

### Rendezvous – A Cocktail Bar Beyond The Ordinary



A classic cocktail bar with a modern touch has been unveiled as the latest addition to 25hours Hotel Indre By, in the midst of beautiful Copenhagen. Under the name "**Rendezvous**," the bar will celebrate the creative cocktail culture and offer local spirits and elegant drinks.

#### **Rendezvous – where knowledge meets passion.**

Located in a 19th century building, just a few steps behind the historic Rundetårn from 1642, 25hours Hotel Indre By is adding a new cocktail bar under the name "**Rendezvous**," the doors are opening to industry professionals and locals with award-winning cocktails focusing on Danish spirits, rum, and vermouth.

In addition to this, visitors can also look forward to a range of events, including industry masterclasses, cocktail competitions, cocktail classes with friends, bartender takeovers, and live entertainment. These events will cater to both people in the bar industry, and locals in Copenhagen.

#### **A well-known face in the industry**

Michael Sigaard-Pedersen is at the helm of this venture with his extensive network in the bar industry, bringing fresh and unique concepts to life.

*"I am incredibly excited to embark on this new chapter. With my background in bartending and the unique concept I have been working on for years, I am really looking forward to bringing something very special to our guests,"*

*"Rendezvous is a classic cocktail bar with a modern touch, centered around the themes of knowledge and passion. At Rendezvous, cocktails are considered an art form and our unwavering belief in creativity, quality, curiosity and good company."*

Michael Sigaard-Pedersen is an award-winning bartender with a decade of experience in Danish hospitality. He joined the 25hours family in June and is now responsible for managing the new cocktail bar.

**Signature Cocktail -Americano Beauty**

"Americano Beauty" is based on Campari with subtle flavors of cognac and mandarin, balanced by red bianco vermouth and black walnut. It is topped with carbonated hibiscus tea and pink grapefruit juice. Built in a highball glass:

- 3 cl Campari
- 2 cl Mandarin Napoleon
- 2 cl Red rose-infused bianco vermouth
- Carbonated hibiscus tea and grapefruit juice
- Black walnut bitters
- Garnished with a hibiscus-coral tuile

Enjoy!

"We don't believe it's about the journey or the destination. We believe it's about the company."

Therefore, we invite you to Rendezvous at our place with old friends, for a night of shenanigans, stories, cocktails & new companions. Let our team of professional bartenders and storytellers take you through our menu of signature cocktails, fine spirits, vermouths, and classic drinks.

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**Notes to Editors****About 25hours Hotels**

25hours Hotels is part of Ennismore, a creative hospitality company rooted in culture and community, with a global collective of entrepreneurial and founder-built brands with purpose at their heart. Ennismore is a joint venture with Accor, formed in 2021.

Christoph Hoffmann, Kai Hollmann, Ardi Goldman and Stephan Gerhard were the founders and creative minds behind the 25hours brand, that today operates 15 hotels in German speaking countries as well as Florence, Paris, Dubai and Copenhagen. 25hours is a smart, culturally resonant hotel idea characterized by provocative urban locations, irreverent yet functional aesthetic, and the romantic nostalgia of grand hotels. The brand focuses on individuality, authenticity and personality and, under the motto "If you know one, you know none", designs each of its hotels with different designers and unique style. Sydney, Trieste and Porto are among the future destinations.

Instagram: [@rendezvousbarcph](https://www.instagram.com/rendezvousbarcph)

Website: [www.25hours-hotels.com/dansk/restaurants-bars/kopenhagen/rendezvous](http://www.25hours-hotels.com/dansk/restaurants-bars/kopenhagen/rendezvous)  
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