande Dames

An Icon Reborn

Storyed Norwegian hotel gets a major face-lift

BY HILARY NANGLE

SINCE 1870, THE VENERABLE **Britannia Hotel** in Trondheim, Norway, has welcomed British salmon lords, Arctic explorers, and visiting royals and heads of state, and has served as a gathering spot for local socialites and dignitaries. In 2015, Norwegian billionaire and Trondheim native Odd Reitan purchased the 257-room property, then shut it down for a \$160 million rejuvenation. It reopened last April as one of Europe's northernmost luxury hotels, and with no detail overlooked — from the exclusive Ayala Brut Champagne Britannia selection to the Norway-exclusive Maison Francis Kurkdjian amenities, the Carrara marble baths to the hand-sewn Hästens' beds, and the spa's mineral pool to the Tower Suite's grand piano. The neo-baroque icon now tempers contemporary chic with Old World elegance, and a storied past infuses modern style.

Head chef Christopher Davidsen, a *Bocuse d'Or* silver medalist, oversees Speilsalen, his signature restaurant, one of six in-house dining venues. "My philosophy is to use local ingredients, with a twist of fun flavors from around the world, and high techniques. Every dish has a history: ingredients, my life, the hotel's life," he says.

Oyvind Lindgjerdet, Britannia Bar's head bartender, dove into the hotel's history to create the storybook-style menu's signature cocktails. Likewise, in the Vinbaren wine bar, among the 10,000 bottles, many rare or exclusive, lining the walls is a Barbeito Madeira 1870. "It was important to find a wine for the year the hotel opened," sommelier Thomas Andersen says.

It's likely in Palmehaven, the marble-floored restaurant long considered Trondheim's living room, where dreamers and dignitaries will imagine the next chapters in Britannia's — and perhaps Trondheim's or Norway's — stories. Rooms from \$259. 800-745-8883; britannia.no/en/



WILLIE WRIGHT (BRITANNIA); NITZAN RUBIN (TIME OUT)

Culinary Meccas Since its 2014 debut, Lisbon's **Time Out Market** has proven to be a real crowd-pleaser. Under one roof, the food hall features more than 25 specially vetted tenants, all offshoots of some of the city's highest-rated restaurants and bars or new concepts from heralded local chefs, some with Michelin stars. Menu choices run the gamut from burgers to pork belly confit. This "best of the city" concept has now traveled across the pond, with three Time Out Markets recently opening in **Boston**, **Miami**, and **New York**, and two more coming to **Chicago** and **Montreal** by year-end. In Boston, you'll find outposts of Beantown favorites Craigie on Main and Saltie Girl. In Miami, James Beard Award-winning chef Norman Van Aken introduced his new concept, K'West, an ode to Key West cuisine. In New York, don't miss spinoffs of David Burke Tavern and Mr. Taka Ramen. timeoutmarket.com — *D.N.*

