



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, rapeseed 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, rapeseed 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	3 / 6 / 12 pcs.
Handpicked, served with a vinaigrette of Danish lemongrass from Svanholm and herb oil.	105,- / 205,- / 390,-
House charcuteri - Birthesminde, Svanholm Gods, Samsø	145,-
Served with house-made "kimchi" and crackers.	
Giardinera	45,-
Seasonal, fermented vegetables.	
Bread & cold pressed rapeseed oil from Svanholm Gods	Pr. person 40,-
Made with flour from Kragegaarden & Østagergård.	
Pork croquettes - Birthesminde	85,-
Made of pork blood, house made guanciale and pickled green asparagus.	

STARTERS

Beets - Svanholm Gods	125,-
Hemp and pears from Kysøko.	
Aged beef carpaccio - Svanholm Gods	140,-
30+ days	
Leeks - Brinkholm	135,-
Straciatella from La Treccia, house made 'Nduja barbeque sauce.	

PASTA

All pasta is house made with flour from Kornby Mølle.

Red deer ragù - Svanholm Gods	185,-
Pappardelle, Danish parsley, Grube Extra cheese.	
Blue mussels - Limfjorden	175,-
Spaghetti with smoked mussels, spring garlic emulsion and chili from Toftegaard.	
Jerusalem artichokes - Permatopia and Birkemosegaard	205,-
Ravioli doppio served with blue oyster mushrooms from Funga Farm and Bagnoli truffles.	

MAINS

Served with creamy Danish Alouette potatoes and variations of kale from Svanholm Gods, Permatopia and Brinkholm.

Cod - Øresund - Fisherman Børge, caught in fishing nets	...,-
Slow cooked over fire. Ask for today's price.	
Aged beef - Svanholm Gods	...,-
Ask for today's cut and price.	

DESSERTS

"Tiramisu"	105,-
RO'UM from Lolland and sweet cicely.	
Apples - Kysøko	105,-
Served with salted caramel and woodruff icecream.	
Selection of Danish cheeses	135,-
Served with sourdough flatbread and Futsu black pumpkin from Brinkholm.	