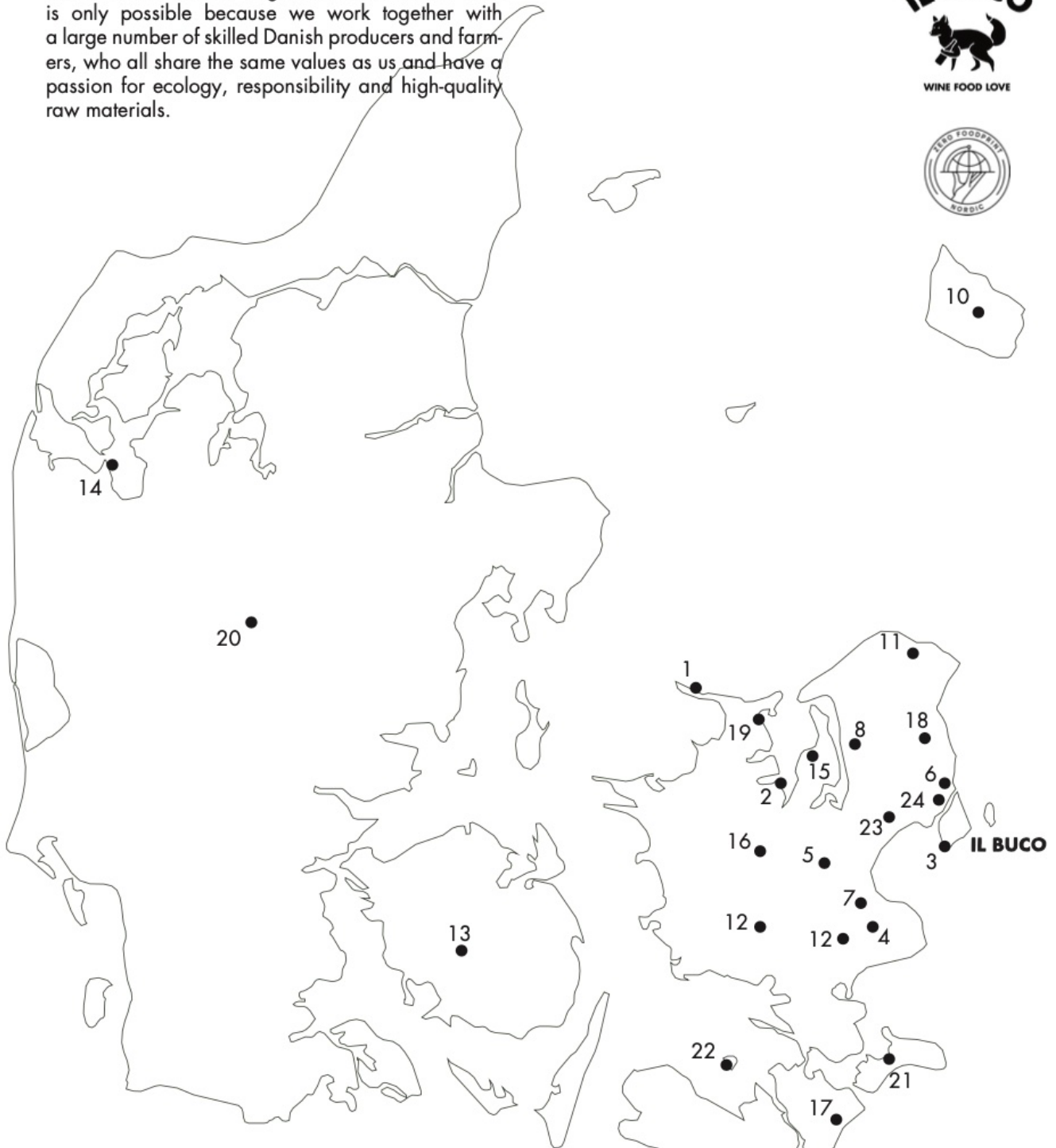


ITALIAN IN DANISH

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

NIGHT



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

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 - <i>Lammehave Økologi</i>	40,-
Baked with flour from Kornby Mølle.	
Pickled garfish	95,-
Served on toasted sourdough bread	

STARTERS

Tomato – <i>Gartneri Toftegaard</i>	150,-
Housemade focaccia and bresaola, marigold and basil	
Summer vegetables, "Giardiniera 2.0" – <i>Palleshave,</i>	150,-
Courgette flower – <i>Permatopia, Palleshave, Brinkholm karise</i>	150,-
Served with chilled grilled tomato soup	

PASTA

All pasta is house made on durum flour from Aurion.

Summer Squash – <i>Svanholm Gods, Brinkholm karise</i>	180,-
Fusilli served with Copenhagen goat milk farm cheese	
Cherry Tomatoes – <i>Gartneri Toftegaard</i>	180,-
Spaghetti alla chitarra served with house made bottarga and basil	
Chicken – <i>Dalbakkegaard, Svanholm Gods, Funga Farm</i>	200,-
Tortelli, lemongrass and coral tooth mushroom	

MAINS

Served with a side of new Danish potatoes, pickled seaweed and elderflower essence from Palleshave

Fish of the day – <i>Fiskerikajen/Blue Lobster</i>	Market price
Whole animals – <i>Birthesminde, Nordvildt, Svanholm Gods</i>	...,-
Ask for today's cut and price.	

DESSERTS

Plums – <i>Birgite's garden, Vilde Råvarer</i>	115,-
Tiramisu	115,-
Served with spent coffee ice cream and house made mascarpone cream.	
Selection of Danish organic cheeses	145,-

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