

SET MENU

3 Courses DKK 425

4 Courses DKK 535

5 Courses DKK 625

Same menu for all to be ordered when 9 guests or more



ANTIPASTI

Affettati Misti – Italian charcuterie +45

Caprese – mozzarella – tomatoes – basil

Grilled octopus – 'nduja – potatoes – capers – rucola +35

Gratinated Aubergine – tomato – parmesan – zucchini

Carpaccio – parmesan – rucola – lemon +35

Carne Cruda – egg yolk – truffle oil – rucola – monte vecchio +35

Asparagus – peas – lollo bianco – wild garlic – parmesan – watercress

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 – peas – dill +45

Pasta Stracci – zucchini – provolone – parmesan – scarmoza – basil

Ravioli – lobster – celleriac – bisque – fennel shoot +50

Fregola – deep sea prawns – bisque – tomato – dill – wild fennel – chili

Spaghetti – truffle – parmesan – butter +145

Add freshly grated truffle +115

SECONDI

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

Fried cauliflower – celery / mushroom purée – parmesan 30 months – hazelnuts – truffle

Turbot – asparagus – peas – beurre blanc – truffle +50

Scaloppine di pollo – sage – spinach – lemon – potatoes

Tagliata di manzo – wild garlic – browned butter – hazelnuts – summer veggies +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