

Our menu changes with season and availability. Everything is made from the best ingredients produced without chemical input – either in Denmark or from Italian producers who share our values. All products that we use adhere to our own strict source criteria. Feel free to ask if you want to know more.

We believe in simplicity, sustainability & quality - and we work hard to provide you with our take on seasonal, Italian-inspired dishes made from the best local & Italian produce. Everything on our menu is made with love – from the ground up.

IL BUCO

WINE FOOD LOVE



@ladispensacph - @ilbucoph - @labanchinacph

DINNER

5 course menu

Chef's choice - for the whole table
inclusive of bread, olive oil
& filtered water

- 495 per person -

| | | | |
|---|--------------------------|--|------|
| Bread & olive oil | 25 per person | Tortelloni — jerusalem artichoke — pecorino — black truffle | 165 |
| Gigas oysters — Limfjorden — Herbal vinegar | 3pcs - 105 6pcs - 180 | Sedanini — guanciale — "Rød krystal" cheese | 165 |
| Capocollo — green olives — smoked almonds — pickled vegetables | 125 | Pappardelle — Angus beef ragu — pecorino — mint | 180 |
| Selection of three cheeses — flatbread — pear | 120 | Bi catch of the day — carrot — white kale | Mrkt |
| Tartar — Birkemosegaard | 100 | Pork Belly — polenta — leeks | 255 |
| Squid — Brussell sprouts — beurre blanc | 115 | | |
| Cauliflower — hazelnuts — black chickpeas | 115 | | |
| Risotto — pumpkin — almond — parmesan | 115 | | |
| Dry aged Cod — saltet plum — Sorrel | 115 | | |

Please let us know about any food allergies
or dietary requirements, thank you.

DESSERT

| | |
|---|-----|
| Selection of three cheeses — flatbread — apple — truffle | 120 |
| Apple cake — Birkemosegaard — goat's milk ice-cream | 90 |
| Tiramisù | 85 |
| Affogato — vanilla ice-cream — espresso | 50 |

DOLCE

G. Battista Columbu, Sardegna

Alvaréga '18 — Malvasia di Sardegna

GLASS **BOTTLE**
80 6cl 600

SPIRITS

“Destilleria Gualco” spirits:

| | | | |
|---------------------------------|-----------|-------------------------------------|-----------|
| Grappa Barbera, 2.5 cl | 45 | Grappa Lampone, 2.5 cl | 55 |
| Grappa Moscato, 2.5 cl | 45 | Amaro Soldatini, 2.5 cl | 45 |
| Grappa Barolo, 2.5 cl | 65 | ‘Ca’ de Noci’ Nocino, 2.5 cl | 60 |
| Grappa Camomilla, 2.5 cl | 55 | Vermouth Rosso, 5 cl | 60 |
| Grappa Ceresella, 2.5 cl | 55 | Homemade Cello, 2.5 cl | 45 |

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DESSERT

| | |
|---|-----|
| Selection of three cheeses — flatbread — apple — truffle | 120 |
| Apple cake — Birkemosegaard — goat's milk ice-cream | 90 |
| Tiramisù | 85 |
| Affogato — vanilla ice-cream — espresso | 50 |

DOLCE

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