

basso

SOCIAL

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

Enjoy!

**Thursday-Saturday it is only possible to choose either our 10 or 13 servings.
On Sundays we serve our Sunday Tasting menu.**

BASSO EXPERIENCE

13 servings



798 per person

Must be chosen by the entire table

The menu consists of

Snacks
Starter
Entrée
Main
Dessert

EXPLORE MENU

10 servings



698 per person

Must be chosen by the entire table

The menu consists of

Snacks
Starter
Main
Dessert

For the ultimate dining experience we recommend you to try our wine or drink pairing. We have carefully selected the two menus with 4 or 5 tasty glasses in each pairing.

WINE PAIRING OR DRINK PAIRING

5 GLASSES

728 per person

4 GLASSES

588 per person

SNACKS

Fresh ravioli – Smoked mascarpone – Pancetta Garlic, Milk

Fresh ravioli of beetroot with a filling of smoked mascarpone & crispy pancetta.

Pie – Jerusalem artichoke – Burnt leek Mustard, Wheat, Garlic, Milk

Baked mini pie with Jerusalem artichoke cream, pickled Jerusalem artichoke & burnt leek.

Salsiccia – Basil – Sage Egg, Mustard, Wheat, Garlic, Milk

Crispy salsiccia served with basil cream & fried sage.

Snack serving **128**

STARTER

Carpaccio – Pistachio – Beetroot Egg, Mustard, Wheat, Garlic, Milk

Beef carpaccio, served with pistachio cream, crispy capelli & pickled beetroot.

158

Scallop – Garlic – Browned butter Molluscs, Egg, Mustard, Garlic

Fried scallop in own shell, served with cream of black garlic, pickled currants & browned butter.

158

Portobello – Sofrito – Artichoke Garlic, Milk

Italian Portobello soup served with sofrito, herbs & artichoke.

128

ENTRÉE

Creamy risotto – Mascarpone – Truffle Egg, Milk, Wheat

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

168

Tuna – Crostini – Capers Fish, Egg, Mustard, Wheat, Garlic, Milk

Crudo of fresh tuna served with crispy bread, lemon & caper cream.

128

Potato frittata – Chives – Mustard Egg, Mustard, Garlic, Milk

Potato frittata served with chive cream & pickled mustard seeds.

128

MAIN

Braised pork – Lingonberries – Fermented pepper sauce Wheat, Garlic, Milk

Braised pork served with fermented pepper sauce & pickled lingonberries.

178

Pasta limone – Spinach – Pancetta Egg, Wheat, Garlic, Milk

Creamy pasta with lemon, parmesan, black pepper & lemon zest. Served with crispy pancetta & baby spinach.

168

Stracciatella – Pickled tomatoes – Smoked salt Milk

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

158

DESSERT

Amarena – Honey – Mascarpone Egg, Milk, Hazelnut

Ice cream on Amarena cherries served with honey tuiles, hazelnut nougatine & cherry dust.

148