



SELSKABSMENU / FUNCTION MENU

3 RETTER DKK 425

4 RETTER DKK 535

5 RETTER DKK 625

3 COURSES EURO 56.75

4 COURSES EURO 71.50

5 COURSES EURO 83.50

SAMME MENU SKAL FORUDBESTILLES VED 10 GÆSTER OG DEROVER
SAME MENU SHOULD BE ORDERED FOR PARTIES OF 10 GUESTS AND MORE

ANTIPASTI

Affettati misti – italienske delikatesser
+ DKK 35

Caprese – mozzarella – tomat – basilikum

Grillede asparges – coppa di parma – parmesan

Bruschetta – burrata – ærtepesto – balsamico

Bruschetta – rørt taskekrabbe – avocado – pesto
+ DKK 45

Muslinger alla marinara – persille – hvidløg – tomat – grillet brød

Fritto misto – grillet citron – chilimayonnaise
+ DKK 35

Prosciutto di San Daniele – melon

Carpaccio – ristede pinjekerner – parmesan – saltet citron – basilikum
+ DKK 28

Tatar – trøffelmayonnaise – kartoffelchips – trøffel
+ DKK 25

Affettati misti – Italian delicacies
+ EURO 5.00

Caprese – mozzarella – tomato – basil

Grilled asparagus – coppa di parma – parmesan

Bruschetta – burrata – pea pesto – balsamico

Bruschetta – devon crab – avocado – pesto
+ EURO 6.25

Vongole alla marinara – parsley – garlic – tomato – grilled bread

Fritto misto – grilled lemon – chili mayonnaise
+ EURO 5.00

Prosciutto di San Daniele – melon

Carpaccio – roasted pine nuts – parmesan – salted lemon – basil
+ EURO 4.00

Tartare – truffle mayonnaise – potato chips – truffle
+ EURO 3.50

PRIMI

PASTA/RISOTTO

Garganelli and cheese – taleggio – scamorza – parmesan mollica

Tagliatelle – pancetta – asparges – basilikum – parmesan – pinjekerner

Spaghetti – muslinger – krydderurter – chili – hvidløg – hvidvin

Ravioli – krabbe – friterede krydderurter – daddeltomater
+ DKK 20

Spaghetti – hummer – hvidløg – chili – persille – mascarpone
+ DKK 110

Risotto – rimmede dybhavsrejer – bottarga – mollica
+ DKK 50

Tagliatelle – trøffel – parmesan
+ DKK 110

Garganelli and cheese – taleggio – scamorza – parmesan mollica

Tagliatelle – pancetta – asparagus – basil – parmesan – pine nuts

Spaghetti – clams – herbs – chili – garlic – white wine

Ravioli – crab – fried herbs – date tomatoes
+ EURO 3.00

Spaghetti – lobster – garlic – chili – parsley – mascarpone
+ EURO 15.25

Risotto – cured deep-sea prawns – bottarga – mollica
+ EURO 7.00

Tagliatelle – truffle – parmesan
+ EURO 15.25

SECONDI

Grillet dorade – zucchinisalat – hvidløg – pinjekerner
– grillet citron – nye kartofler

Rødtunge – kapers – oregano – ansjos – bladbeder – grillet citron
+ DKK 55

Perlehøne – pistacie – pancetta – citronsaucé – morkler – asparges

Langtidsstegt økologisk sommerbuk – grønne bønner – syltet rødløg
– gremolata – pinjekerner

Bistecca alla Fiorentina – krogmodnet og økologisk
– trøffelmarineret babyspinat
+ DKK 75

Tilvalg af trøfler
+ DKK 135

Grilled dorade – zucchini salad – garlic – pinenuts –
grilled lemon – new potatoes

Lemon sole – capers – oregano – anchovy – chard – grilled lemon
+ EURO 7.50

Guinea fowl – pistachio – pancetta – lemon sauce – morels – asparagus

Slow-roasted organic venison – green beans – pickled red onion –
gremolata – pine nuts

Bistecca alla Fiorentina – dry-aged and organic –
truffle marinated baby spinach
+ EURO 10.50

Add freshly grated truffle
+ EURO 18.75



FORMAGGI

Vælg tre italienske oste

Choose three Italian cheeses

La Tur – 3-mælksost – Piemonte – pasteuriseret

La tur – 3-milk cheese – Piedmont – pasteurized

Giglio Sardo stravecchio – fåremælksost – Sardinien – pasteuriseret

Giglio Sardo stravecchio – sheep's milk – Sardinia – pasteurized

Cora Caprino – gedemælksost – Piemonte – råmælk

Cora Caprino – goat's milk cheese – Piedmont – raw milk

Formaggella Rusticana – komælksost – Veneto – råmaælk

Formaggella Rusticana – cow's milk – Veneto – raw milk

Rusticapra – gedemælksost – Lombardiet – råmælk

Rusticapra – goat's milk cheese – Lombardia – raw milk

Robiola Sapore di Bosco – komælksost – Lombardiet – pasteuriseret

Robiola Sapore di Bosco – cow's milk – Lombardia – pasteurized

Taleggio Tartù – komælksost – Lombardiet – pasteuriseret

Taleggio Tartù – cow's milk – Lombardia – pasteurized

Pecorino Tartufello Riserva – fåremælksost – Toscana – råmælk

Pecorino Tartufello Riserva – sheep's milk – Tuscany – raw milk

Strachitunt DOP – komælksost – Val Taleggio – råmælk

Strachitunt DOP – cow's milk – Val Taleggio – raw milk

DOLCI

Tiramisu FIAT

Tiramisu FIAT

Rabarber semifreddo – pistacienougat – karameliseret chokolade

Rhubarb semifreddo – pistachio nougat – caramelized chocolate

Zabaglione di spumante – jordbær – brændt hvid chokolade

Zabaglione di spumante – strawberry – burnt white chocolate

Mørk chokolade – hindbær – olivenolieis – crumble

Dark chocolate – raspberry – olive oil ice cream – crumble

Ved betaling med kreditkort opkræves et gebyr svarende til det til enhver tid gældende gebyr, som kortudsteder opkræver hos restaurationen.
When paying by credit card a fee is charged matching the fee which the restaurant is currently charged by the card issuer.