

@ladispensacph - - @ilbucoch - @labanchinacph

DINNER



# IL BUCO

WINE FOOD LOVE

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 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.

## 5 course menu

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

- 495 per person -

<b>Bread &amp; olive oil</b>	25 per person		
<b>Gigas oysters</b> — Limfjorden — Crown dill vinegar	3 pcs - 100 6 pcs - 180		
<b>Birthesminde salami</b>	65		
<b>Olives</b>	40		
<b>Pork rinds</b>	65		
		<b>Pappardelle</b> — Beef ragu — Parmigiano — Mint	180
		<b>Fettuccine</b> — Butter - Summertruffle	165
		<b>Cod</b> — Swiss chard — New onion	185
		Mangalitza cutlet - Cabbage - Glaze	225
<b>Tartar</b> - Danish veal	100	<b>Selection of three cheeses</b> — Flatbread — Apple	120
<b>Summer vegetables</b> - Parmesan	115	<b>Tiramisù</b>	85
<b>Squid</b> - Cherry tomato - Celery oil	115	<b>Strawberry</b> — Honey - Pine	65

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

