

IL BUCO

WINE FOOD LOVE

Daytime menu



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
Copenhagen Goat Milk – 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 – South of Køge
Grand Fromage – Cheese – Copenhagen
Grønt fra Månen – Vegetables – Hørsholm
Ilsøegaard – Vegetables -Synderjylland
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
Søtoftegaard – Dairy – Ringsted

Il Buco – Food – Wine - Love

BREAKFAST - BRUNCH – LUNCH – SNACKS

From 07:30 to 15:00

| | |
|-------------------------------------|-----------------|
| Sourdough Bun | 36,- |
| With butter & Rød krystal cheese | |
| Add Jam +10,- | |
| Add smoke ham +15,- | |
| House made yoghurt | 75,- |
| With granola & compote | |
| Bread & cold pressed rapeseed oil * | pr. person 40,- |

From 09:30 to 15:00

| | |
|--|---------------------|
| Gigas oysters – Limfjorden * | 3 / 6 /12pcs |
| Hand-picked, served with a vinaigrette of Danish lemongrass and herb oil | 105,- /205,- /400,- |
| <i>Wine suggestion: Sotoca '21 – Durella, Garganega - sparkling 90,-/450,-</i> | |
| House made charcuterie * | 145,- |
| Served with pickles and crackers | |
| <i>Wine suggestion: Catartico '19- Cataratto - Orange 115,-/575,-</i> | |
| Selection of Danish cheeses * | 135,- |
| Served with sourdough flatbread and honey | |
| <i>Wine suggestion: Francesco - Traminer aromatic, Muscato - sweet 110,- Primordio '20 – Primitivo - rosso 100,-/500,-</i> | |
| Omelette | 100,- |
| Rød krystal cheese, rye bread | |
| Add extra egg +15,- | |
| Add smoked ham +15,- | |
| <i>Wine suggestion: Khione '20 – Riesling - bianco 100,-/500,-</i> | |
| Egg Benedict – Only available Saturday & Sunday | 105,- |
| Swiss chard – Smoked ham – Pork glaze hollandaise | |
| <i>Wine suggestion: Quintaine '18 Viré-Clessé – Chardonnay - bianco 140,-/700,-</i> | |
| Salad bowl | 120,- |
| Danish chickpeas, pearl barley, beets, goat cheese, pear, apple | |
| Meat Sandwich | 105,- |
| <i>Beer suggestion: Stan the Man 4,3% Braw 55,-</i> | |
| Veggie Sandwich | 95,- |
| <i>Beer suggestion: Nørrebro Apple Cider – 4,9% 55,-</i> | |

From 11:30 to 15:00

| | |
|--|-------|
| Rigatoni – Deer ragú | 175,- |
| Grube extra cheese | |
| <i>Wine suggestion: TerreEteree '15 – rosso 95,-/475,-</i> | |
| Ravioli – Pumpkin | 170,- |
| Sage, brown butter, grube extra cheese | |
| <i>Wine suggestion: Nottediluna '20 – Malvasia, Moscato, Spergola - orange 120,-/600,-</i> | |

*Desserts – ask the staff for the selection of pastry *

* Available all day!