

# 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  
Stracciatella – pizza-oven bread – pistachio – rosemary oil  
Carpaccio – parmesan – rucola – lemon + 35  
Carne Cruda – egg yolk – truffle oil – rucola – monte vecchio + 35  
Melon – cucumber – spinach – mozzarella – balsamico – salted almonds  
*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  
Fregola – deep sea prawns – bisque – tomato – dill – wild fennel – chili  
Spaghetti – truffle – parmesan – butter + 145  
*Add freshly grated truffle + 115*

## SECONDI

Dorade – salsa verde – fennel – spring onions – zucchini – lemon  
Fried cauliflower – celery / mushroom purée – parmesan 30 months – hazelnuts – truffle  
Turbot – baby carrots – peas – beurre blanche – truffle + 50  
Scaloppine di pollo – sage – spinach – lemon – potatoes  
Tagliata di manzo – summer veggies – agro dolce – 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