



Denmark

Fairy tales, cosy candlelit evenings, bicycles everywhere and open sandwiches, in a small kingdom of islands between two seas.

AT A GLANCE

Facts to know

CAPITAL

Copenhagen

POPULATION

About 6 million (Statistics Denmark, August 2026: 6,032,304)

OFFICIAL LANGUAGE

Danish, the national language. No language law or constitution names an official language. German is a recognised minority language in Southern Jutland

CURRENCY

Danish krone (DKK), since 1875. Denmark is in the EU but voted in 2000 to keep the krone instead of the euro

AREA

About 43,000 km² for Denmark proper, without Greenland and the Faroe Islands

GOVERNMENT

Constitutional monarchy with a parliamentary democracy. As of 2026 the head of state is King Frederik X, on the throne since 2024

HIGHEST MOUNTAIN

There are no mountains. The highest natural point of Denmark proper is the hill of Møllehøj, 170.86 m, in eastern Jutland

LONGEST RIVER

The Gudenå, about 149 km, flowing north through Jutland to Randers Fjord

NEIGHBOURS

Germany, its only land neighbour, on the Jutland peninsula. Sweden lies across the Øresund, linked by a bridge and tunnel, and Norway across the Skagerrak. Through Greenland, the Kingdom also shares a short land border with Canada on Hans Island, agreed in 2022

DRIVES ON THE

Right

CALLING CODE

+45

A 45-minute trip to Denmark

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Denmark together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story:
1370 BC: The Egtved Girl is buried; 1849: The first constitution;
2024: Frederik X becomes king. |
| 15 to 25 min | At the table: talk about Smørrebrød (open sandwiches) and Rye bread. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Hej" (Hello, hi), "Goddag" (Good day, hello (more formal)), "God morgen" (Good morning). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://preview.worldstroll.com/countries/denmark/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Denmark and its cities



- Copenhagen (Capital Region, Zealand): Tivoli Gardens, Nyhavn harbour, The Little Mermaid, Christiansborg and Amalienborg palaces
- Aarhus (Central Jutland): Den Gamle By open-air museum, ARoS art museum, Moesgaard Museum, Aarhus University, founded in 1928
- Odense (Funen): Hans Christian Andersen's birthplace and museum, Saint Canute's Cathedral, Egeskov Castle nearby, The island of Funen
- Aalborg (North Jutland): Lindholm Høje Viking burial ground, The Utzon Center, Jomfru Ane Gade, a lively street of bars and restaurants, The Limfjord
- Esbjerg (Southern Denmark, West Jutland): 'Man Meets the Sea', four 9 m white figures, The Wadden Sea, a UNESCO World Heritage Site, Offshore wind energy, Its busy harbour
- Roskilde (Zealand): Roskilde Cathedral, The Viking Ship Museum, The Roskilde Festival, Roskilde Fjord
- Ribe (Southern Denmark, Southwest Jutland): The oldest town in Denmark, Ribe Cathedral, Viking history, The Wadden Sea
- Helsingør (Capital Region, North Zealand): Kronborg Castle, Hamlet's 'Elsinore', Ferries to Helsingborg in Sweden, The Sound Dues, The Maritime Museum of Denmark
- Skagen (North Jutland): Grenen, where two seas meet, The Skagen Painters, Denmark's main fishing port, Lighthouses and sand dunes

- Billund (Southern Denmark, Jutland): LEGO's head office, Legoland Billund, LEGO House, Billund Airport
- Vejle (Southern Denmark, East Jutland): The Jelling stones nearby, The Wave (Bølgen) apartment buildings, Vejle Fjord Bridge, Legoland is about 30 km away
- Rønne (Bornholm): Bornholm, 'the sunshine island', Herring smokehouses, Round churches on the island, Hammershus castle ruin

A short history of Denmark

From Bronze Age burials and Viking kings to a North Sea empire, a union of three kingdoms, lost wars, wartime courage and a modern welfare state, Denmark's long story is told by one of the oldest monarchies in the world.

1370 BC **The Egtved Girl is buried**

Around 1370 BC a young woman of 16 to 18 was buried in an oak coffin under a mound near Egtved in Jutland. Found in 1921, her clothes, hair and nails were so well preserved that she gives us a rare picture of life in the Nordic Bronze Age. The date comes from the tree rings of the coffin.

AD 965 **Harald Bluetooth raises the Jelling stone**

Around 965 King Harald Bluetooth raised a great runestone at Jelling in memory of his parents, Gorm the Old and Thyra. It says that Harald won all of Denmark and Norway and made the Danes Christian, and it is often called Denmark's 'baptismal certificate'.

1016 **Cnut becomes King of England**

In 1016 the Danish prince Cnut, later called Cnut the Great, won the throne of England. He became King of Denmark in 1018 and claimed Norway in 1028, ruling a 'North Sea Empire' until his death in 1035.

1219 **The legend of the Dannebrog**

According to a tradition first written down in the 16th century, during a battle at Lyndanisse in Estonia on 15 June 1219, when the Danes were about to lose, a red banner with a white cross fell from the sky and led them to victory. Historians see this as a legend, but the red and white flag, the Dannebrog, has been used by Danish kings since at least the 14th century.

1397 **The Kalmar Union**

In 1397, led by Queen Margaret I of Denmark, the kingdoms of Denmark, Norway and Sweden were joined under one monarch in the Kalmar Union. Sweden finally broke away in 1523, but Denmark and Norway stayed together for almost three more centuries.

1536 The Lutheran Reformation

After a civil war known as the Count's Feud, King Christian III entered Copenhagen in 1536, arrested the Catholic bishops and made the Lutheran church the official church of Denmark-Norway. The Church of Denmark is still Lutheran today.

1658 The Treaty of Roskilde

After a crushing defeat by Sweden, whose army crossed the frozen straits to the Danish islands, Denmark-Norway signed the Treaty of Roskilde in 1658 and gave up about a third of its land, including Scania in today's southern Sweden. Bornholm was returned to Denmark in 1660.

1814 The Treaty of Kiel

Denmark had sided with Napoleon, and in the Treaty of Kiel of 14 January 1814 it had to give Norway to the King of Sweden. Greenland, Iceland and the Faroe Islands stayed with Denmark.

1849 The first constitution

On 5 June 1849 King Frederick VII signed Denmark's first democratic constitution, ending almost two centuries of absolute monarchy. 5 June is still celebrated every year as Constitution Day (Grundlovsdag).

1864 The Second Schleswig War

In 1864 Prussia and Austria defeated Denmark and took the duchies of Schleswig, Holstein and Lauenburg. The Danish monarchy lost about 40 percent of its land. The loss shaped modern Denmark, and after a vote, North Schleswig returned to Denmark in 1920.

1915 Women win the vote

A new constitution signed on 5 June 1915 gave Danish women the right to vote and to stand in national elections. It was won after decades of work by women's organisations such as the Danish Women's Society.

1940 The German occupation begins

Early on the morning of 9 April 1940 German troops crossed the border into neutral Denmark, and the country was occupied within hours. The occupation lasted for five years, until 5 May 1945, which Danes still remember as Liberation Day.

1943

The rescue of the Danish Jews

In October 1943, warned that the Germans were about to arrest them, Danes helped about 7,500 of the country's roughly 8,000 Jews to escape by boat across the Øresund to neutral Sweden. In the end, about 99 percent of Denmark's Jews survived the Holocaust.

1973

Denmark joins the EEC

After a referendum in October 1972, Denmark joined the European Economic Community, today's European Union, on 1 January 1973, on the same day as Ireland and the United Kingdom. Greenland later left after its own vote, and the Faroe Islands never joined.

2000

The Øresund Bridge opens

On 1 July 2000 Queen Margrethe II and King Carl XVI Gustaf of Sweden opened the Øresund link between Copenhagen and Malmö. It is a bridge of nearly 8 km, an artificial island and a 4 km tunnel, carrying both cars and trains.

2024

Frederik X becomes king

Queen Margrethe II, who had reigned since 1972, announced in her New Year's Eve speech that she would step down. On 14 January 2024, exactly 52 years after she came to the throne, she abdicated and her son became King Frederik X.

What people eat in Denmark

Danish food is hearty, homely and built on rye bread, pork, dairy and fish from the surrounding seas. Most Danes eat a cold breakfast, a cold lunch of open sandwiches on dark rye bread, and a hot dinner at home with the family. At festive lunches the order is fish first, often pickled herring, then meat and warm dishes, and cheese to finish, with a small glass of ice-cold akvavit for those who like it. Christmas means roast pork, rice pudding and cosy afternoons of little round pancakes.

Smørrebrød (open sandwiches) (Smørrebrød)

All of Denmark

A slice of buttered rye bread topped with pickled herring, liver pâté, roast beef, shrimp, egg, cheese or smoked fish, and carefully garnished. It is the classic Danish lunch and is usually eaten with a knife and fork.

Rye bread (Rugbrød)

All of Denmark

A dark, dense sourdough bread made from rye flour, often with whole rye grains and seeds, baked in a long rectangular tin. Most Danes eat it every day, as the base for open sandwiches.

Danish meatballs (Frikadeller)

All of Denmark

Flattened, pan-fried meatballs of minced pork, or pork and veal, with onion, egg and a little flour or breadcrumbs. They are served warm with potatoes, brown sauce and pickled red cabbage, or cold on rye bread.

Roast pork with crackling (Flæskesteg)

All of Denmark

A joint of pork roasted with its rind scored into narrow strips, so it turns into crisp crackling. It is served with boiled and caramelised potatoes, red cabbage and gravy, and, often with roast duck, it is the classic dinner on Christmas Eve.

Fried pork belly with parsley sauce (Stegt flæsk med persillesovs)

All of Denmark

Thick slices of pork belly fried until crisp, served with boiled potatoes and a creamy white parsley sauce. It is simple, filling and very much loved.

Round pancake balls (Æbleskiver)

All of Denmark

Light, fluffy balls of batter cooked in a special pan with round hollows and turned with a knitting needle or skewer. They are dipped in jam and dusted with icing sugar, especially in December with a cup of mulled wine (gløgg).

Danish pastry (Wienerbrød)

All of Denmark

A flaky pastry made from a yeast dough folded again and again with thin layers of butter, filled with custard, marzipan, jam or cinnamon, and often topped with icing or nuts.

Christmas rice pudding with almonds (Risalamande)

All of Denmark

Cold rice pudding mixed with whipped cream, vanilla and chopped almonds, served with warm cherry sauce. It is the traditional dessert on Christmas Eve.

Red berry pudding with cream (Rødgrød med fløde)

Denmark and northern Germany

Summer berries such as redcurrants, raspberries and strawberries, cooked with sugar and thickened with potato starch, served cold with cream poured over.

Cold buttermilk soup (Koldskål)

All of Denmark

A sweet, cold mixture of buttermilk, sugar, vanilla and lemon, eaten on warm summer days with small crisp biscuits called kammerjunker. Homemade versions often include raw egg yolks, so use pasteurised eggs if serving pregnant women, older people, young children or anyone with a weak immune system.

Liver pâté (Leverpostej)

All of Denmark

A baked pâté of pork liver and lard with onion and spices. It is spread on rye bread, cold with pickled cucumber or warm with crisp bacon and mushrooms.

Pickled herring (Sild)

The coasts, all of Denmark

Herring fillets marinated in sweet, spiced vinegar, often in a white and a red version, or in curry sauce. Served on rye bread with onion rings, it is the traditional first course at a festive Danish lunch.

Sun over Gudhjem (Sol over Gudhjem)

Bornholm

An open sandwich of rye bread with smoked herring, chives and a raw egg yolk on top, the 'sun'. The island of Bornholm is famous for its herring smokehouses. Use a pasteurised egg if serving pregnant women, older people, young children or anyone with a weak immune system.

Danish red hot dog (Rød pølse)

All of Denmark

A bright red boiled pork sausage sold from hot dog stands (pølsevogne) all over Denmark, served in a bun with remoulade, mustard, ketchup, crisp fried onions, raw onions and pickled cucumber.

Akvavit (snaps) (Akvavit)

Scandinavia; the Aalborg brand was first made in Aalborg

A strong spirit, usually around 40 percent alcohol, flavoured with caraway or dill. In Denmark it is served ice cold in small glasses, mostly at Christmas and Easter lunches, often with herring.

GOOD MANNERS

At the table

- Open sandwiches are usually eaten with a knife and fork, not with your hands.
- At a festive lunch, eat the fish first, then the meat and warm dishes, and finish with cheese.
- After a meal in someone's home, thank the host with 'Tak for mad' (TAHK for MATH), 'thanks for the food'.
- When raising a glass, say 'Skål' (SKOHL), meaning 'cheers'.
- Service is included in restaurant, hotel and taxi bills, so tipping is not expected, although you may leave a little extra for great service.

Danish meatballs

Flattened, pan-fried meatballs of minced pork, or pork and veal, with onion, egg and a little flour or breadcrumbs. They are served warm with potatoes, brown sauce and pickled red cabbage, or cold on rye bread.

Ingredients

- 500 g minced pork (or half pork, half veal)
- 1 onion, grated very finely
- 1 egg
- 3 tablespoons plain flour or dried breadcrumbs
- 150 ml milk
- 1 teaspoon salt and some black pepper
- 40 g butter for frying

Method

1. Put the meat, onion, salt and pepper in a bowl and mix well.
2. Beat in the egg and flour, then stir in the milk a little at a time until the mixture is soft but still holds its shape. Rest it in the fridge for 15 minutes.
3. Melt the butter in a frying pan over medium heat.
4. Shape the mixture with a wet tablespoon into oval balls, and flatten them slightly in the pan.
5. Fry for about 5 to 6 minutes on each side, until golden brown and cooked right through with no pink in the middle.
6. Serve hot with boiled potatoes, gravy and pickled red cabbage, or cold on rye bread the next day.

Roast pork with crackling

A joint of pork roasted with its rind scored into narrow strips, so it turns into crisp crackling. It is served with boiled and caramelised potatoes, red cabbage and gravy, and, often with roast duck, it is the classic dinner on Christmas Eve.

Ingredients

- 1.5 kg boneless pork loin or belly with the rind on
- Coarse salt
- Black pepper
- 6 bay leaves
- 4 to 6 whole cloves (optional)
- 500 ml water

Method

1. Heat the oven to 200 °C. With a very sharp knife, score the rind in narrow strips about 1 cm apart, cutting through the rind but not into the meat. Or ask the butcher to do this.
2. Rub plenty of salt and some pepper into the cuts. Push the bay leaves, and the cloves if using, into some of the cuts.
3. Put the pork on a rack in a roasting tin, rind side up, and pour the water into the tin.
4. Roast for about 1 hour 30 minutes, adding a little more water if the tin dries out, until the meat is cooked through (at least 70 °C in the middle).
5. If the crackling is not yet crisp, turn the oven up to 240 °C or use the grill for the last 10 to 15 minutes, watching closely.
6. Rest the meat for 15 minutes, then slice it between the strips of crackling. Use the juices in the tin to make gravy.

Fried pork belly with parsley sauce

Thick slices of pork belly fried until crisp, served with boiled potatoes and a creamy white parsley sauce. It is simple, filling and very much loved.

Ingredients

- 800 g fresh pork belly, cut into slices about 1 cm thick
- 1 kg small potatoes
- Salt and pepper
- For the sauce: 30 g butter, 3 tablespoons plain flour, 500 ml milk, a large bunch of parsley, finely chopped

Method

1. Boil the potatoes in salted water for about 20 minutes, until tender.
2. Meanwhile, sprinkle the pork slices with salt and pepper and fry them in a dry, hot frying pan, in batches, for about 5 to 7 minutes on each side until crisp and golden. Keep them warm in a low oven.
3. For the sauce, melt the butter in a pan, stir in the flour and cook for 1 minute.
4. Whisk in the milk a little at a time and let the sauce simmer gently for 5 minutes, stirring, until thick and smooth.
5. Stir in the parsley and season with salt and pepper.
6. Serve the crisp pork with the potatoes and plenty of parsley sauce.

Round pancake balls

Light, fluffy balls of batter cooked in a special pan with round hollows and turned with a knitting needle or skewer. They are dipped in jam and dusted with icing sugar, especially in December with a cup of mulled wine (gløgg).

Ingredients

- 250 g plain flour
- 1 teaspoon baking powder
- 1 tablespoon sugar
- 1/2 teaspoon ground cardamom
- A pinch of salt
- 3 eggs, separated
- 400 ml buttermilk
- 50 g butter, melted, plus more for the pan
- Raspberry jam and icing sugar to serve

Method

1. Mix the flour, baking powder, sugar, cardamom and salt in a bowl.
2. Whisk in the egg yolks, buttermilk and melted butter to make a smooth batter.
3. Whisk the egg whites until stiff and fold them gently into the batter.
4. Heat an æbleskive pan over medium heat and put a little butter in each hollow.
5. Fill each hollow almost to the top. After about 1 minute, when the bottom has set, turn each ball a quarter turn with a skewer or knitting needle so the raw batter runs out and forms the other half.
6. Keep turning until the balls are golden all over and cooked through, about 4 to 5 minutes in all. Serve warm with jam and icing sugar.

Christmas rice pudding with almonds

Cold rice pudding mixed with whipped cream, vanilla and chopped almonds, served with warm cherry sauce. It is the traditional dessert on Christmas Eve.

Ingredients

- 150 g pudding rice (short-grain rice)
- 100 ml water
- 750 ml whole milk
- 1 vanilla pod, split, or 1 teaspoon vanilla extract
- 2 tablespoons sugar
- 75 g blanched almonds, chopped, plus 1 whole almond
- 300 ml whipping cream
- Cherry sauce, warmed, to serve

Method

1. Bring the rice and water to the boil in a heavy pan and cook for 2 minutes.
2. Add the milk and the vanilla, bring to the boil, then turn the heat very low. Cover and simmer for about 35 to 40 minutes, stirring often so it does not stick, until thick and creamy.
3. Stir in the sugar, remove the vanilla pod and let the pudding cool completely, preferably overnight in the fridge.
4. Whip the cream until soft peaks form.
5. Stir the chopped almonds into the cold rice, then fold in the whipped cream. Hide the whole almond in the bowl.
6. Serve cold with warm cherry sauce. Warn guests about the hidden whole almond, which is a choking risk for small children, and about nuts if anyone has an allergy.

Useful phrases

Hej

HIGH · Hello, hi

Goddag

go-DAY · Good day, hello (more formal)

God morgen

go MORN · Good morning

God aften

go AHF-ten · Good evening

God nat

go NAT · Good night

Farvel

fah-VEL · Goodbye

Vi ses

vee SAYS · See you

Hvordan har du det?

vor-DAN har doo day · How are you?

Fint, tak

FEENT tahk · Fine, thanks

Tak

TAHK · Thank you

Mange tak

MAHNG-eh tahk · Thank you very much

Det var så lidt

day var so LIT · You're welcome (literally 'it was so little')

Undskyld

OON-skool · Excuse me, sorry

Taler du engelsk?

TAY-ler doo ENG-elsk · Do you speak English?

Det forstår jeg ikke

day for-STOR yai IG-geh · I don't understand

Hvor er toilettet?

vor air toy-LET-ed · Where is the toilet?

Hvad koster det?

va KOS-ter day · How much does it cost?

Skål!

SKOHL · Cheers!

Tak for mad

TAHK for MATH · Thanks for the food

Velbekomme

VEL-beh-kom-meh · Enjoy your meal, and also 'you're welcome' in reply to 'Tak for mad'

Things you might not know

1. The Danish flag, the Dannebrog, holds the Guinness world record as the oldest continuously used national flag. Legend says it fell from the sky during a battle in 1219.
2. LEGO was founded in 1932 in Billund by the carpenter Ole Kirk Christiansen, who first made wooden toys. The name comes from the Danish 'leg godt', 'play well', and the modern LEGO brick was patented in 1958.
3. Hans Christian Andersen, born in Odense in 1805, wrote 156 fairy tales, including 'The Little Mermaid', 'The Ugly Duckling' and 'The Emperor's New Clothes'. They have been translated into more than 125 languages.
4. Bakken, in the woods north of Copenhagen, opened in 1583 and is considered the world's oldest amusement park still operating. Tivoli in central Copenhagen, from 1843, is often called the second oldest.
5. No place in Denmark is more than 52 km from the coast.
6. Greenland, the world's largest island, is part of the Kingdom of Denmark. It got home rule in 1979 and wider self-government in 2009, and the Faroe Islands have had home rule since 1948.
7. For decades Denmark and Canada both claimed tiny Hans Island, between Greenland and Canada, in a friendly quarrel called the 'Whisky War'. On 14 June 2022 they agreed to split it roughly in half, giving the Kingdom of Denmark a land border with Canada.
8. 'Hygge' is a Danish word for a cosy, contented mood, often with candles, warm drinks and good company. In the 21st century it became popular around the world.
9. The Danish alphabet has 29 letters, ending with æ, ø and å. The letter å only replaced the old spelling 'aa' in 1948, which is why some towns, such as Aalborg and Aarhus, still use 'Aa'.
10. The physicist Niels Bohr, born in Copenhagen, won the Nobel Prize in Physics in 1922 for his work on the structure of the atom.
11. Copenhagen is known as one of the most bicycle-friendly cities in the world, with a large network of cycle tracks, and cycling is the way many people get to work and school.

12. When the Great Belt Bridge between Zealand and Funen opened to cars in 1998, its suspension span was the second longest in the world.
13. Queen Margrethe II became heir to the throne in 1953, after a change to the law allowed a woman to inherit the Danish crown. She reigned for 52 years, from 1972 to 2024.

TALK ABOUT IT

Questions for the group

- Have you ever been to Denmark, or has someone in your family? What do you remember?
- Have you ever tasted Smørrebrød (open sandwiches) or Rye bread? What is a dish you remember from a trip?
- Denmark joins the EEC (1973). Do you remember hearing about it? Where were you then?
- The Øresund Bridge opens (2000). Do you remember hearing about it? Where were you then?
- Have you seen Kronborg Castle, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Denmark, which would it be and why?

QUIZ

How well do you know Denmark?

Circle the right answer. The answers are on the last page.

1. When Danes raise a glass, they say 'Skål'.

- A) True
- B) False

2. Which is the oldest town in Denmark, founded about the year 700?

- A) Billund
- B) Skagen
- C) Esbjerg
- D) Ribe

3. In 1016 the Danish prince Cnut won the throne of which country?

- A) Iceland
- B) France
- C) Sweden
- D) England

4. According to a Danish legend, how did the Danish flag first appear in 1219?

- A) It was woven by Queen Margaret I
- B) It was a gift from the King of England
- C) It fell from the sky during a battle
- D) It was found in a Viking grave

5. Under EU rules, the main flavour of akvavit must come from which spice?

- A) Juniper
- B) Aniseed
- C) Caraway or dill
- D) Cinnamon

6. Which dish won the 2014 public vote to become Denmark's national dish?

- A) Frikadeller
- B) Rød pølse
- C) Stegt flæsk med persillesovs
- D) Risalamande

7. 'Sol over Gudhjem', rye bread with smoked herring and an egg yolk, comes from which Danish island?

- A) Zealand
- B) Amager
- C) Funen
- D) Bornholm

8. What is the official emergency number for police, ambulance and fire in Denmark?

- A) 112
- B) 1813
- C) 114

9. In which city was Hans Christian Andersen born?

- A) Ribe
- B) Odense
- C) Copenhagen
- D) Aarhus

10. What is the capital of Denmark?

- A) Aarhus
- B) Copenhagen
- C) Aalborg
- D) Odense

11. In Danish, what is a 'slot'?

- A) A church
- B) A beach
- C) A harbour
- D) A castle or palace

12. In Denmark, service is included in restaurant, hotel and taxi bills.

- A) True
- B) False

Quiz answers

1. True

True. 'Skål' (SKOHL) means cheers.

2. D) Ribe

Ribe, in southwest Jutland, was founded about the year 700 as a Viking trading place and is Denmark's oldest town.

3. D) England

Cnut became King of England in 1016, King of Denmark in 1018 and claimed Norway in 1028, ruling a 'North Sea Empire'.

4. C) It fell from the sky during a battle

The legend says it fell from the sky during a battle at Lyndanisse in Estonia in 1219 and led the Danes to victory. Historians see it as a legend, but the flag has been used by Danish kings since at least the 14th century.

5. C) Caraway or dill

The dominant flavour of akvavit must come from caraway or dill. In Denmark it is drunk ice cold in small glasses, mostly at Christmas and Easter lunches.

6. C) Stegt flæsk med persillesovs

Stegt flæsk med persillesovs, crisp fried pork belly with parsley sauce and potatoes, won the vote organised by the Danish food ministry in 2014.

7. D) Bornholm

Bornholm, where the village of Gudhjem lies, is famous for its herring smokehouses. The egg yolk on top is the 'sun'.

8. A) 112

112 is the emergency number, and the call is free. 114 is for the police when it is not an emergency, and 1813 is the medical helpline in the Capital Region, which includes Copenhagen.

9. B) Odense

Andersen was born in Odense in 1805 and spent his childhood there. He later lived in Copenhagen.

10. B) Copenhagen

Copenhagen, on the islands of Zealand and Amager, is the capital and largest city. Aarhus is the second-largest city.

11. D) A castle or palace

'Slot' means a castle or palace, as in Egeskov Slot. A harbour is a 'havn', a church is a 'kirke' and a beach is a 'strand'.

12. True

True. Tipping is not expected, although you may leave a little extra for great service.

Denmark visa page

Name: _____ Date: _____



Next stops

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