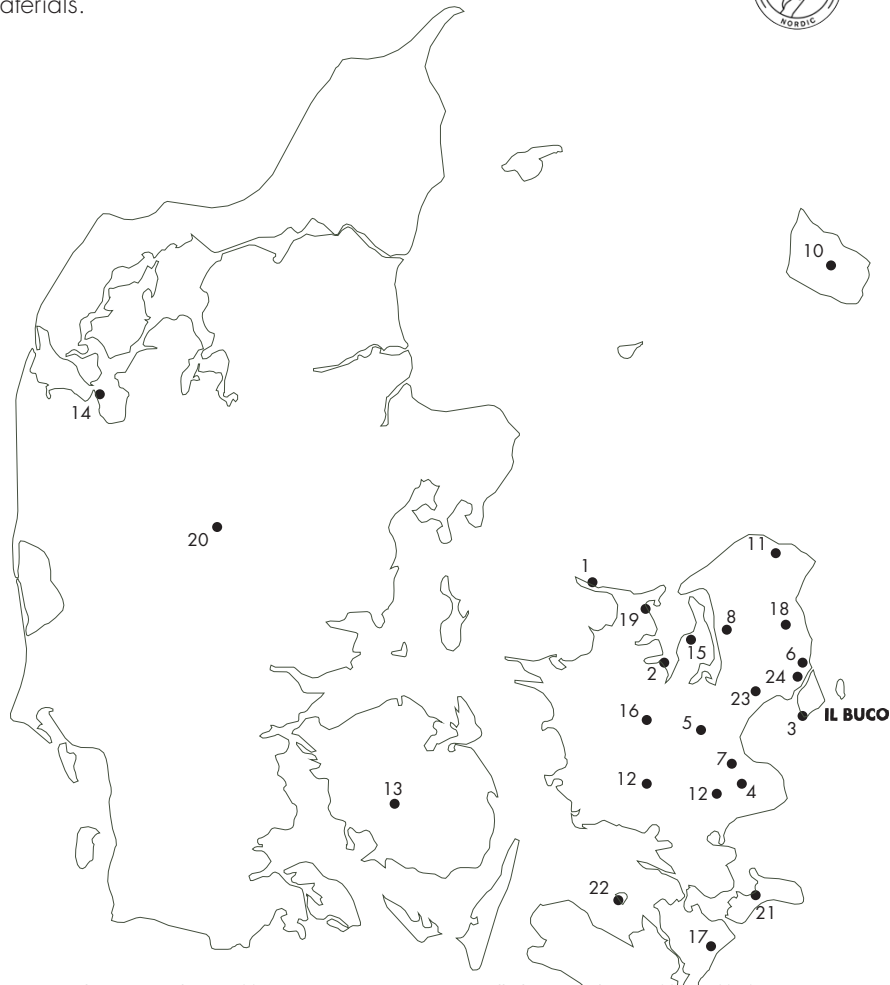


## ITALIAN IN DANISH

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 - *Søtøfte*

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

10<sup>th</sup> Nov

<b>Gigas oysters</b> – <i>Fiskerikajen</i> Treacle vinaigrette	45 each
<b>Bread &amp; cold pressed rapeseed oil</b> - <i>Lammehave Økologi, Kornby Mølle</i>	45
<b>Housemade salumi</b> – <i>Svanholm Gods, Nordvildt, Birthesminde</i>	145
<b>Montanara</b> – <i>Brinkholm, Palleshavegaard, Kasper</i> Ricotta, summer preserves	130
<b>Omelette</b> - <i>Lammehave Økologi</i> Urtevælt cheese, rye bread – add extra egg +15 – meat +15 – mushrooms +15	100
<b>Spaghetti</b> – <i>Lammehave Økologi</i> Danish truffles	220
<b>Ravioli</b> – <i>Brinkholm, Copenhagen Goat Milk</i> Goat cheese, sage	190
<b>Fish of the day</b> – <i>Fiskerikajen</i> Ask for today's cuts and price	....
<b>Apple</b> – <i>Fejø Skovhave</i> Plum kernel	105
<b>3 Danish cheeses</b> – <i>Søtofte, Thise, Copenhagen Goat Milk, Cadovius</i> Honey	145

IL BUCO LUNCH  
350

(11.30 – 15.00)

<b>Gigas oysters</b> +45 each Treacle vinaigrette
–
<b>Housemade salumi</b>
–
<b>Ravioli</b> Goat cheese, sage
–
<b>Apple</b> 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.