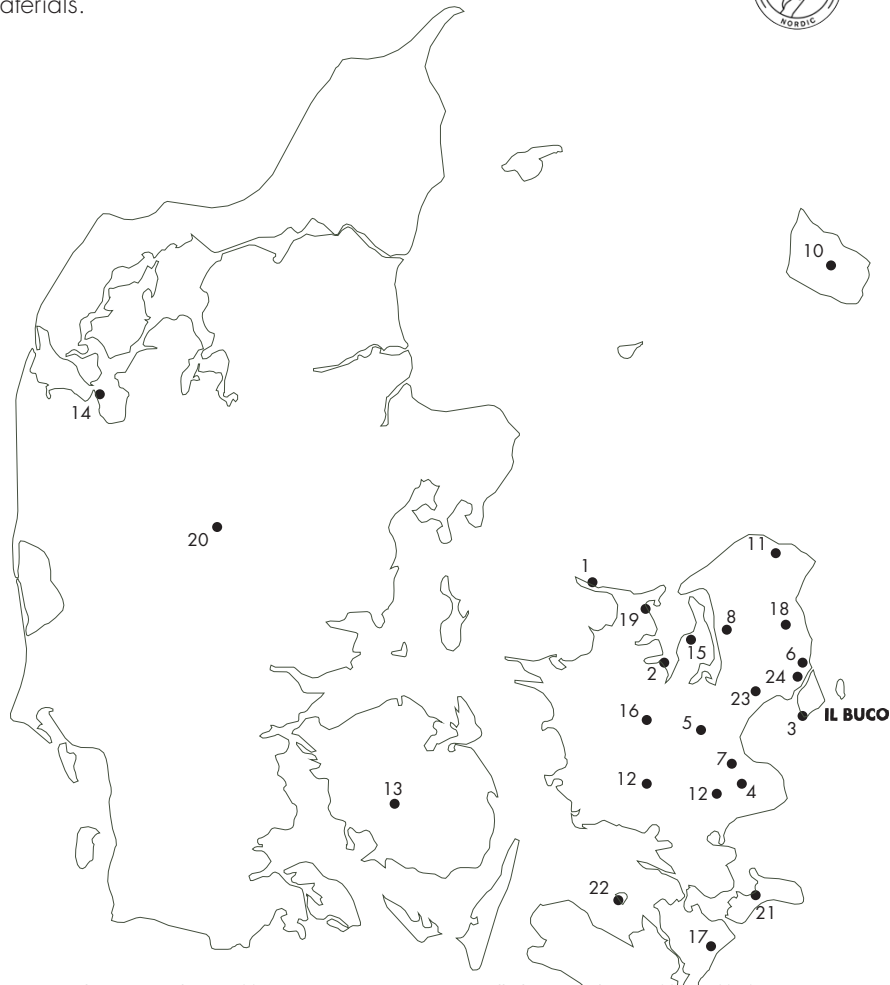


ITALIAN IN DANISH

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, berries - *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

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
Housemade pork terrine – <i>Birthesminde</i> Mustard greens, pickles	130
Omelette - <i>Lammehave Økologi</i> Krystal kræmet cheese, rye bread – add extra egg +15 – meat +15 – mushrooms +15	100
Monkfish – <i>Fiskerikajen, Svanholm</i> Rose, rhubarb	130
Spaghetti – <i>Søtoftes Have, Palleshavegaard, Brinkholm</i> Tomato, shiso	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

–

Charcuterie

–

Spaghetti
Tomato, shiso

–

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.