

MARTIN NILSSON-MØLLER – BIOGRAPHY

Chef (1984–)

Danish chef Martin Nilsson-Møller is best known for his mastery of cooking over open fire and for his fermentation skills. He is the inventor of a Danish foodie tale about fire and mankind and the co-creator of both the acclaimed food sanctuary restaurant BASALT as well as the brand new rooftop restaurant SUKAIBA Copenhagen – both located at the iconic design hotel AC Bella Sky in Copenhagen, Denmark.

Early days

Martin was born in Ishøj in 1984, then later moved to nearby Karlslunde in Denmark where he finished his schooling. He spent his early culinary career working as an apprentice at the two-starred Danish Restaurant Kommendanten**, followed by a job at another Michelin-starred restaurant, Paustian*, working for the legendary Danish Chef Bo Bech. This was followed by an exciting stint to Spain working at the Mugaritz**, where Martin took up the art of emotional food and combining local and seasonal elements in new ways.

Culinary Career

In his early 20s, Martin met two-star Michelin chef Andoni Luis Aduriz and began working for him at Mugaritz - a two-starred Michelin star restaurant in San Sebastian, Spain. After his spell in Spain, he continued to excel at his culinary studies and at his employment as a chef and landed a job at Restaurant Kiin Kiin*. He then went on to other gastronomic top dogs, including working as Sous Chef at Hotel D'Angleterre's restaurant Marchal*, and has become a well-regarded and respected Danish chef per se, outdoing many great peers in his use of local produce and fermentation, in particular.

Following his latest masterstroke at restaurant BASALT, Martin's newest challenge is to originate a unique and exciting menu for the über-chic Japanese inspired rooftop restaurant, SUKAIBA Copenhagen, set on the 23rd floor of the local landmark, AC Bella Sky hotel. Here he continues his passion for food by creating new meals and blending unique Japanese dishes and techniques with the use of pure local and seasonal produce - much to the delight of Foodies from far and near going to the most recent gastro hotspot in Copenhagen.

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