

SET MENU

3 Courses DKK 475
4 Courses DKK 575
5 Courses DKK 675

Same menu for all to be ordered when 9 guests or more
Please notice that some courses has an additional charge



ANTIPASTI

Affettati Misti – Italian charcuterie + 45
Zucchini – mozzarella – pesto – basil – lemon – pine nuts
Grilled octopus – 'nduja – potatoes – capers – rucola + 35
Gratinated aubergine – tomato – parmesan – zucchini
Stracciatella – pizza-oven bread – pistachio – rosemary oil
Carpaccio – parmesan – rucola – lemon + 35
Carne Cruda – egg yolk – truffle oil – rucola – monte vecchio + 35
Bitter leaf salad – citrus – fennel – parmesan crème – pistachio
Add freshly grated truffle + 115

PRIMI

Risotto – mixed funghi – parsley – white wine – shallots
Gnocco sardo – beef ragout – sage – parmesan – provolone
Risotto – scallops – turbot stock – brown butter – pumpkin – rosemary + 45
Pasta Stracci – zucchini – provolone – parmesan – scarmoza – basil
Spaghetti – truffle – parmesan – butter + 145
Fregola – deep sea prawns – bisque – tomato – dill – wild fennel – chili
Add freshly grated truffle + 115

SECONDI

Dorade – salsa verde – fennel – spring onions – zucchini – lemon
Fried pointed cabbage – bell pepper – hazelnut – savoy cabbage – monte vecchio
Turbot – Jerusalem artichoke – chestnuts – beurre blanc – truffle + 50
Scaloppine di pollo – sage – spinach – lemon – potatoes
Tagliata di manzo – veggies of the day – agrodolce – hazelnuts + 145
Add freshly grated truffle + 115

FORMAGGI

Selection of 3 Italian cheeses

DOLCE

Tiramisù FIAT
Caramel–chocolate Semifreddo – salted caramel sauce – crumble
Pannacotta – del giorno

Some menu items are subject to seasonal changes