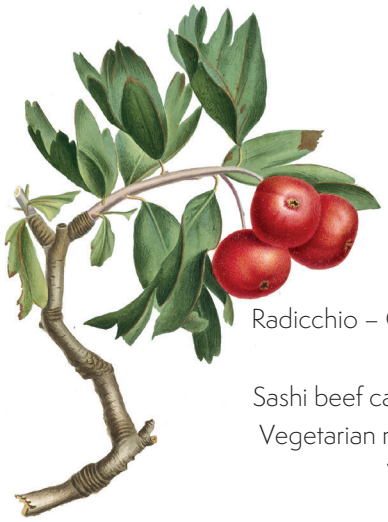


ANTIPASTI

Affettati misti – selection of Italian charcuterie – 185
Radicchio – Castelfranco – raspberry vinaigrette – chickpea cream – beetroot gel – puffed buckwheat – 120
Burrata – mushroom salad – mushroom citronette – parsley – hazelnut – 140
Sashi beef carpaccio – brown butter emulsion – borettane onions – watercress – walnut – pink pepper – 175
Vegetarian millefoglie – aubergine – zucchini – scamorza – tomato sauce – parmigiano – basil pesto – 130
Vitello tonnato – tonnata foam – capers – pickled mustard seeds – parsley oil – 165
Seared red tuna – pistachio – rucola pesto – mozzarella sauce – grapefruit – 180

PRIMI

Risotto – del Giorno
Pasta – del Giorno
Spaghetti – vongole – white wine – garlic – herbs – green chili – 215
Caserecce – Delica pumpkin – Taleggio cream – pumpkin seed chips – 165
Rigatoni Cacio e Pepe – aged pecorino sardo – 3 pepper varieties – 160
Tagliatelle – bolognese ragu – provolone cream – fried rosemary – 185
Spaghetti – lobster tail – bisque – parsley crumbs – chives – lime – daily price
Spaghetti – fresh truffle – truffle butter – parmigiano – today's price

SECONDI

Seabass fillet – mussel sauce – black kale – Jerusalem artichoke purée – dill oil – 415
Aubergine – tomato sauce – parmesan – rucola – garlic – pine nuts – basil – 205
Scallopine di pollo – sage – capers – potatoes – lemon – 245
Bistecca alla Fiorentina ca. 500 g. – crunchy leeks – honey jus – truffle potato puree – *can be shared* – 585
Add freshly grated truffle – today's price

PIZZE

Prosciutto San Daniele – cherry tomato – mozzarella – rucola – garlic – 170
Grilled zucchini & aubergine – yellow tomato - basil pesto – stracciatella – 170
Salame Ventricina – tomato – mozzarella – caramelized red onion – chili – basil – 170
Pancetta Coppata – mozzarella – potatoes – scamorza – rosemary – garlic – 170
Quattro formaggi – taleggio – gorgonzola – scamorza – parmigiano – honey – 170
Add freshly grated truffle – today's price

FORMAGGI

Selection of Italian cheeses
Apiece – 45
3 pcs. – 120
6 pcs. – 220

DOLCE

Tiramisù FIAT – 80
Semifreddo – chocolate – caramel – crumble – 80
Sorbet of apple and mint – marengs – dark chocolate – 80
Panna Cotta – del giorno – 80
Cannolo Siciliano – ricotta cream - dark chocolate – pistaccio – 40
Sgroppino – citrus sorbet – elderflower – Another Hendrick's – spumante float – 150

MENU FIAT

4 courses & 4 glasses of wine
– 695 –

Today's menu, composed by
head chef & sommelier

FIAT 10

10 course sharing menu
– 575 –
per person

Served to the entire table
From 17.00 and until 1,5 hour
before the kitchen closes

With payment by credit card the card issuer's fee is charged. All prices are in Danish kroner.
Information about allergenic ingredients - Please ask your waiter.