

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
 - 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 – 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 cauliflower – celery / mushroom purée – parmesan 30 months – hazelnuts – truffle
 - Turbot – chantarelles – spring onions – beurre blanc – 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