

# 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
Bitter salad – radicchio – Castelfranco – raspberry vinaigrette – chickpea cream – beetroot gel – puffed buckwheat – chervil
Burrata – mushroom salad – mushroom citronette – parsley – hazelnut
Sashi beef carpaccio – brown butter emulsion – borettane onions – watercress – walnut – pink pepper + 35
Vegetarian millefoglie – aubergine – zucchini – scamorza – tomato sauce – parmigiano – basil pesto
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
Mezzi rigatoni – vongole – white wine – garlic – herbs – green chili + 60
Caserecce – Delica pumpkin – Taleggio cream – pumpkin seed chips
Mezzi rigatoni Cacio e Pepe – aged pecorino sardo – 3 pepper varieties
Mezzi 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

Seabass fillet – mussel sauce – black kale – Jerusalem artichoke purée – dill oil + 145
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