

Here at Basso, we guide our guests through a gastronomic journey, and let you experience IO 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.

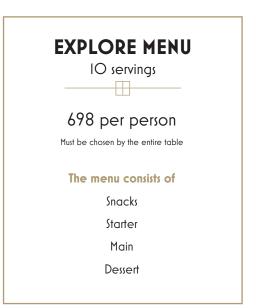
Our **Social Dining Menu** changes with the seasons, but it is always heavily inspired by the Italian way of cooking. With a natural respect for our roots, we add a Nordic twist to the menu and like this, the wonderful ingredients of Scandinavia is combined with the unique Italian food culture.

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



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	$\bigcirc R$	DRINK	PAIRING	
	5 GLASSE	5			4 GLASSES	
-	728 per pe	rson			588 per person	-



	SOCIAL		
	SNACKS —		
	Fresh ravioli – Smoked mascarpone – Pancetta Fresh ravioli of beetroot with a filling of smoked mascarpone & crispy pancetta. Garlic, Milk		
	Pie – Jerusalem artichoke – Burnt leek Baked mini pie with Jerusalem artichoke cream, pickled Jerusalem artichoke & burnt leek. Mustard, Wheat, Garlic, Milk		
	Salsiccia - Basil - Sage Crispy salsiccia served with basil cream & fried sage. Egg, Mustard, Wheat, Garlic, Milk	Snack serving	128
	STARTER —		
	Carpaccio – Pistachio – Beetroot Beef carpaccio, served with pistachio cream, crispy capelli & pickled beetroot. Egg, Mustard, Wheat, Garlic, Milk		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 Italian Portobello soup served with sofrito, herbs & artichoke. Garlic, Milk		128
F	ENTRÈE -		
	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.		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 Potato frittata served with chive cream & pickled mustard seeds. Egg, Mustard, Garlic, Milk		128
	MAIN —		
	Braised pork – Lingonberries – Fermented pepper sauce Braised pork served with fermented pepper sauce & pickled lingonberries. Wheat, Garlic, Milk		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 Homemade Italian stracciatella on a bed of fresh tomatoes & pickled San Marzano tomatoes. Topped with smoked salt, basil oil & fresh basil leaves.		158
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□ DESSERT —

Egg, Milk, Hazelnut

148

Amarena – Honey – Mascarpone Ice cream on Amarena cherries served with honey tuiles, hazelnut nougatine $\boldsymbol{\delta}$ cherry dust.