

# Fumo

## **FUMO MENU**

Our share menu is built around sharing a pizza free of choice.  
Sourdough bread with whipped butter.  
Charcuteri, a cheese serving and additional seasonal servings.  
Finished with a dessert.

## **7 Courses**

375,- pr. person.  
*(2 person minimum)*

## **WINE MENU**

4 glasses selected to fit the menu  
325,- pr. person.

## **COCKTAIL MENU**

3 cocktails chosen to fit the menu  
285,- pr. person.

*Please inform the staff about allergies.*

*Our produce is chosen with care.*

*We take pride in supporting local and organic producers and farmers.*

*Our food is honest, simple and highlights the produce.*

*We are certified organic and are awarded "Fødevarestyrelsens Økologiske spisemærke" this means that 60-90% of all food and beverages served here are organic*



### **DISHES**

Sourdough bread – whipped butter. 45,-

Sweet corn – parmesan cheese – gochugary. 99,-

Charcuteri – selection of cuts from pedrazzoli in parma – pickled vegetables. 139,-

Stracciatella – voatsiperifery peper – fennel. 109,-

Danish squid – aioli – grilled peppers – potato chips – mint. 179,-

New danish corn – parmagiano reggiano – gochugaru. 99,-

Grilled fish of the day – crispy salads – blanquette sauce. 145,-

Burratta – basil – selection of tomatoes. 119,-

Beef tartare – bread crumbs – pickled chanterelles – black peber emulsion. 169,-

### **PIZZA**

Marinara – San Marzano tomato – oregano – garlic. 115,- / Stracciatella for marinara 39,-

Margherita – San Marzano tomato – mozzarella – batac pepper – basil. 139,-

Potato – mozzarella – cremefraiche – fuldmåne ost – french rosemary. 145,-

Salami piccante – San Marzano tomato – mozzarella – onion – oregano. 145,-

Four chesses – San Marzano tomato – salt pickled lemon – chili. 145,-

Free range pork – San Marzano tomato – mozzarella – oyster mushrooms – oregano. 145,-

Salsiccia – San Marzano tomato – mozzarella – new zealand spinach – pecorino. 145,-

Nduja (spicy, spreadable salami) – San Marzano – mozzarella – onion – oregano. 145,-

### **DESSERT**

Gelato on biodynamic milk – apple juice from Løvskal – sea salt – olive oil. 55,-

Baked cheesecake – Bora Bora vanilla – berries. 75,-

### **COCKTAILS**

Mondino spritz – mondino & prosecco 75,-  
Sommer negroni – gin – pink grape vermouth – Mondino amaro. 125,-  
Cappellano sour – Stauning Kaos – citron. 125,-  
Basil Smash – gin – basilikum – citron. 109,-  
Bramble – gin – citron – brombær. 109,-  
Fumo Daiquiri – mørk rom – citron – bitter. 109,-  
Espresso Martini – vodka – kaffelikør – espresso. 109,-  
Old Fashioned – bourbon – bitter – appelsin. 109,-

### **NATURFRISK SODAVAND**

Appelsin – Citron – Rabarber – Sport – Danskvand m/u citrus – Ginger ale. 39,-

### **NATURFRISK JUICE**

Blodappelsin. 39,-  
Hyldeblomst. 39,-

### **HJEMMELAVET**

Earl grey ice tea – citrus. 45,-

### **BAD SEED BREWING**

Uno pilsner – serveret fra fad 40 cl. alkohol 4,5% 75,-  
Classic - serveret fra fad 40cl. alkohol 5,0% 75,-  
Uden kvittering – moderne westcoast IPA – 44 cl. alkohol 7,0% 95,-  
Slice of Sunshine – moderne westcoast IPA – 44 cl. alkohol 7,0% 95,-  
Blackstar – Black IPA – 44 cl. alkohol 7,0% 95,-  
Goodmorning Vietnam – milk stout – 44 cl. alkohol 8,3% 95,-  
King ink – Imperial stout – 33cl. alkohol 11,5% 95,-  
town and contry – pale ale – 44 cl. alkohol 4,7% 95,-  
Crimson dawn – berliner weisse – 44 cl. alkohol 4,5% 95,-  
Tile cutter – pale ale – 44 cl. alkohol 6,3% 95,-

### **ALKOHOLFRI**

Magleby klassik – Møn bryghus – Alkohol 0,5 75,

### **SPIRITUS**

Hjemmelavet Fumo limoncello. 75,-  
Chatreuse. 60,-  
Stauning Kaos. 70,-  
ELG brandy. 75,-  
Amaro Montenegro 70,-

### **KAFFE & THE**

Espresso – cappuccino – americano – the. 45,-  
Iskaffe – mælk – karamel. 55,-

## **MOUSSERENDE**

Prosecco – Bianca Vigna Veneto – Italien. 65/395,-  
Cremant de bourgogne – Vitteaut – Frankrig. 595,-  
Champagne – Robert Barbichon – Champagne – Frankrig. 1395,-

## **HVIDVIN**

Loch riesling – 2021 – Weinhof Herrenberg – Riesling – Mosel. 90/450,-  
Alte Reben – 2021 – Grans Fassian – Riesling – Mosel. 105/580,-  
Bruno – 2021 – Karthausenhof – Weissburgunder – Mosel. 75/375,-

Bianco vermentino – 2021 – Poggiofondo – Vermentino – Toscana. 65/325,-  
La Cappuccina – 2019 – Garganega – Soave. 85/425,-  
La Fuga – 2022 – Donnafugata – Chardonnay – Sicilien. 80/400,-  
Chiaranda – 2020 – Donnafugata – Chardonnay – Sicilien. 120/600,-

Macon-vergisson – 2021 – Domaine Simonin – Chardonnay – Bourgogne. 70/350,-  
Pouilly-fuisse – 2021 – Domaine Simonin – Chardonnay – Bourgogne. 550,-  
Caillottes – 2021 – Pouilly fume – Sauvignon blanc – Loire. 700,-  
Rully – 2020 – Vicent Giradin – Chardonnay – Bourgogne 750,-

## **ROSÈ**

Primavera – 2021 – Sangiovese – Poggio al sole – Toscana. 80/400,-  
Rosato – 2022 – Setté – Barbera – Piemonte. 80/400,-

## **RØDVIN**

Solea – 2021 – Nero d'avola – Cantina Cellare – Sicilien. 80/325,-  
Valpolicella Superiore – 2021– La Casa de Roberta – Veneto – Italien. 85/375,-  
Ponente – 2019 – Poggio Al Sole – Toscana – Italien. 675,-  
Chianti – 2020 – Sangiovese – Poggiofondo – Toscana. 425,-

Le volte – 2020 – Tenuta Dell ornellaia – Merlot – Bolgheri. 475,-  
Ornellaia – 2019 – Cabernet Sauvignon – Tenuta dell Ornellaia - Bolgheri. 2900,-

Bourgogne rouge – 2021 – Boursot Pere et fils – Pinot noir – Bourgogne. 115/635,-  
Saint aubin – 2021 – Henri Prudhon – Pinot noir – Bourgogne. 695,-  
Nuits st. George – 2021 – Aurelien verdet – Pinot noir – Bourgogne.950,-

Questo vino Rosso – 2019 – Setté – Piemonte. 75,-  
Barbera d'asti – 2020 – Setté – Barbera – Piemonte. 115/450,-  
Gringolino – 2021 — Setté – Piemonte. 450,-  
Nizza – 2019 – Setté – Barbera – Piemonte. 675.-

Langhe dolcetto – 2021 – Benotti rosavica – Dolcetto – Piemonte. 425,-  
Barbera d’Alba – 2021 – Benotti Rosavica – Barbera – Piemonte. 475,-  
Langhe Nebbiolo – 2021 – Benotti rosavica – Nebbiolo – Piemonte. 575,-  
Roero – 2019 – Benotti Rosavica– Nebbiolo – Piemonte. 735,-

Langhe Nebbiolo – 2020 – Poderi Fogliati – Nebbiolo – Piemonte. 675,-  
Barolo Treturme – 2018 – Poderi Fogliati – Nebbiolo – Piemonte. 1325,-  
Barolo Treturme – 2019 – Poderi Fogliati – Nebbiolo – Piemonte. 1225,-  
Barolo Bussia – 2018 – Poderi Fogliati – Nebbiolo – Piemonte. 1950,-  
Barolo Bussia – 2019 – Poderi Fogliati – Nebbiolo – Piemonte. 1800,-

Barolo Normale – Pio Cesare – Nebbiolo – Piemonte. 1600,-  
Barolo Ornato – 2018 – Pio Cesare – Nebbiolo – Piemonte. 2600,-

Barbaresco – 2018 – Cantina del Pino – Nebbiolo – Piemonte. 675,-  
Barolo Ravera – 2017 – Paolo Scavino – Nebbiolo – Piemonte. 1100,-

Barbera d’alba – 2018 – Cappellano – Barbera – Piemonte. 1500,-  
Barolo Otin fiorin – 2018 – Cappellano – Nebbiolo – Piemonte. 5000,-

#### **DESSERTVIN**

Kabir – Donnafugata – Sicilien. 85/600,-  
Chinato – Cappellano – Piemonte. 150,-  
Recioto – La cappucina – Veneto. 85/600