

## A LA CARTE

*We suggest ordering 3-4 dishes/person. Ask your waiters for their recommendations on how to put together your own Il Buco experience*

<b>Rømø oysters</b> – <i>Fiskerikajen</i> Lemongrass vinaigrette	45 each
<b>Bread &amp; cold pressed rapeseed oil</b> - <i>Lammehave Økologi, Kornby Mølle</i>	45
<b>Housemade charcuterie</b> – <i>Birthesminde, Svanholm Gods, Nordvildt, Palleshavegaard etc.</i> Pickles	145
<b>Giardiniera</b> – <i>Palleshavegaard</i> Summer preserves, vinaigrette	140
<b>Cured garfish</b> – <i>Fiskerikajen</i> Fermented rhubarb juice	120
<b>Aged red deer</b> – <i>Nordvildt, Vilde Råvarer</i> Wild herbs, cold pork broth	150
<b>Mushroom toast</b> – <i>Funga Farm</i> Blue oyster, lion's mane, Grube cheese, brioche	140
<b>Linguine e cozze</b> – <i>Lammehave Økologi, Fiskerikajen</i> Blue mussels, ramson, espelette	190
<b>Chitarrine al pesto</b> – <i>Palleshavegaard</i> Charred ramson, garden herbs	180
<b>Tortellini alla Genovese</b> – <i>Nordvildt</i> Fallow deer, onion broth	200
<b>Fish of the day</b> – <i>Fiskerikajen</i> Ask for today's cuts and price.	—
<b>Animal of the day</b> – <i>Nordvildt, Svanholm, Palleshavegaard or Gothenborg</i> Ask for today's cuts and price	—
<b>Caramelized beetroot</b> – <i>Klippingegaard, Copenhagen Goat Milk</i> Goat milk ice cream	115
<b>Tiramisu</b> – <i>Nordic Roasting Co, Søtofte</i> Coffee ground ice cream, mascarpone crème	115
<b>3 Danish cheeses</b> – <i>Søtofte, Thise, Copenhagen Goat Milk</i> Honey	145

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

## IL BUCO INTRODUCTION

3 Courses – Chef's Choice  
395

3 Glass Wine Pairing  
330

## IL BUCO EXPERIENCE

5 Courses – Chef's Choice  
595

4 Glass Wine Pairing  
440

## FULL EXPERIENCE

5 Courses + 5 Glass Wine Pairing  
1145

Must be ordered by the entire table