

# basso



Here at Basso, we guide our guests through a gastronomic journey, and let you experience 10 or 13 servings of **Social Dining**.

We offer our guests the opportunity of having several impressions from a lot of different courses in one meal. Our **Social Dining Menu** changes with the seasons, but it is always heavily inspired by the Italian way of cooking. With a natural respect for our Danish roots, we add a Nordic twist to the menu and like this, the wonderful ingredients of Scandinavia is combined with the unique Italian food culture.

## 10 servings



398,- per person

Must be chosen by the entire table

### The menu consists of

Snacks  
Starter  
Main  
Dessert

Please inform us about allergies & special needs

## 13 servings



498,- per person

Must be chosen by the entire table

### The menu consists of

Snacks  
Starter  
Entrée  
Main  
Dessert

Please inform us about allergies & special needs

For the ultimate dining experience we recommend you to try our wine menu of carefully selected Italian wines

## Wine pairing

10 servings

348,- per person



13 servings

438,- per person

## SNACKS

### Fried pasta - Ricotta - "Nordsø" shrimps

Crispy fried pasta with a rich cream made from acidic ricotta, shrimps from the North Sea with lemon peel, olive oil & dehydrated dill.

### Crispy chicken - Basil cream - Charred garlic

Crispy chicken skin, in the shape of a leaf, with a cream made of fresh basil. The dish is topped with grated charred garlic.

### Kohlrabi - Jerusalem artichoke - Dehydrated tomato

Crispy kohlrabi filled with creamy Jerusalem artichoke purée. The acidity from the dehydrated tomatoes completes the dish.

Snack serving 78,-

## COLD DISHES

### Scallop - Smoked mussel cream - Herbs

Salted scallop with cream made from smoked mussels & italian herbs marinated in lemon oil.

78,-

### Stracciatella - Pickled tomatoes - Smoked salt

Fresh, soft stracciatella on Italian buffalo milk & salt. Served on a bed of pickled and riped San Marzano tomatoes. Basil oil, smoked salt & fresh basil round off the dish.

98,-

### Tuna carpaccio - Pistachio - Gremolata

Seared fresh tuna with gremolata made from italian olive oil, chili, basil, lemon & sea salt. Topped with pistachios to add crispyness.

108,-

### Snow crab - Pickled zucchini - Sour cream

Sweet snow crab in rich garlic cream & pickled zucchini. Served with sour cream & dill oil.

98,-

## HOT DISHES

### Creamy risotto - Truffle - Mascarpone

Silky risotto on Italian cream cheese, black pepper, white wine & truffle. The dish is a classic on our menu and is an absolute "must try".

148,-

### Asparagus - Panchetta - Browned butter

Fried green asparagus with crispy pancetta, served with sauce made of browned butter & parmesan crumble.

98,-

### Homemade pasta - Ricotta - Parmesan

Homemade pasta cooked al dente with spinach. Served with a rich sauce on ricotta and crumble made from parmesan & pepper, which adds crispyness and edge. Topped with pickled cauliflower.

128,-

### Crispy chicken - Polenta - Legumes

Juicy chicken with rich creamy sauce on white balsamico served with fresh podded peas & chickweed. Served on a bed of polenta.

148,-

### Grilled baby corn - Estragon cream - Herb crumble

Fried baby corn with a cream with both fresh & pickled estragon as well as garlic. Topped with herb crumble made from garlic & parsley.

88,-

## DESSERT

### Dried Italian meringue - Strawberry ice cream - Basil

Broken dried Italian meringue with homemade strawberry ice cream on a bed of crispy basil crumble. Topped with a crispy leaf.

78,-

# basso

## BEVERAGES

Start your night with a nice refreshment!  
Try one of our homemade cocktails on tap, made with  
great inspiration from Italian traditions.



## COCKTAILS ON TAP

Basso Orange Fizz	78,-
Martini Fiero - Æggehvider - Citron - Hvidvin - Appelsin	
Adult Limonata	78,-
Stolichnaya Vodka - Citron - Vanilje - Soda	
Espresso Martini	78,-
Stolichnaya Vodka - Kaffelikør - Gomme - Espresso	

## BEER

Royal Pilsner / Classic 0,3L  
35,-

BEST LAGER 2019 IN ITALY  
Morena Oro 0,33L  
55,-

Royal Pilsner / Classic 0,5L  
50,-

NON-ALCOHOLIC  
Heineken 0,0% 0,33L  
40,-

## GIN & TONIC

Bombay Sapphire & Tonic	75,-
Star of Bombay & Tonic	85,-
Monkey 47 Dry & Tonic	115,-
Monkey 47 Sloe & Tonic	115,-
+ Fever-Tree Tonic	15,-

## ITALIAN MALFY GIN

Served with Fever-Tree Tonic & garnish  
Con Arancia, Indian Tonic  
Con Limone, Mediterranean Tonic  
Con Rosa, Aromatic Tonic  
Originale, Indian Tonic  
100,-

## BUBBLES

Prosecco, I Magredi, NV  
Friuli  
per glass 78,-

## SODA

Pepsi - Pepsi Max - Faxe Kondi  
Mirinda Lemon - Mirinda Orange  
35/50,-

## WATER AD LIBITUM

Sparkling/still  
per person 25,-

# basso

## BUBBLES

### Champagne

Piper-Heidsieck Cuvée Brut	698/1.398,- MAGNUM
Piper-Heidsieck Essentiel Cuvée Réservee	698,-
Piper-Heidsieck Cuvée Sublime, demi-sec	698,-
Piper-Heidsieck Rosé Sauvage	798,-
La Grande Année, Bollinger, 2012	1.388,-
Krug Vintage, 2006	3.248,-

### Friuli

Prosecco, I Magredi, NV	368/78,-
-------------------------	----------

### Lombardiet

Cuvee Prestige, Ca' del Bosco, Franciacorta, NV	998,-
---	-------

## ROSÉ

### Abruzzo

Cima Rosa, Fosso Corno, 2019	328/78,-
------------------------------	----------

### Umbrien

Grifone, Lungarotti, 2019	348,-
---------------------------	-------

## DESSERT

### Piemonte

Brachetto d'Acqui, Tre Secoli, 2019	468/88,-
-------------------------------------	----------

### Toscana

Vin Santo del Chianti, Montechiaro, 2012	578,-
--	-------

### Umbrien

Dulcis Vino Liquoroso, Lungarotti, NV	478/78,-
---------------------------------------	----------

### Veneto

Recioto della Valpolicella, Domini Veneti, 2016	628,-
---	-------

## WHITE

### Abruzzo

Cima Bianca, Fosso Corno, 2019	368/78,-
--------------------------------	----------

### Alto Adige

Gewürztraminer, Tiefenbrunner, 2018	458,-
Quarz Sauvignon Blanc, Cantina Terlan, 2015	848,-
Terlaner Classico, Cantina Terlan, 2016	508,-
Sauvignon Blanc, Tiefenbrunner, 2019	448/98,-

### Campanien

Vino Della Stella, Joaquin Aziende, 2014	828,-
--	-------

### Marche

Verdicchio, Castel Sole, 2017	418,-
-------------------------------	-------

### Piemonte

ROSSJ-BASS Chardonnay, Angelo Gaja, 2016	1078,-
--	--------

### Sicily

Chardonnay, Planeta, 2019	698,-
Vanedita Bianco, Cortese 2018	488/108,-

### Toscana

Vistamare Ca' Marcanda, Angelo Gaja, 2017	798,-
Collezione de Marchi Chardonnay, Isola E Olena, 2015	758,-

### Umbrien

Pinot Grigio, Lungarotti, 2019	398/88,-
--------------------------------	----------

WE RECOMMEND

L'U Bianco, Lungarotti, 2019	438/98,-
------------------------------	----------

Aurente Chardonnay, Lungarotti, 2017	658,-
--------------------------------------	-------

### Veneto

Soave Classico "Pietra Antica", Monteforte, 2019	348/78,-
--	----------

Vintage years may vary - please ask your waiter

# basso

## RED



### Alto Adige

Pinot Noir, Tiefenbrunner, 2018 538,-

### Piemonte

Barbera d'Alba, Fratelli Ferrero, 2020 428/88,-

Barbera d'Alba, Teo Costa Castellinaldo, 2017 588,-

Barbera d'Asti Bricco dell'Uccellone, Braida, 2016 958,-

Barbaresco Valleggrande, Ca' Del Baio, 2014 758,-

Barbaresco Asili, Ca'Del Baio, 2016 848,-

Barbaresco, Angelo Gaja, 2016 2398,-

Barolo Bussia, Cascina Ballarin, 2012 998,-

Barolo Cannubi, Luigi Einaudi, 2000 1738,-

Barolo Dagromis, Angelo Gaja, 2015 1218,-

Barolo Gattera, Fratelli Ferrero, 2015 848,-

Barolo Marcenasco, Renato Ratti, 2013 708,-

Langhe Nebbiolo, Fratelli Ferrero, 2018 498/108,-

Langhe Nebbiolo, Renato Ratti, 2018 398,-

### Puglia

Negroamaro Alese, Schola Sarmanti, 2018 328/78,-

Cubardi Primitivo, Schola Sarmanti, 2016 448/98,-

Primitivo Gioia del Colle, Ognissole, 2017 458,-

### Umbrien

L'U Rosso, Lungarotti, 2019 428,-

### Toscana

Brunello di Montalcino, Altesino, 2016 658/138,-

Brunello di Montalcino, Altesino, 2013 MG 1188,-

Brunello di Montalcino Montosoli, Altesino, 2009 1148,-

Brunello di Montalcino Montosoli, Altesino, 2012 1198,-

Sangiovese, Carparzo, 2019 408/88,-

Chianti Classico, Massanera, 2017 498,-

Chianti Riserva 345, Montechiaro, 2017 418,-

Coldoro Merlot, Terrasole, 2006 698,-

Galatrona, Tenuta di Petrolo, 2013 1098,-

Promis Ca' Marcanda, Angelo Gaja, 2015 938,-

Sassicaia, Tenuta San Guido, 2013 2998,-

### Veneto

Amarone Classico, Domini Veneti, 2015 758,-

Amarone Classico di Carlo, Cantine Lenotti, 2010 1028,-

Amarone Classico Cariano, Cecilia Beretta, 2014 838,-

Pinot Noir, Gianni Tessari, 2019 408,-

Valpolicella Ripasso Classico Superiore, Domini Veneti, 2017 528,-

**WE RECOMMEND**

Valpolicella Ripasso "Pietra Antica", Monteforte, 2018 478/98,-

Valpolicella Superiore, Dal Forno Romano, 2012 1158,-

Valpolicella Classico Superiore, Agricola Quintarelli, 2010 1238,-



\*Vintage years may vary - please ask your waiter

# basso

## SPECIALITY BEERS

It is not particularly difficult to brew beer, but brewing beer in a constantly challenging and high quality every time is an art. This is precisely what **Theodor Schiøtz** manages with the series **Anarkist**. That is why we have put together an assortment of Anarkist products that perfectly match our menu. Explore the different flavors and expect a great taste experience - every time!

The idea behind Anarkist is to break down conventions completely. It is a series of beers born with a high sense of detail. The focus is on the small petitesse, both in relation to brewing the beer, but also largely on the visual expression, which is quite different from anything else.



### Bloody Weizen

Alk: 5,2% IBU: 15 EBC: 12

A quite unusual wheat beer. A real fruit bomb, fresh as a summer day and still rich and interesting. The hops and blood orange struggle to hit your scent senses first, and then you get the well-known characteristics of the creamy wheat beer followed by a lot of fruit flavors. Straight and yet complex in its very own way. Anarchism lives in giving people what they want in an unexpected wrap.

75,-

### New England IPA

Alk: 5,4% IBU: 25 EBC: 14

A creamy and very fruity taste. Like having a good summer day in your mouth. The New England IPA is a beer that may be blurry and unclear, where the addition of large quantities of hops is done late in the brewing process. This results in a beer with very low bitterness, but at the same time it is rich in fruit flavors. Anarkist New England IPA has added a twist of rhubarb and elderflower to give the flavor an extra spice.

75,-

### Motueka Lager

Alk: 5,5% IBU: 40 EBC: 10

A great alternative to the traditional pilsner. Anarkist Motueka Lager gives you a rustic malt character from the pilsner barley in good balance with the fruity notes of the New Zealand Motueka hops. Light and very easy to drink!

75,-

### Brown Ale

Alk: 6,3% IBU: 25 EBC: 70

A nice full-bodied but still easy-to-drink Brown Ale for those who enjoys a sweet beer with low hop bitterness. The somewhat near perfect beer for meat dishes, where the full malt character complements the sweetness of meat and grilled dishes. Anarkist Brown Ale gives you a full mouthfeel and taste with discreet notes of grains, chocolate and caramel.

75,-