

A LA CARTE

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| 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, Birthesminde</i> | 145 |
| Housemade pork terrine – <i>Birthesminde</i> Pickles | 130 |
| Monkfish – <i>Fiskerikajen, Svanholm</i> Rose, rhubarb | 130 |
| Culurgiones – <i>Fiskerikajen, Birthesminde</i> Langoustine, pork | 220 |
| Spaghetti – <i>Søtoftes Have, Palleshavegaard, Brinkholm</i> Tomato, shiso | 190 |
| Fish of the day – <i>Fiskerikajen</i> Ask for today's cuts and price | ... |
| Animal of the day – <i>Birthesminde, Gothenborg</i> Ask for today's cuts and price | |
| Apple – <i>Fejø Skovhave</i> Plum kernel | 105 |
| Corn – <i>Morten, Klippingegaard</i> Caramelized brioche | 105 |
| 3 Danish cheeses – <i>Thise, Copenhagen Goat Milk, Cadovius, Them</i> Honey | 145 |

AUTUMN AT IL BUCO

595

Rømø oysters +45 each

Treacle vinaigrette

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Montanara

Ricotta, basil

–

Monkfish

Rose, rhubarb

–

Spaghetti

Tomato, shiso

–

Monkfish

Grilled onions

–

3 Danish organic cheeses +110

–

Corn

Caramelized brioche

Wine pairing 330 / 440 / 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.