



IL BUCO

WINE FOOD LOVE

Organic – Sustainable - Qualitative

These are the principles that drive our seasonal, Italian-inspired, but Danish sourced menu.

The local Danish farms and producers are the inspiration for the Il Buco menu. We are very proud of our collaboration with them, all of whom share the same principles as us here at Il Buco. Therefore, we want to present to you and say a big thank you to all of our current producers:

Birkemosegaard – Vegetables – Sjællands Odde
Birthesminde – Pigs – Vipperød
Blokhus Salt– Salt – Pandrup
Blue Lobster – Fish – Dragør
Brinkholm – Vegetables – South of Køge
Bygaarden – Mushrooms – Sydhavn
Dario Perisic – Truffles – Europe
Den Grønne Verden – Vegetables – Lolland
Fiskerikajen – Fish – Copenhagen
Gartneri Toftegaard – Tomatos and Chillis – South of Køge
Grand Fromage – Cheese – Copenhagen
Green Glory Farm – Vegetables – Højby
Kiselgården – Vegetables – Uggerløse
Kornby mølle – Flour – Buresø
Kragegaarden – Flour – MidtFyn
Kysøko – Fruit and Honey – Næstved
La Treccia – Cheese – Rødovre
Mathias Kjærgaard – Forager – Bornholm
Permatopia – Vegetables – Karisse
Svanholm Gods – Cows and Vegetables – Skibby
Yduns Have – Eggs and Vegetables – Samsø

Il Buco - Food - Wine - Love



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IL BUCO EXPERIENCE

5 courses 'chef choice'

Only available for the whole table

Bread, olive oil and filtered water
included

545,- pr. person

Wine menu

4 glasses – 375,- pr. person

IL BUCO FULL EXPERIENCE

5 courses 'chef choice'

Only available for the whole table

Bread, olive oil and filtered water
Included

5 glasses of wine

Coffee

1045,- pr person



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IL BUCO A LA CARTE

SNACKS

Gigas oysters - Limfjorden Handpicked, served with a vinaigrette of Danish lemongrass from Svanholm and herb oil	3 / 6 / 12pcs. 105,- / 205,- / 400,-
Charcuterie - House-made of pork from Birthesminde & wild pheasants Served with pickles and crackers	145,-
Selection of Danish cheeses Served with sourdough flatbread and compote	135,-
'Fangst' canned Brisling, horseradish mayonnaise, pickles, grilled sourdough bread.	125,-
Gardinera Fermented, seasonal & organic veggies	35,-
Bread & olive oil Made on flour from Kragegaarden & Østagergård, olive oil from Sardinia	Pr. person 40,-

STARTERS

Safran risotto Handpicked, organic safran from Sardinia, pickled asparagus from 2020, house-made guanciale	160,-
Beetroot - Rønnely Different textures	115,-
Black raddish - Rønnely Straciatella from La Treccia, foraged ramsons from Brøndby	135,-

PASTA

All pasta is house-made with flour from Kornby mølle.

Duck ragú - Danish, organic ducks . Pappardelle, mint, Grube extra cheese	180,-
Blue mussels - Limfjorden Spaghetti with smoked mussels and spring garlic emulsion, chili from Yduns Have	175,-
Ricotta & Ramson - Rødovre & Brøndby Culurgione, spinach and oyster leafs from Kieselgården	185,-

MAINS

Served with a garnish of creamy potato puré, gardeniera and romaine sprouts

Line caught cod - Langø Poached in a fish bouillon	205,-
Aged ribeye - Svanholm Aged for 156 days	450,-

DESSERTS

Tiramisu RO'UM from Lolland, Chicory root	105,-
Olive oil cake Honey from Kysøko	100,-