

CURRICULUM VITAE

Thomas Herman has long been an established name in the world of gastronomy. He has worked at several Danish premium restaurants and also spent a number of years working at star rated restaurants in France and Spain. Throughout his career, Thomas has received multiple gastronomy awards and recognitions. He was the brain behind Restaurant Herman in the old Nimb in Tivoli, where he also reigned as head chef and made a virtue of rejuvenating Danish cuisine. Only a year after opening, the restaurant was awarded a star in the Michelin Guide and named Danish restaurant of the year.

In 2012 Thomas decided to resign as head chef of Restaurant Herman. Since then he has participated in TV shows, first on TV3's Masterchef and later on DR1 in a number of Danish food programmes. Thomas has also authored cook books: 'Brændende Kærlighed', 'Herman Nimb' and most recently 'Hermans Aftensmad'.

Now Thomas is back at the stove on select days at Arriba Nacional. The only table in the room seats 8 dining guests. The price is the same, regardless of whether you book the table for 4 or 8 persons. The dates of the select days can be found on our web site www.arriba-nacional.dk

The culinary style is a celebration of Danish cuisine, only in a more elegant and sophisticated version. So don't be surprised by apple slices served as the dish 'brændende kærlighed' ('burning love'), patty shells filled with sweet- bread or beer brewed on cocoa beans. Forget wine waiters, smirking and pulling out chairs. Expect silver cutlery, damask and a focus on imagination, presence and honest management. The menu and pricing varies regularly, depending on season, accessibility and kitchen inspiration.