***Dear Guest,***

*Thank you for taking the time to visit us and showing interest in our establishment.*

*Figo Vin & Spisebar has been a dream of ours for quite some time, and we were thrilled to open our doors on October 11, 2023. This first year has been an incredible journey, filled with wonderful guests and memorable evenings. We take great pride in our way we approach food and wine, and we aim to keep our prices accessible to everyone.*

*In August 2024, we made the decision to evolve into more of an eatery, offering a dynamic menu crafted by our talented chefs who love creating exciting dishes for you to enjoy.*

*Our wine cellar is still stocked with selections from our family's collection, which was originally part of Era Ora restaurant.*

*We are also a bottle shop where all our wines are available for you to take home at a different price than if you were to drink it at Figo. With over 1,800 wines to choose from, you're sure to find something special.*

*Feel free to ask our friendly staff for recommendations or more information.*

*If you have any feedback or suggestions, we'd love to hear from you. Please don't hesitate to reach out.*

*Cordiali saluti,*

***The Figo Family.***

*Experience our tasting menus based on the wine that we are serving currently.  
Our tasting menu must be chosen by the entire group.  
Our kitchen does not make vegan options.  
Are you looking for a costumized menu? Please contact us on kontakt@figovinbar.dk*

***Figo tasting menu***

*Selection of our daily bread.*

*Alici marinati, olio e pane.*

*Cecina e prosciutto.*

*Zuchini Scapece & stracciatella.*

*Homemade Pasta with “salsiccia Norcina”*

***495 DKK per person***

***Figo Enoteca menu***

*Selection of our daily bread.*

*Alici marinati, olio e pane.*

*Cecina e prosciutto.*

*Zuchini Scapece & stracciatella.*

*‘Pollo alla cacciatora’ Italian ‘hunter’-style braised chicken.*

*Homemade Pasta with “salsiccia Norcina”*

***595 DKK per person***

*Our sommeliers together with our chefs have curated 3 different wine sets you can enjoy while staying at Figo for dinner.  
All our wine sets are adjustable if there are any preferences.*

*Are you looking for a costumized menu? Please contact us on kontakt@figovinbar.dk*

**Wine Set**

**Wine Lovers set**

*Subida di Monte Sauvignon Blanc 2009*

*Podere il Palazzino Stago Colorino del Valdarno 2005*

*Barone Pizzini Estatatura 2016*

385 DKK per person.

**New Moon set**

*Monticino Rosso Codronchio Albana 2011*

*Podere Il Palazzino Grosso Sanese 2009*

*La Morandina Barbaresco Bricco Spessa 2003*

525 DKK per person.

**Figo’s Cellar set**

*Vodopivec Vitovska 2001*

*Giuseppe Cortese Barbaresco 1998*

*Brovia Barolo 2004*

725 DKK per person.