

IL BUCO EXPERIENCE

5 courses – kitchen decides
Bread, oil and water

595,- pr. person

Wine pairing
4 glasses – 450,- pr. person

IL BUCO FULL EXPERIENCE

5 courses – Kitchen decides
Bread, oil and water

5 glasses of wine, and coffee

1145,- pr person

Must be ordered by the entire table

A LA CARTE

SNACKS

Rømø oysters – <i>Wadden Sea national park</i>	135,- / 270,- / 540,-
Gigas oysters – <i>Limfjorden</i>	105,- / 205,- / 400,-
Hand picked, served with a vinaigrette of lemongrass from Svanholm, and herb oil.	3 / 6 / 12
Housemade charcuterie – <i>Birthesminde, Svanholm Gods, Samsø, Nordvildt</i>	145,-
Bread & cold pressed rapeseed oil from Svanholm Gods	Pr. person
40,- Baked with flour from Kornby	
Dry aged tartar of retired dairy cow – <i>Svanholm Gods</i>	140,-
Served with brioche, beef garum emulsion and pumpkin from Den Grønne Verden.	

STARTERS

Crudo of pollock – <i>Fiskerikajen</i>	140,-
Green strawberries from Permatopia – peach chili from Toftegaard.	
Fried beef liver – <i>Svanholm Gods</i>	140,-
Pears from Kysøko and Parsley from Palleshavegaard.	
Pumpkin – <i>Brinkholm – Den grønne verden – Palleshavegaard</i>	140,-
Variations of pumpkins and pumpkin pesto.	

PASTA

All pasta is house made on flour from Kornby Mølle.

Duck ragú – <i>Langebjerggaard</i>	190,-
Served with hand-cut pappardelle.	
Housemade ricotta – <i>Søtofte</i>	
180,- Anolini served in warm veggie broth.	
Pumpkin – <i>Den Grønne Verden</i>	180,-
Caramelle served with fried sage from Svanholm Gods.	

MAINS

Fish of the day – <i>Fiskerikajen</i>	Market price
Marinated in housemade Shio-Koji, served with savoy cabbage from Svanholm Gods.	
Game – <i>Nordvildt</i>	...,-
Ask for todays cut and price.	

DESSERTS

Lemongrass tart – <i>Svanholm Gods</i>	115,-
Served with creme fraiche ice cream.	
Apple – <i>Kysøko</i>	115,-
Served with caramelized whey ice cream.	
Selection of Danish organic cheeses	135,-