



IL BUCO

WINE FOOD LOVE

Organic – Sustainable - Quality

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 – Karise
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

Gigas oysters - Limfjorden Hand picked, served with a vinaigrette of Danish lemongrass from Svanholm and herb oil.	3 / 6 / 12pcs. 105,- / 205,- / 390,-
Charcuteri - House made of pork from Birthesminde. Served with pickles and crackers.	145,-
Giardinera Seasonal, fermented vegetables.	45,-
Bread & olive oil Made with flour from Kragegaarden & Østagergård, olive oil from Sardinia.	Pr. person 40,-

STARTERS

Aubergine - Birkemosegaard Straciatella from La Treccia, house made N'duja, foraged ramson from Brøndby.	135,-
Duck carpaccio - Samsø Aged for 45 days.	140,-
Baby courgettes - Permatopia Served with fresh goat cheese and foraged Nordmann pine shoots.	125,-
Mackerel - Øresund Served with brown butter, and gooseberries from Birgitte.	135,-

PASTA

All pasta is house made with flour from Kornby Mølle.

Beef ragú - Svanholm Gods Pappardelle, Danish mint, Grube Extra cheese.	185,-
Blue mussels - Limfjorden Spaghetti with smoked mussels, spring garlic emulsion and chili from Toftegaard.	175,-
Mushrooms - Funga Farm Potato gnocchi, summer truffles, pioppino and blue oyster mushrooms.	205,-
Rabbit - Langebjerggård Ravioli served with tomatoes from Toftegaard & courgette from Brinkholm.	190,-

MAINS

Served with creamy Danish potatoes, grilled green beans and variations of kale from Brinkholm.

Whole plaice - Øresund Pan fried on the bone, served with an oyster beurre blanc sauce.	265,-
Aged dairy cow - Svanholm Gods Served with a beef fat hollandaise. Please ask for today's cut and price.,-

DESSERTS

Tiramisu RO'UM from Lolland and chicory root.	105,-
Berries - Brinkholm Danish berries served with rose meringue and elderflower sirup.	105,-
Selection of Danish cheeses Served with sourdough flatbread and compote of Muscat pumpkins.	135,-