

DRINKS

BEERS

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| Pilsner – Brøl 4,7% | 65 |
| Svaneke Classic – Brøl 6% | 65 |
| Hazy Pale Ale – Svaneke Bryghus 4,6% | 65 |
| Don't worry (Alc. Free) – Svaneke Bryghus 0,5 % | 55 |

COCKTAILS

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| Bitter & tonic (Alcohol free cocktail) | 80 |
| Buco Spritz | 85 |
| Negroni | 100 |
| Il Buco gin & tonic | 110 |

AVEC - 4cl

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| Krystallin vodka | 95 |
| Fruit brandy | 100 |
| Enghaven whiskey | 140 |
| Copenhagen distillery – Single Malt, Raw Edition | 170 |
| Grappa – Stone Grange Distillery, Fredensborg | 100 |
| Møn Øko – Quince and apple brandy '10 | 130 |
| Radius distillery - Cider eau de vie | 95 |

Hand crafted here at Il Buco.

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| "Cynar" | 50 |
| "Nocino" | 55 |

SNACK MENU

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| Rømø oysters Lemongrass, herb vinaigrette | 45 each |
| Housemade charcuterie | 145 |
| Bread & cold pressed rapeseed oil | 40 |
| Mushroom toast Blue oyster, lion's mane, pickled green asparagus, cheese | 140 |
| Tiramisu | 115 |
| Coffee ground ice cream, mascarpone cream | |
| 3 Danish, organic cheeses | 145 |

Dear guest, as members of NGO foodprintnordic.org we'll add 1% to your bill, through which you are supporting regenerative farming in Scandinavia.