

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

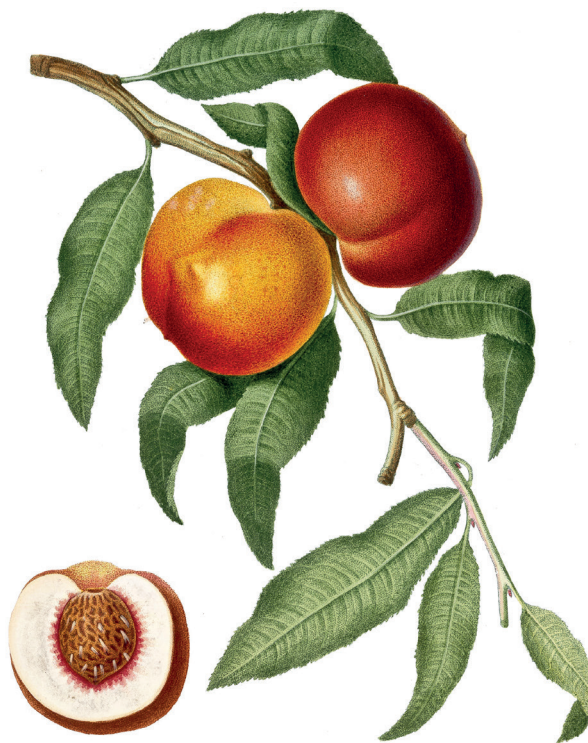
Burrata – fennel salad – confit tomato – basil oil – black olive crumble

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



PRIMI

Risotto – del Giorno

Rigatoni – vongole – white wine – garlic – herbs + 60

Caserecce – Portobello – mushroom cream – garlic confit – parsley – miso

Rigatoni Cacio e Pepe – aged pecorino sardo – 3 black pepper varieties

Rigatoni – bolognese ragu – provolone cream – fried rosemary + 25

Spaghetti – lobster tail – bisque – parsley crumbs – chives – lime + 275

Spaghetti – fresh truffle – truffle butter – parmigiano + surcharge at market price

For all courses, add freshly grated truffle: surcharge at market price

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

Bistecca alla Fiorentina ca. 500 g. – crunchy leeks – honey jus – truffle potato puree + 295

For all courses, add freshly grated truffle: surcharge at market price

FORMAGGI

Selection of 3 Italian cheeses

DOLCE

Tiramisù FIAT

Semifreddo – chocolate – caramel – crumble

Pannacotta – del giorno

Some menu items are subject to seasonal changes