

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 – selection of Italian charcuterie + 45

Beetroot – horseradish – hazelnut – dill – parmesan – lemon

Radicchio – seasonal radish – purple carrot – ricotta – raspberry – quinoa

Burrata – fennel salad – confit tomato – basil oil – black olive crumble

Sashi carpaccio – bagna cauda – pickled red onion – chervil + 35

Gratinated aubergine – zucchini – tomato sauce – basil pesto – parmesan

Vitello tonnato – tonnata foam – capers – pickled mustard seeds – parsley oil + 25

Seared red tuna – pistachio – rucola pesto – mozzarella sauce – grapefruit + 45

Add freshly grated truffle + 145

PRIMI

Casarecce – beef ragout – parmesan – provolone + 25

Mezzi rigatoni – zucchini – tomatoes – red chili – garlic – thyme – parmesan

Spaghetti – truffle – parmesan – butter + 145

Mezzi rigatoni – cacio e pepe – black pepper – pecorino

Fregola – safran – zucchini – pinenuts – parmesan – basil

Add freshly grated truffle + 145

SECONDI

Dorade – salsa verde – fennel – spring onions – zucchini – lemon

Aubergine – tomato sauce – parmesan – rucola – garlic – pine nuts – basil

Scallopine di pollo – sage – capers – potatoes – lemon

Tagliata di manzo – rucola – friggirelli – spring onion – parmesan – pine nuts + 145

Add freshly grated truffle + 145

FORMAGGI

Selection of 3 Italian cheeses

DOLCE

Tiramisù FIAT

Semifreddo – chocolate – caramel – crumble

Pannacotta – del giorno



Some menu items are subject to seasonal changes