

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

1 145,- 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 Mølle.	
Dry aged tartar of fallow deer – <i>Nordvildt</i>	140,-
Served on brioche, beef garum emulsion and Jerusalem artichoke from Permatopia.	

STARTERS

Crudo of cod – <i>Fiskerikajen</i>	140,-
Green strawberries from Permatopia – peach chili from Toftegaard.	
Pumpkin – <i>Brinkholm – Permatopia</i>	140,-
Variations of pumpkins and pumpkin pesto.	
Wild seatrout – <i>Fiskerikajen</i>	150,-
Brussel sprouts from Svanholm Gods.	
Blue mussels – <i>Josh Jensen</i>	140,-
Horseradish from Svanholm Gods and pickled green asparagus from Den Grønne Verden.	

PASTA

All pasta is house made on flour from Kornby Mølle.

Pork ragú – <i>Birthesminde</i>	190,-
Served with hand rolled piccini and midsommer cheese.	
Dried tomatoes and housemade ricotta – <i>Søtofte – Gartneri toftegaard</i>	180,-
Ravioli roses served with housemade pomodoro sauce and cabbage capers from Brinkholm karise.	
Jerusalem artichoke – <i>Permatopia</i>	180,-
Ravioli served with knøst cheese sauce	

MAINS

Fish of the day – <i>Fiskerikajen</i>	Market price
Marinated in housemade Shio-Koji and served with a winter cabbage salad.	
Whole animals – <i>Birthesminde, Nordvildt, Svanholm Gods</i>	...,-
Ask for todays cut and price.	

DESSERTS

Fig tart	115,-
Housemade ricotta, honey and preserved figs.	
Jerusalem artichoke – <i>Permatopia</i>	115,-
Served with walnut nougatine.	
Selection of Danish organic cheeses	135,-
Served with hand-rolled grissini.	