Borgo Santo Pietro

SAPORIUM

WELCOME TO SAPORIUM BY BORGO SANTO PIETRO

Imagine an estate in the heart of the rolling Tuscan hills: 300 acres of undulating farmland dotted with organic orchards, herb gardens, vineyards, and green pastures that unfold alongside the River Merse, framed by ancient oaks and poplars.

Borgo Santo Pietro is more than an estate: it's a living village. Founded nearly 25 years ago by Danish couple Claus and Jeanette Thottrup around a 13th century stone villa built at the same time as the nearby Abbey of San Galgano, Borgo has grown into a thriving ecosystem. Today, the estate includes 22 individually designed rooms, Michelin-starred and Green Star-awarded Saporium, the Trattoria sull'Albero, a Cooking School, Fermentation Lab, and the Seed to Skin Tuscany Spa and laboratory.

At the heart of Borgo lies a simple philosophy: to live in harmony with nature through a fully circular, sustainable way of life. Every detail – from the food we serve to the skincare we create – reflects a commitment to biodiversity, regenerative farming, and a deep respect for the innate wisdom of the land.

Each day, chefs, farmers, and gardeners work side by side to bring the fruits of this ecosystem to the table: free-range eggs, raw honey, fresh sheep's milk for cheese and yogurt, and a bounty of vegetables, herbs, fruits, and edible flowers.

It is within this living landscape that Executive Chef Ariel Hagen, a proud Florentine, finds his inspiration. His philosophy is one of listening – to the land, to the seasons, to time itself. From this attentive dialogue was born La Stagione che non c'è (The Neverseason): a culinary promise that celebrates the ever-changing rhythm of nature and the integrity of its gifts. This evening, that philosophy takes the stage here in Copenhagen's Tivoli Gardens.

With ATTO UNICO – AN ACT IN ONE SCENE, Borgo Santo Pietro and Chef Ariel present a momentary portrait of our Tuscan landscape – brought here with love and respect to be savoured in its purest expression. A one-time-only menu that travels from the gardens and pastures of Borgo Santo Pietro to the winter lights of Scandinavia, honouring the fleeting perfection of each ingredient and the spirit of a land that continues to inspire us, season after season.

MICHELIN 2025

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THE BORGO SANTO PIETRO ESTATE

Saporium brings together unique elements of Borgo Santo Pietro – from the herb garden to the walnut grove, the fermentation lab and the sheepfold - each dish is a creative bond of ingredients to reflect Borgo and the seasons.

1. Vegetable Garden
2. Walnut Grove
3. Fermentation Lab
4. Still House
5. Herb House
6. Bee Hives
7. Chicken Coop
8. Forest
9. Citrus Grove
10. Herb Garden

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LA STAGIONE CHE NON C'É
THE NEVERSEASON
AN ACT IN ONE SCENE

Chestnut bread

Salad, garden roots, honey kombucha from Borgo

"Rosa Marchetti" rice, late tomato, dill

Pigeon stuffed "Agnolotto", double cream, Calvisius caviar

Cauliflower, rye miso, hazelnut

Eel, embered spinach, lemon, white almond

Frisona beef, lettuce, chamomile, lacto-fermented cranberry

Lollipop, sheep milk, beeswax

Caterina de Medici Rose

1850 DKK

SPECIALS

Calvisius CAVIAR

Calvisius Prestige Caviar

Blinis, crème fraîche, "mimosa" sauce

30 gr. - 895DKK
50 gr. - 1492DKK
100 gr. - 2984DKK

Homemade Tagliolini, white truffle from "Crete Senesi"

485 DKK

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WINE PAIRING

CLASSIC SELECTION

Cantina Merano	Graf *Riesling*	2024
Borgo Santo Pietro	Per gli amici *Sangiovese, Canaiolo, Viognier*	2022
Montauto	Zero *Trebbiano*	2018
Ferrari	Trendo doc Perlè Bianco Riserva *Chardonnay*	2016
Castelfeder	*Glen* *Pinot nero*	2022
Castell'in Villa	Chianti Classico Poggio delle Rose Riserva *Sangiovese piccolo*	2010
Il Borro	Occhio di Pernice *Sangiovese*	2017

1350 DKK

SPECIAL SELECTION

Tua Rita	Keir *Ansonica*	2024
Borgo Santo Pietro	Per mia madre *Chardonnay, Viognier*	2022
Ferrari	Trento Doc Riserva del Fondatore Giulio Ferrari *Chardonnay*	2015
Montauto	Zero *Trebbiano*	2018
Giuseppe Cortese	Barbaresco Riserva Rabajà *Nebbiolo*	2016
Le Potazzine	Brunello di Montalcino Riserva *Sangiovese grosso*	2015
Franz Haas	Moscato rosa *Moscato rosa*	2024

2300 DKK

JUICE PAIRING

We create pairings that complement our Chef's dishes, using Borgo's own herbs, flowers, and fruits, and thoughtfully repurposed ingredients from our kitchen.

7 Mocktails

980 DKK

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