

07:30 – 16.00

Sourdough Bun 36,-
with Butter & Sæbo Cheese from Sætøftegård
Add Jam: +10,-

Yoghurt – Sætøftegård 75,-
Granola – Compote

Bread & cold pressed rapeseed oil pr. person 40,-

09:30 – 22:00:

Gigas oysters – Limfjorden 3 / 6 /12 pcs.
Hand picked, served with vinaigrette of 105,- / 205,- /400,-
Danish lemongrass and herb oil.

House made charcuterie 145,-
Served with pickles and crackers

Selection of Danish cheeses 135,-
Served with sourdough flatbread and preserved Futsu Black pumpkin

09:30 – 15:00

Omelette 100,-
Sæbo cheese from Sætøftegård, rye bread

1st Asparagus – from Martin 120,-
Poached egg, Grube extra cheese, bread crackers

Green salad 60,-
Pallehave greens dressed in honey vinaigrette

Sandwich – meat or veggie 95,-
Horseradish mayo, greens, pickles, cheese

Pappardelle – Beef ragú 175,-
Grube extra

Fusilli 155,-
Ramson pesto, chilli, young cabbage shoots

“Tiramisu” 100,-

IL BUCO

