

# 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 – Karise  
Copenhagen Goat Milk Farm – Goat milk and cheese – Roskilde  
Dansk Blåbær og Mini kiwi – Berries – Vejle  
Den grønne verden – Vegetables – Lolland  
Fiskerikajen – Fish – Copenhagen  
Gartneri Toftegaard – Tomatos and Chillis – Vedskølle  
Grand Fromage – Cheese – Copenhagen  
Grønt fra Månen – Vegetables – Hørsholm  
Ilsøegaard – Vegetables – Bylderup-Bov  
Klippingegaard – Vegetables – Klippinge  
Kornby mølle – Flour – Buresø  
Kragegaarden – Flour – Midtfyn  
Kysøko – Fruit and Honey – Næstved  
La Treccia – Cheese – Rødovre  
Michael Balle – Eggs – Odense  
Mathias Kjærgaard – Forager – Bornholm  
Permatopia – Vegetables – Karise  
Pælleshave – Vegetables and wild plants – Fyn  
Ro'um – 'Rum' – Lolland  
Venø Seafood – Oysters - Venø  
Svanholm Gods – Cows and Vegetables – Skibby  
Søtoftgaard – Dairy – Ringsted

**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> Hand picked, served with a vinaigrette of Danish lemongrass from Svanholm and herb oil.	3 / 6 / 12pcs. 105,- / 205,- / 400,-
<b>Housemade charcuterie – Birthesminde, Svanholm Gods, Samsø</b>	145,-
<b>Giardinera</b> Seasonal, fermented vegetables.	45,-
<b>Bread &amp; cold pressed rapeseed oil from Svanholm Gods</b> Baked with flour from Kragegaarden & Østagergård.	Pr. person 40,-
<b>Fjord shrimps</b> Served with habanero emulsion and house made bottarga.	85,-
<b>Mackerel – Sourced from low-impact fisherman</b> Plums from Birgitte and garden herbs.	95,-

## STARTERS

<b>Courgette flower – Brinkholm, Karise</b> Fermented pumpkin and habañero from Gartneri Toftegaard.	130,-
<b>Baby carrots – Permatopia, Karise</b> Caramelized goat cheese from Copenhagen Goat Milk Farm.	120,-
<b>Danish Langoustine – Caught sustainably with traps</b> Served with white currants and langoustine brown butter.	210,-

## PASTA

All pasta is house made on flour from Kornby Mølle.

<b>Pork ragú – Birthesminde</b> Served with cappelletti filled with fermented potatoes.	185,-
<b>Smoked tomato - Lykkesholm</b> Spaghetti ala Chitarra, baby fennel and coriander from Brinkholm.	170,-
<b>Langoustine butter – trap caught by Jason</b> Handcut pappardelle, tomatoes from Gartneri Toftegaard and basil from Pælleshave.	200,-

## MAINS

Served with new Danish potatoes from Svanholm Gods.

<b>Fish of the day</b> Marinated in housemade Koji.	MP...,-
<b>Retired dairy cow – Svanholm Gods</b> Ask for todays cut and price.	...,-

## DESSERTS

<b>Babà</b> Søtofte milk ice cream.	105,-
<b>Black currants from Knud Hyldahl</b> Served with frozen meringue and crown dill	95,-
<b>Strawberries from Klippingegaard</b> Served with Canestrelli cookie and meadowsweet mascarpone.	95,-
<b>Selection of Danish organic cheeses</b> Served with sourdough flatbread and preserved Muscat pumpkin.	135,-