

Daytime menu

From 07:30

Sourdough Bun w. Butter & Cheese 35,-
Add Jam: +10,-

Yoghurt – Søtoftegård 75,-
Granola – Compote – Olive Oil

Bread & Olive Oil pr. person 40,-

09:30 – 22:00

Gigas oysters – Limfjorden 3 / 6 / 12 pcs.
105,-/205,-/400,-

Hand picked, served with vinaigrette of Danish lemongrass and herb oil.

House made charcuterie 145,-
Served with pickles and crackers

Selection of Danish cheeses 135,-
Served with sourdough flatbread and compote

09:30 – 15:00

Omelette 100,-
Rød krystal cheese, Rye bread Add truffle 40,-

French style baguette – meat or veggie 95,-
Horseradish mayo, greens, pickles, cheese

Fettuccine with summer truffle 175,-
Butter pepper sauce

Pappardelle with duck ragú 175,-
Grube extra, Danish mint

Leafy green salad 30,-
Side salad with honey elderflower vinaigrette

Tiramisu 100,-

IL BUCO