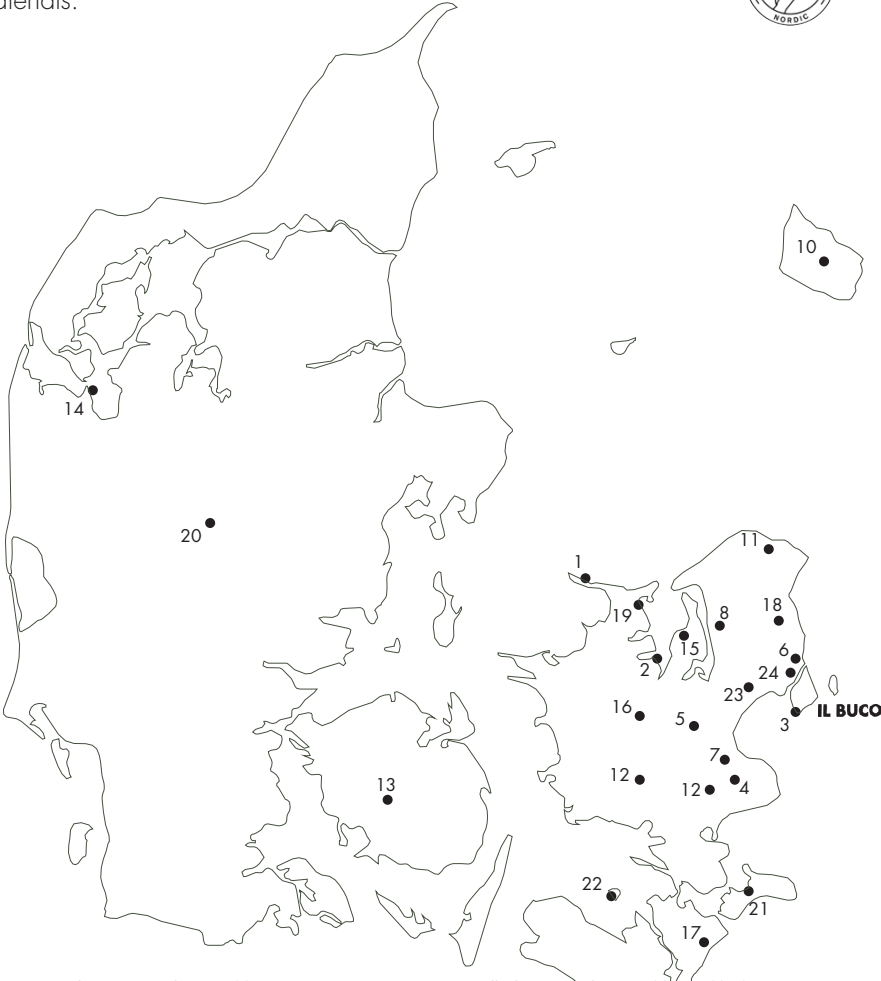


ITALIAN IN DANISH

At Il Buco, we love the Italian cuisine. So, we serve food with an Italian DNA - created from Danish ingredients in season. This is only possible because we work with many skilled Danish producers and farmers who share our values and have a passion, responsibility, and high-quality raw materials.

DAYTIME



Sourdough bun, butter, cheese Add Jam +10	40
Yoghurt, granola, jam - <i>Søtøfte</i>	75
Soft boiled egg Rye bread, butter, cheese	60
Bread & cold pressed rapeseed oil	45
Selection of sweet & savory pastries	Please ask

A LA CARTE

Rømø oysters – <i>Fiskerikajen</i> Treacle vinaigrette	45 each
Bread & cold pressed rapeseed oil - <i>Lammehave Økologi, Kornby Mølle</i>	45
Housemade salumi – <i>Svanholm Gods, Nordvildt, Birthesminde</i>	145
Omelette - <i>Lammehave Økologi</i> Urtevælt cheese, rye bread – add extra egg +15 – meat +15 – mushrooms +15	100
Spaghetti – <i>Lammehave Økologi</i> Danish truffles	220
Ravioli – <i>Brinkholm, Copenhagen Goat Milk</i> Goat cheese, sage	190
Fish of the day – <i>Fiskerikajen</i> Ask for today's cuts and price
Apple – <i>Fejø Skovhave</i> Plum kernel	105
3 Danish cheeses – <i>Søtofte, Thise, Copenhagen Goat Milk, Cadovius</i> Honey	145

IL BUCO LUNCH

(11.30 – 15.00)

350

Rømø oysters +45 each Treacle vinaigrette
–
Housemade salumi
–
Ravioli Goat cheese, sage
–
Apple Plum kernel

Wine pairing 220 /330

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