

# IL BUCO

WINE FOOD LOVE



## Organic – Responsible - Qualitative

These are some of the values we work by

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  
Dario Perisic – Truffles – Europe  
Den grønne verden – Vegetables – Lolland  
Fiskerikajen – Fish – Copenhagen  
Funga Farm – Mushrooms – Norrebro  
Gartneri Toftegaard – Tomatos and Chillis – South of Køge  
Grand Fromage – Cheese – Copenhagen  
Green Glory Farm – Vegetables – Højby  
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**

## 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

# A LA CARTE

## SNACKS

<b>Gigas oysters - Limfjorden</b>	3 / 6 / 12 pcs.
Hand picked, served with a vinaigrette of Danish lemongrass from Svanholm, and herb oil.	105,- / 205,- / 390,-
<b>Housemade charcuterie – Birthesminde, Svanholm Gods, Samsø</b>	145,-
<b>Giardinera</b>	45,-
Seasonal, fermented vegetables.	
<b>Bread &amp; cold pressed rapeseed oil from Svanholm Gods</b>	Pr. person 40,-
Baked with flour from Kragegaarden & Østagergård.	
<b>Fjord shrimps</b>	85,-
Served with habanero emulsion and house made bottarga..	
<b>Gnocco Fritto</b>	105,-
House made guanciale, baby ramson and cream of goat cheese from Copenhagen Goat Milk.	

## STARTERS

<b>Asparagus – Panevino</b>	130,-
Danish rhubarb from Svanholm Gods, Rød krystal cheese and yoghurt from Søtofte.	
<b>Garfish – Skagerak</b>	130,-
Danish cucumber, habañada oil from Gartneri Toftegaard.	
<b>Radish – Brinkholm Karise</b>	130,-
Buttermilk, wild ramson.	
<b>Aged beef carpaccio – Svanholm Gods</b>	140,-
Served with cold pressed rapeseed oil and black currants from Kysøko.	
<b>Orzotto</b>	250,-
Langoustine – caught sustainable in traps.	

## PASTA

All pasta is house made on flour from Kornby Mølle.

<b>Aged short ribs ragú – Svanholm Gods</b>	185,-
Served with cappelletti filled with fermented potatoes.	
<b>Spring garlic – Permatopia</b>	150,-
Spaghetti, chilli from Gartneri Toftegaard and house made bottarga.	
<b>Cod cheek Agnolotti – Skagerrak</b>	180,-
Parsnip, celeriac and brined kohlrabi from Brinkholm.	

## MAINS

Served with creamy Danish Alouette potatoes and young cabbage shoots from Birkemosegård.

<b>Whole fish of the day</b>	MP...,-
Slow cooked over charcoal.	
<b>Retired dairy cow – Svanholm Gods</b>	...,-
Ask for todays cut and price.	

## DESSERTS

<b>“Tiramisu”</b>	105,-
RO’UM from Lolland.	
<b>Babà</b>	105,-
Søtofte milk ice cream.	
<b>Selection of Danish organic cheeses</b>	135,-
Served with sourdough flatbread and preserved Muscat pumpkin.	