

# 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

368,- per person

13 servings

458,- per person

Upgrade your first glass to Drappier, Champagne  
+ 58,-

## ☐ SNACKS

### **Smoked biscuit – Pancetta – Ricotta**

Smoked, salted biscuit with acidic ricotta, crispy pancetta crumble & cornflowers.

### **Mini pie – Langoustine – Lemon**

Mini pie with langoustine & lemon cream with flower, made from pickled, vacuumed glass kale.

### **Waffle – Tartare – Pickled mustard seeds**

Crispy waffle with veal tartare stirred with Italian olive oil & salt. Topped with pickled mustard seeds & chives.

Snack-serving **88,-**

## ☐ STARTER

### **Stracciatella – Pickled tomatoes – Smoked salt**

Homemade Italian stracciatella on a bed of fresh tomatoes & pickled San Marzano tomatoes. Topped with smoked salt, basil oil & fresh basil leaves.

**98,-**

### **Fried scallop – Browned butter – Mandarin**

Breaded & fried scallop in its own shell with browned butter, reduced ox broth, matured parmesan cream. Served with fresh mandarin on the side.

**118,-**

### **Chicken – Seared onion peel – Sofrito**

Creamy chicken soup with chicken soufflé, sofrito, basil oil & burned onion peel.

**128,-**

## ☐ ENTRÉE

### **Creamy risotto – Mascarpone – Truffle**

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

**148,-**

### **Bell pepper – Pepperonata – Parmesan**

Fried bell pepper on a bed of spicy pepperonata sauce, garlic & parmesan.

**98,-**

### **Seared tuna – Dehydrated veal – Capers**

Seared tuna with tuna cream, herb salad with vinaigrette made with blood orange, fried capers & grated, dehydrated veal.

**128,-**

## ☐ MAIN

### **Bresaola – Parmesan – Fried garlic**

A bed of Italian bresaola with crispy salad, parmesan cream & fried garlic.

**98,-**

### **Pink-roasted duck – Sweet glaze – Cappelli**

Pink-roasted duck breast with sweet & reduced glaze made with blood orange. Served with fried cappelli pasta.

**148,-**

### **Homemade pasta – Salsiccia – Parsley**

Homemade cassarecce pasta with salsiccia & rich parsley sauce.

**128,-**

## ☐ DESSERT

### **Tiramisu – Homemade ice cream – Mascarpone**

Deconstructed tiramisu with homemade almond ice cream, mascarpone cream & coffee tuile.

**98,-**

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## COCKTAILS

Please ask your waiter for alcohol free alternatives

Basso Orange Fizz Martini Fiero – Egg Whites – Lemon – White Wine – Orange	98,-
Passion Limonata Stoli Vodka – Lemon – Passionfruit – Vanilla – Soda	98,-
Espresso Martini Stoli Vodka – Borghetti Espresso Liquor – Gomme – Espresso	98,-

## Wine paring

10 servings

13 servings

368,- per person

458,- per person

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+ 58,-

## BEER

Royal Pilsner / Classic 0,3L  
38,-

Royal Pilsner / Classic 0,5L  
58,-

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

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

## GIN & TONIC

Bombay Sapphire & Tonic	85,-
Star of Bombay & Tonic	95,-
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

Gin Rosa, Aromatic Tonic

Originale, Indian Tonic

100,-

## BUBBLES

Drappier, Champagne NV  
per glass 138,-  
Spumante, NV  
per glass 78,-

## SODA

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

## WATER AD LIBITUM

Sparkling/still  
per person 30,-

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## BUBBLES

### France – Champagne

Drappier, NV	138,- / 648,-
Piper Heidsieck Brut, NV	798,-
Piper Heidsieck Brut Magnum, NV	1.398,-
Piper Heidsieck Cuvée Sublime, Demi-Sec, NV	898,-
Piper Heidsieck Rosé, NV	898,-
Bollinger La Grande Année, 2014	1.788,-
Krug Vintage, 2006	3.298,-

### Italy

#### Veneto

Spumante, Le Contesse, NV	78,- / 368,-
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#### Lombardia

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

### Abruzzo

Cima Rosa, Fosso Corno, 2020	328,-
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### Umbria

Brezza, Lungarotti, 2021	348,-
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## DESSERT

### Piemonte

Brachetto d'Acqui, Tre Secoli, 2021	468,-
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### Tuscany

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

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

Recioto della Valpolicella, Domini Veneti, 2016	628,-
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Moscato, Fidora, NV	88,- / 458,-
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## WHITE WINE

### Abruzzo

Cima Bianca, Fosso Corno, 2019	368,-
Trebbiano, Umani Ronchi, 2020	78,- / 338,-

### Alto Adige

Gewürztraminer, Tiefenbrunner, 2019	458,-
Quarz Sauvignon Blanc, Cantina Terlan, 2017	848,-
Terlaner Classico, Cantina Terlan, 2018	108,- / 508,-
<b>WE RECOMMEND</b> Sauvignon Blanc, Tiefenbrunner, 2021	98,- / 448,-

### Campania

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

ROSSJ-BASS, Chardonnay, Angelo Gaja, 2019	1.078,-
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### Sicily

Chardonnay, Planeta, 2020	738,-
Vanessa Bianco, Cortese 2019	108,- / 488,-

### Tuscany

Vermentino, Camigliano, 2021	438,-
Vistamare Ca' Marcanda, Angelo Gaja, 2018	798,-
Collezione de Marchi Chardonnay, Isole E Olena, 2019	758,-

### Umbria

Pinot Grigio, Lungarotti, 2021	88,- / 398,-
Aurente Chardonnay, Lungarotti, 2017	658,-

Vintage years may vary - please ask your waiter

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## RED

### Alto Adige

Pinot Noir, Tiefenbrunner, 2020 118,- / 518,-

### Piemonte

Barbera d'Alba, Fratelli Ferrero, 2021 468,-

Barbera d'Alba, Fratelli Serio & Battista Borgogno, 2021 88,- / 398,-

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

Barbaresco Vallegrande, Ca' Del Baio, 2019 758,-

Barbaresco Asili, Ca' Del Baio, 2018 848,-

Barbaresco, Angelo Gaja, 2019 2.398,-

Barolo Bussia, Cascina Ballarin, 2012 998,-

Barolo Dagromis, Angelo Gaja, 2018 1.318,-

Barolo Gattera, Fratelli Ferrero, 2015 848,-

Barolo Marcenasco, Renato Ratti, 2017 708,-

Langhe Nebbiolo, Fratelli Ferrero, 2019 498,-

Langhe Nebbiolo, Renato Ratti, 2019 448,-

### Puglia

Negroamaro, Roots, 2021 78,- / 338,-

Cubardi Primitivo, Schola Sarmanti, 2018 98,- / 448,-

### Umbria

L'U Rosso, Lungarotti, 2019 428,-

### Tuscany

Brunello di Montalcino, Altesino, 2017 138,- / 678,-

Brunello di Montalcino, Altesino, 2016 Magnum 1.288,-

Brunello di Montalcino Montosoli, Altesino, 2009 1.148,-

Chianti Classico, Borgo Scopeto, 2019 458,-

Chianti Riserva 345, Montechiaro, 2019 538,-

Coldoro Merlot, Terrasole, 2010 698,-

Galatrona, Tenuta di Petrolo, 2016 1.198,-

Promis Ca' Marcanda, Angelo Gaja, 2020 938,-

Sangiovese, Caparzo, 2020 88,- / 408,-

Sassicaia, Tenuta San Guido, 2018 3.398,-

### Veneto

Amarone Classico, Domini Veneti, 2017 758,-

Amarone Classico di Carlo, Cantine Lenotti, 2010 1.028,-

Valpolicella Ripasso Classico Superiore, Domini Veneti, 2018 528,-

**WE RECOMMEND**  
Valpolicella Ripasso, Cantine Lenotti, 2019 98,- / 448,-

Valpolicella Superiore, Dal Forno Romano, 2015 1.158,-

Valpolicella Classico Superiore, Agricola Quintarelli, 2014 1.238,-

\*Vintage years may vary - please ask your waiter

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## 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.

**78,-**

### 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.

**78,-**

### 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!

**78,-**

### 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.

**78,-**