



# 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  
Ro'um – 'Rum' – Lolland  
Venø Seafood – Oysters - Venø  
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  
Winemenu  
4 glasses – 410,- 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

<b>Gigas oysters - Limfjorden</b> Hand picked, served with a vinaigrette of Danish lemongrass from Svanholm and herb oil.	3 / 6 / 12pcs. 105,- / 205,- / 400,-
<b>Charcuteri - House made of pork from Birthesminde and wild pheasants.</b> Served with pickles and crackers.	145,-
<b>Giardinera</b> Seasonal, fermented vegetables.	45,-
<b>Bread &amp; olive oil</b> Made with flour from Kragegaarden & Østagergård, olive oil from Sardinia.	Pr. person 40,-

### STARTERS

<b>Squid - North Sea</b> Grilled, served with tomato and celery.	135,-
<b>Radishes - Green Glory Farm</b> Straciatella from La Treccia, foraged ramson from Brøndby.	135,-
<b>Beef carpaccio - Svanholm</b> Aged for 30 days.	135,-

### PASTA

All pasta is house made with flour from Kornby Mølle.

<b>Duck ragú - Danish, organic ducks</b> Pappardelle, mint, Grube Extra cheese.	180,-
<b>Blue mussels - Limfjorden</b> Spaghetti with smoked mussels, spring garlic emulsion and chili from Ydunshave.	175,-
<b>Ricotta &amp; Ramson - Rødovre &amp; Brøndby</b> Culurgiones, spinach and oyster leaves from Kieselgården.	185,-

### MAINS

Served with a garnish of creamy potato puré, grilled baby leeks and mixed salad greens.

<b>Line caught cod - Langø</b> Poached in a fish bouillon with salted plum.	235,-
<b>Asparagus - Birkemosegaard</b> Served with house made guanciale and prosecco foam.	205,-
<b>Beef tenderloin - Svanholm</b> Aged for 18 days.	450,-

### DESSERTS

<b>Tiramisu</b> RO'UM from Lolland, Chicory root.	105,-
<b>Rhubarb</b> Danish rhubarb served with a buttermilk ice cream and an oat biscuit.	100,-
<b>Selection of Danish cheeses</b> Served with sourdough flatbread and compote.	135,-