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Winterspring Dessert Bar Karina Schmitt Lund

Sweet is taken seriously at Winterspring dessert bar. Located on Copenhagen's central yet quaint Store Strandstræde, this is the first small-taste space for the much-loved dessert purveyor. Here, afternoon tea and dessert are not trivialised but take centre-stage, handled with the same sensitivity and sincerity as the modern Nordic cuisine that continues to globally fascinate.

"At the heart of it is the idea that we use everything around us as responsibly, ethically and creatively as possible," explains Winterspring founder and CEO Karina Schmitt Lund. "My intention was to create an experience of the Nordic way of life by targeting the five senses, creating a special alchemy and intensity."

Schmitt Lund's loyalty to locality is imbued in each delicate spoonful. Winterspring's renowned ice cream is made with organic Danish milk and cream and infused with liquorice root, dried beach camomile and Icelandic sea salt. Sorbets highlight Nordic sea buckthorn, hand-picked raspberries and sun-ripened apples.

The dessert bar's design was led by Ilse Crawford of eponymous StudioIlse, who translated Winterspring's sensorial experience to the interior. The intimate Swedish stone seating allows diners to interact with Winterspring's warm staff and watch the creations being prepared. Open cabinets behind the bar provide the colour, with stacks of Swedish ceramics and tubs of gooseberries, camomile and elderflower creating a tiling-effect.

"Winterspring is small but perfectly formed. So we paid special attention to the details, the things that you touch, to make them resonate" says Ilse Crawford of her ambition for the space. "The robustness of the Öland röd stone at the bar, the delicacy of the lighting, and the transparency of the handblown glass. All of these sensations are also reflected in the Nordic flavours of Winterspring's chefs."

As Karina Schmitt Lund describes, "Winterspring is a very Scandinavian idea because it sums up that feeling of emerging from a long, hard and dark winter into spring and into new life." At the dessert bar, space and sensibility work hand-in-hand to conjure this singular and sweet Nordic sense of place.



