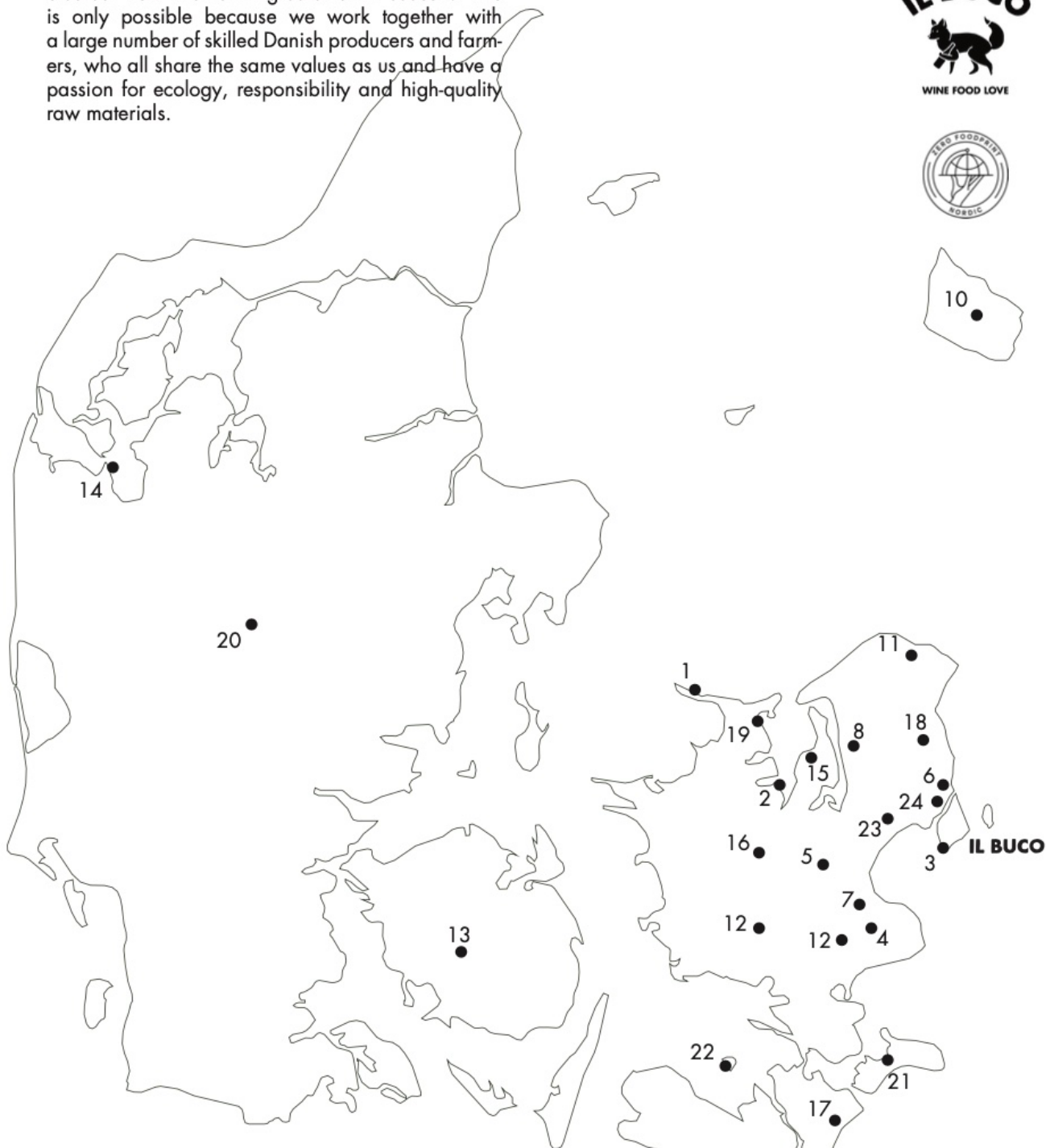
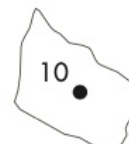


ITALIAN IN DANISH

At Il Buco, we have a great love for Italian cuisine. That is why we serve food with an Italian DNA created from Danish ingredients in season. This is only possible because we work together with a large number of skilled Danish producers and farmers, who all share the same values as us and have a passion for ecology, responsibility and high-quality raw materials.

MENU DAY



1. Birkemosegaard, Vegetables
2. Birthesminde, Pigs
3. Blue Lobster, Fish
4. Brinkholm, Vegetables
5. Cph Goat Milk, Goat milk and cheese
6. Fiskerikajen, Fish & shellfish
7. Gartneri Toftegaard, Tomato and chili
8. Kornby Mølle, Flour
9. Kysøko, Fruit and honey
10. Mathias Kjærgaard, Wild herbs and mushroom
11. Nordvildt, Game
12. Permatopia, Vegetables

13. Palleshavegaard, Vegetables and herbs
14. Venø Seafood, Oysters
15. Svanholm Gods, Cows and vegetables
16. Søtoftegaard, Dairy
17. Lammehave øko, Egg, flour and rapeseed oil
18. Vilde råvarer, Wild herbs
19. Dansk tang, Seaweed
20. Wildfooding, Mushroom and wild herbs
21. Møn Øko, Fresh fruit
22. Birgitte, Fresh fruit and herbs
23. Funga Farm, Mushroom
24. Mortens Farm, Vegetables

From 07:30 to 15:00

Sourdough Bun		40,-
With butter & cheese	-Add house made Jam +10,-	-Add smoked ham +15,-
House made yoghurt		75,-
With granola & compote		
Bread & cold pressed rapeseed oil *		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: Penombre NV - Clera – Diotosalvi – Sparkling 100/500,-</i>		
House made charcuterie *		145,-
Served with pickles and crackers		
<i>Wine suggestion: San Vincent '22 – Sorbara – Rosato Sparkling 100,-/500,-</i>		
Selection of Danish cheeses *		135,-
Served with grissini and honey		
<i>Wine suggestion: Francesco - Traminer aromatic, Muscato - sweet 110, Farfalleco '15 – Barbera, Marzemino, Schiava gentile 125,-/625,-</i>		
Green salad		40,-
Served with black currant leaf and green strawberry vinaigrette		
<i>Wine suggestion: Gea Bianco '21 – Albana, Filippo Manetti - White 120/600,-</i>		
French Toast		125,-
Served with ribs and caramelized whey ice cream		
Omelette		100,-
Gudenå cheese, rye bread. Add extra egg +15,- Add smoked ham +15,-		
<i>Wine suggestion: Passerina del Frusinate '17 – Passerina 115,-/575,-</i>		
Fried eggs		115,-
<i>Danish hummus, pickled chili, sourdough</i>		
<i>Wine suggestion: Passerina del Frusinate '17 – Passerina 115,-/575,-</i>		
Egg Benedict – Only available Saturday & Sunday		105,-
Swiss chard, smoked ham, hollandaise		
<i>Wine suggestion: Langhe Chardonnay '21 – Chardonnay - White 125,-/625,-</i>		
Seasonal Salad		120,-
Danish hummus, zucchini, tomatoes and basil.		
<i>Wine suggestion Gea Bianco '21 – Albana, Filippo Manetti - White 120/600,-</i>		
Meat Sandwich – Ask for today's meat		105,-
<i>Beer suggestion: Svaneke Pilsner 4,6% 60,-</i>		
Veggie Sandwich		95,-
<i>Beer suggestion: Svaneke Hazy IPA 5,2% 65,-</i>		
Affogato		55,-
Served with Søtofte milk ice-cream		
Pavlova		75,-
Served with whipped mascarpone and house made jam		
<u>From 11:30 to 15:00</u>		
Fussili – Pork ragú		175,-
Midsommer cheese		
<i>Wine suggestion: Farfalleco '15 – Barbera, Marzemino, Schiava gentile 125,-/625,-</i>		
Pappardelle – Served with cherry tomatoes and crayfish butter		175,-
<i>Wine suggestion: Passerina del Frusinate '17 – white 135,-/675,-</i>		

Dear guest, when you dine at Il Buco, 1% is added to your bill to the nonprofit organisation Foodprint Nordic.

* Available all day!