

IL BUCO INTRODUCTION

395

Rømø oysters +45 each
Lemongrass vinaigrette

–

Housemade charcuterie
Pickles

–

Linguine e cozze
Blue mussels, ramson, espelette

–

3 Danish organic cheeses +110

–

Tiramisu
Coffee grounds ice cream, mascarpone cream

2 Glass wine pairing 220

3 Glass wine pairing 330

IL BUCO EXPERIENCE

595

Rømø oysters +45 each
Lemongrass vinaigrette

–

Housemade charcuterie
Pickles

–

Cured garfish
Fermented rhubarb juice

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Chitarrine al pesto
Charred ramson, garden herbs

–

Cut of the day
Leeks, endive

–

3 Danish organic cheeses +110

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Tiramisu
Coffee grounds ice cream, mascarpone cream

or

Caramelized beetroot
Goat milk ice cream

4 Glass wine pairing 440

5 Glass wine pairing 550

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