



Mielcke & Hurtigkarl providing every guest with a personal experience.

Mielcke & Hurtigkarl were looking for a way to avoid giving guests an outdated reservation experience not matching their otherwise high standards, while at the same time being able to customize every step of their restaurant experience.



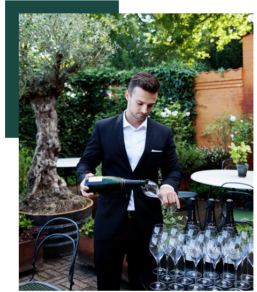
About

Mielcke & Hurtigkarl is a well-known fine dining restaurant located in one of Copenhagen's most beautiful settings, The Royal Danish Horticultural Gardens.

“Our restaurant is driven by innovation, passion, and the uncompromising will to give our guests the best. This can only be achieved by using Superb and their futuristic, secure, and aesthetically beautiful GXM platform.”
— Thomas Amir Korby, Restaurant Manager

Mielcke & Hurtigkarl uses GXM to

- ✓ Provide each guest with a customised reservation experience and a great first impression of the restaurant.
- ✓ Drastically decrease the number of late cancellations and no-shows by asking guests to confirm their reservation with a credit card.
- ✓ Improve service by asking their guests to preselect menus and tables in advance.
- ✓ Control which individual tables are available at specific times online.



“It’s very important for us to work with someone who has the same enthusiasm about what they do.”

