

WELCOME TO NO. 10: TASTE NERD, QUALITY INGREDIENTS AND HOMELY COSINESS

In the heart of Rudkøbing, Rikke Søegaard Halling and Nadine Trae have created an unpretentious oasis. Bar No. 10 is their brainchild and the place is intended to welcome both locals and tourists.

"We're finding things out as we go along. We might have started with an idea of how some things should be, but then we've ended up doing something completely different. The most important thing is to make sure it's done from the heart and that it's something we like ourselves."

At Nørrebro 10 in Rudkøbing, at the bottom of a small house with a first floor, there was once a slaughterhouse. This was a long time ago, and now there's something completely different on the premises. In 2023 February, the atmospheric bar No. 10 opened its doors. It's not far from the pedestrian street, but maybe just far away enough that you need to know it's there. There's something a little secretive about the location – a bit like the hidden and illegal 'speakeasy' bars that popped up during the alcohol ban period in the USA – but this is definitely not a closed club. Quite the opposite.

A welcome alternative

Behind the bar – both the concept and the counter – are Rikke Søegaard Halling and Nadine Trae, who are a couple both professionally and privately. The two met in Rudkøbing in 2021, where they both worked at the then newly-opened café Gaardhaven. A place that has really had



Foto: Sandra Musone



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an impact on urban life in Rudkøbing, and which both of them were inspired by. There was never a clear vision of what exactly they were going to do, but Nadine had long dreamed of opening a bar. And they could see that the town needed an alternative to the existing pubs.

"We wanted it to be something that didn't previously exist in the town. We noticed that people were missing a place to go when Gaardhaven closed," the couple explained. "So it would be ideal to have a place where people could come both before and after they have eaten."

Aarhusian Rikke is actually a qualified teacher, but has worked in both the hotel industry and the music industry and has always had an innate flair for service and hosting. Langelandian Nadine, who used to be an independent designer, is especially fascinated by the good taste experience – whether it's beer, wine or cocktails.

Something for everyone

"Of course, we put a lot of effort into everything we serve," says Rikke. "Things are made from scratch with quality ingredients. And as much as possible has a local touch."

The cocktail menu changes with the seasons, but among their signature drinks you'll find 'Kvæden' and, of course, 'Langelænderen'. You can also get non-alcoholic drinks. Or just a good cup of coffee. No. 10 is intended to be something for everyone. An extension of your living room. On ordinary opening days, you can have snacks or pre-order 'Nordic tapas'. Themed evenings are also occasionally held; offering everything from pizza to moules frites, spirit tastings and board game evenings.

"It should be an unpretentious oasis with something for every taste," smiles Rikke.



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