

OPULENT

Winter 2026

Meet Michael Koch
and Nanna

Food and wine
with personality

THE MUSIC AT
OPULENT



restaurantopulent.dk
Guldsmedgade 33, 8000 Aarhus C





Welcome to Guldsmædgade 33

In the heart of Aarhus you will find Opulent - a restaurant with character, where gastronomy, aesthetics, and hospitality go hand in hand.

When you step inside, you are welcomed by an atmosphere full of life, joy and presence. We are not a big restaurant, but we have big ambitions.

The cuisine is ambitious. We present dishes for you that evolve with the seasons - with the opportunity for you to create your own culinary experience. The kitchen works in a playful and personal way.

At Opulent we love wine - and we dare say that our wine list is among the very best in the country. Michael has passionately handpicked wines from near and far, and together with our Head Sommelier, Nanna, he has created a magical wine list that truly deserves to be experienced.

We look forward to welcoming you.

Kind regards,

Michael Koch and Team Opulent

See our current menu on the website and book a table via the QR-code





Meet Michael Koch - Creative Director and Owner

A talk about parsley root, a pink carpet, and a memorable cassoulet in Lyon.

As Creative Director and owner of Opulent, Michael originally wanted to open a place, where he could do exactly what he felt like – now he has invented his own colorful universe of flavor and personality, and built a team capable of keeping the chaos in check when he is not there himself. He dreams in dishes, thinks in colors, and occasionally breaks his own kitchen rules - though we won't mention the sauce, and could just as easily have ended up as a rock musician.

Michael is the chef who does things entirely his own way.

What was the original vision for Opulent, and how has the restaurant developed?

A place where I could simply enjoy myself and do exactly what I felt like on any given day. Over time, it has evolved –

I can't be here every day, so I have gathered a strong and dedicated team around me.

It needs well-defined systems and structure when I'm not around, but the team runs the restaurant in a way that works. It has developed for the better.

If you had to describe Opuient in just three words, which would you choose?

Cozy, tasteful, and unique. "Unique" is a big word, but when people step inside, they haven't seen a restaurant like this before. It is full of colors and shapes – a pink carpet, and yes, even a carpet on the bathroom ceiling. It's full of personality in here.

Which dish on the menu tells the story of you as a chef in the best way?

One dish that truly tells my story as a chef is our veal sweetbread with parsley risotto. While it's not on the menu at the moment, it's a dish we return to and reinterpret over time. It combines my experiences abroad with my own creativity, and I have made it entirely my own. The sauce is inspired by Jens Peter Kolbeck, and the parsley risotto inspired by my time at Tantris in Munich.

Which dish reminds you of your childhood?

It has to be something we call "lørdagskylling" - so chicken every Saturday, a true classic from the 80's. Whenever my parents made it, it brought the whole family together around the table. There was something special about those moments.

If you weren't in the restaurant industry, what would you be doing today?

I'd be an actor or a rock musician. I actually began as a gardener, but it became too monotonous, so I dropped out. But without a doubt - a rock musician.

Is there an ingredient you simply can't resist using?

Parsley root - it's incredibly versatile. You can roast it, fry it, boil it, bake it, steam it, or pickle it - and I even enjoy it raw. It also makes me think of many of the flavors I grew up with.

What is the biggest challenge of being both chef and owner - and when is it a gift?

The hardest part is "letting go" of the ownership. But at the same time, it's a gift when I manage to loosen my grip a little. Then I can focus on what I'm most passionate about - cooking and creating experiences.

Which kitchen rule do you break yourself, but would never admit to your chefs?

I admit it - I taste the sauce with my finger, but shh, don't tell the team, that's our little secret...

Which kitchen tool can you not live without?

A dough scraper! It's absolutely necessary.

What is the most unexpected place you have had an amazing food experience?

The train station in Lyon. There, I had a cassoulet with white beans and bacon - it tasted absolutely incredible.

If you could only serve one dish and one glass of wine, what would you choose?

Vacherin Mont d'Or with a glass of Savagnin or Chardonnay from Jura. Simple, yet absolutely sublime.



Growing up in Aabenraa in Southern Jutland, Michael discovered his love for cooking in his grandmother's kitchen alongside his twin brother, Jesper, and younger brother, Lasse. Here, they learned how to bake bread, make sauces, and explore the potential of fine ingredients - driven not by profession, but by curiosity and passion.

Michael pursued this passion professionally, and trained as a chef at Restaurant Fakkellaarden and then took his experience with him to Europe. In 2003, he stood on the biggest international stage at the Bocuse d'Or and won a great 7th place among the world's absolute best chefs.

Michael's career has been marked by numerous awards, and through several books, he has shared his expertise, culinary knowledge, personal reflections, and carefully crafted recipes.

Michael Koch's culinary journey

Fakkellaarden (Apprentice Chef)

Tantris**, Munich, Germany (Chef)

Auberge des Cimes***, France (Chef)

George Blanc**, France ("Stagiaire")

Christies with Jens Peter Kolbeck
(Chef de Patisserie)

Restaurant Saison, 2000 – 2003,
with Erwin Lauterbach (Head Chef)

Restaurant Koch, 2004 – 2019
(Owner and Head Chef)

Det Glade Vanvid, 2008 - ...
(Creative Director & Owner)

Restaurant Opulent, 2025 - ...
(Creative Director & Owner)

Winner of the Moët et Chandon competition

Winner of the Champagne award

Winner of the Euro-Toques award

Winner of Dish of the Year 2001

Finalist – Starter of the Year 2002

7th Place, Bocuse d'Or, 2003

2005: Restaurant Koch, nominated for
Best Danish Restaurant of the Year

2007: Nominated for Best Service of the Year









Meet Nanna - Restaurant Manager and Sommelier

A talk about hospitality, a water allergy, and a love for Burgundy.

Nanna is a classic girl with a huge love for everything that starts with “B” and ends with “ourgogne.”

She makes the guests feel at home before they have even sat down, talks about wine on their level, and laughs louder than she expects herself. She describes her personality as a slow-cooked stew, and even with a water allergy, she has a hand-washing routine that makes her colleagues shake their heads.

In short: Nanna is the bubbly energy, the warm hospitality, and the wide smile that makes Opulent feel like a place you keep coming back to - simply because you can't help it.

What is your vision for Opulent?

I want our guests to be happy. It should be a place people keep coming back to - simply because they can't help it.

Which moment in your career made you certain that the restaurant industry was the right path for you?

I'm trained as a chef - so it's the atmosphere in a kitchen. The sense of community you have - that's what drives the everyday work. During my gap year, I worked in a canteen, and it was the same feeling - everyone counts on each other, and you feel that others count on you. It can be hard work, but you face it together. On top of that, I have a huge passion for food and wine.

What do you think is the most underrated detail in running a great restaurant?

Great hospitality - making guests feel seen and valued. Speaking to them at eye level makes all the difference.

What has been the best dining experience you have ever had?

Nothing beats when my grandmother makes pigeons - and it has to be cooked at her place.

If you had to describe your personality as a dish - what would it be and why?

Maybe a slow-cooked stew. I'm simple and classic. No, wait - I think it's "brændende kærlighed" - a traditional Danish dish.

Which trait of yours do you think the guests notice the most?

My cheerful nature and good mood, haha.

If you could invite three people, living or dead, to a private dinner at Opulent - who would they be, and what would you serve?

The Queen — and, of course, I mean Queen Margrethe II of Denmark.

My grandmother, and naturally Michael Koch. I would serve exactly what each of them felt like eating.

What is the strangest question a guest has ever asked you?

Whether I'm related to Michael and Lasse Koch - apparently because I look like them. And yes, as people say, people choose a dog that looks like them... so in this trio, I'm apparently the dog.

Which quirk of yours would make your colleagues laugh if they were asked?

I wash my hands... a lot. Really a lot - and I even have a water allergy. I'm also terrible at drinking water - it makes no sense.

Is there one wine you try to keep to yourself when new bottles arrive?

Anything from Burgundy. I'm a classic girl - as soon as something starts with "B" and ends with "ourgogne," my mouth starts watering.

Which ingredient always puts you in a good mood?

Pork cracklings.

What's your go-to after a long service?

Often, it's just whatever is left in the fridge - and it's rarely anything good.



A colorful “playground”

From the very beginning, Michael had a clear vision for the restaurant. He dreamed of a restaurant that was unique, playful, and entirely its own. Playfulness radiates from the heart of the kitchen out in the restaurant, with colorful shapes, soft textiles, and lighting that appears inspired by the pristine whitewashed houses of divine character.

When you take a seat at Opulent, you can let your shoulders relax. This is a restaurant without rigid rules. You feel it the moment you step on the soft carpet and are greeted with a warm smile. The air gently vibrates with the notes from Michael Koch’s personal playlist.

At Opulent, our choices are made with heart and quality in mind. The team’s primary goal is to create an experience for the guests, leaving behind gastronomic memories and an appetite for coming back.



The music at Opulent - Michaels personal playlists

If you find yourself at Opulent thinking, "Who on earth put this track on - and why does it work so well?" ... the answer is Michael Koch.

The playlists are curated with the same love, curiosity, and quirky humor that he puts into the food. There are no strict rules - and that's exactly what makes the atmosphere at Opulent so special.



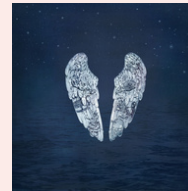
Duran Duran
Ordinary World



Eminem
Love the Way You Lie
(feat. Rihanna)



Alphaville
Forever Young



Coldplay
A Sky Full of Stars



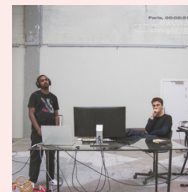
Thomas Helmig
Stupid Man



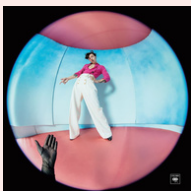
Fleetwood Mac
Little Lies



Post Malone
Rockstar
(feat. 21 Savage)



Lord Siva
Paris



Harry Styles
Watermelon Sugar



Eros Ramazzotti
Stella Gemella



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