

A LA CARTE

16th Nov.

Danish oysters – <i>Fiskerikajen</i> Kombucha	45 each
Bread & cold pressed rapeseed oil - <i>Lammehave Økologi, Kornby Mølle</i>	45
Housemade salumi – <i>Birthesminde</i>	145
Fried dough – <i>Brinkholm, Palleshavegaard</i> Ricotta, summer preserves	130
Pork liver – <i>Birthesminde, North Zealand</i> Plums, candied figs, champignon	130
Smoked pike perch – <i>Tissø Lake</i> Warm consommé	130
Dry aged wild Danish seabass – <i>Fiskerikajen, Birthesminde, Morten</i> Summer tomatoes, guanciale, ramsen capers	210
Pappardelle – <i>Søtøftegaard</i> Beef ragú	220
Ravioli – <i>Brinkholm, Copenhagen Goat Milk</i> Goat cheese, sage	190
Fish of the day – <i>Fiskerikajen</i> Ask for today's cut and price	...
Retired dairy cow – <i>Søtøftegaard</i> Ask for today's cut and price	...
Apple sorbet – <i>Fejøl Skovhave</i> Plum kernel double cream	105
3 Danish cheeses – <i>Thise, Copenhagen Goat Milk, Cadovius, Them</i> Honey	145

AUTUMN AT IL BUCO

595

Danish oysters +45 each Kombucha
–
Pork liver Plums, candied figs, champignon
–
Fried dough Ricotta, summer preserves
–
Ravioli Goat cheese, sage
–
Cod Leafy greens
–
3 Danish organic cheeses +110
–
Apple sorbet Plum kernel double cream

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.

1. Birkemosegaard, Vegetables
2. Lillegården, Pigs
3. Cadovius, Honey
4. Brinkholm, Vegetables
5. Cph Goat Milk, Goatmilk and cheese
6. Fiskerikajen, Fish and shellfish
7. Gartneri Toftegaard, Tomatoes and chili
8. Kornby Mølle, Flour
9. Kysøko, Fruits and honey
10. Klippingegård, Vegetables
11. Nordvildt, Game
12. Permatopia, Vegetables
13. Palleshavegaard, Vegetables and wild herbs
14. Venø Seafood, Oysters
15. Svanholm Gods, Cows and vegetables
16. Søtoftegaard, Dairy
17. Lammehave øko, Eggs, flour and rapeseed oil
18. Vilde råvarer, Wild herbs
19. Dansk tang, Seaweed
20. Wildfooding, Mushrooms and wild herbs
21. Møn Øko, Fresh fruits
22. Birgitte, Fresh fruits and herbs
23. Funga Farm, Mushrooms
24. Morten's Farm, Vegetables
25. Tranegård, Cows

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.

DINNER

