

GORMS

SOCIAL MENU 375,-

Aarhus' 5 favorites served to share around the table.
Prices are per person. Must be chosen by everyone at the table.
The menu can also be made vegetarian.

*Grissini on mash flour with smoked cheese cream
Charcuterie & cheese
Grilled padrón peppers
Scampi with chilli & garlic
Pizzas to share (Choose freely 1 per person)*

3 COURSE MENU 325,-

Put together your own menu.
Prices are per person.

*Starter
Main course / Pizza
Dessert*

Welcome

PROSECCO 75,-

APEROL SPRITZ 75,-

GIN & TONIC 75,-

SNACKS & SIDES

- ① **THE LITTLE SNACK** 65,-
Olives, salty almonds and something tangy.
- ① **GRISSINI & SMOKED CHEESE CREAM** 45,-
Homemade grissini on mash flour with smoked cheese cream.
- ① **GRILLED PADRONS** 55,-
Grilled padron peppers with grated "Karlsø Kaprin" cheese from Them Andelsmejeri.
- ① **POLENTA FRIES** 65,-
Crisp polenta fritters with truffle mayo and grated "Karlsø Kaprin" cheese from Them Andelsmejeri.
- ① **GARLIC BREAD** 55,-
Garlic bread with parsley and mild "Danish Parmesan" from Them Andelsmejeri.
- ① **CRISP SIDE SALAD** 45,-
Side salad with parsley-cucumber-fraiche.
- ① **ARANCINI** 65,-
2 crispy risotto balls with pumpkin puree. Served with pickled pumpkin.
- ① **EXTRA BREAD** 25,-
2 pcs of sourdough bread.

STARTERS

- CHARCUTERI & CHEESE** 125,- / PR. PERS.
The best from our pantry in beautiful craftsmanship: charcuterie from Troldgaarden and selected cheeses from Them Andelsmejeri. Served with some jam, something tangy and sourdough bread.
- ① **STRACCIATELLA CHEESE & BEETROOT** 110,-
Homemade stracciatella cheese from Danish organic cream and fresh organic mozzarella. Served with baked beetroot and crisps beetroot chips.
- SCAMPI WITH CHILI & GARLIC** 125,-
Sourdough bread and greasy fingers are included.
- CARPACCIO** 130,-
Grambogård beef marinated in brandy, mustard and parsley, glace, pine nuts, grated "Karlsø Kaprin" cheese from Them Andelsmejeri, rocket salad and sourdough bread.

BIRTHDAY? COMPANY PARTY? BAPTISM?

Host your next party / event with us. Contact us on tel. 6040 1209 or aarhus@wearegorms.dk to hear more!

SOURDOUGH PIZZAS

Original cold-raised base topped with only the best ingredients

- ① **SWEET TRUFFLE 135,-**
Sweet potato, chili fraiche, mild "Danish parmesan" from Them Andelsmejeri, truffle tapenade and fresh sage.
- ① **DENNY SPECIAL 135,-**
Fresh mozzarella, thinly sliced potato, goat cheese, fresh rosemary and truffle oil.
- ① **MARGHERITA 135,-**
Slowcooked tomato sauce, cherry tomatoes and basil oil. Topped with fresh danish mozzarella from Øllingegaard.
- VENTRICINA SALAMI 145,-**
Slowcooked tomato sauce, fresh mozzarella and spicy Italian "Ventricina" chili-paprika sausage.
- MISS WISHBONE 165,-**
Slowcooked tomato sauce, fresh mozzarella, thinly sliced potato, rosemary, rocket salad, basil pesto and parma ham matured for 16 months.
- HOTTIE PIZZA 165,-**
Slowcooked tomato sauce, fresh mozzarella, slow-braised beef from Grambogård, ricotta, padron peppers, chilli, cucumber relish and chilli tapenade.
- PROSCIUTTO COTTO DELUXE 150,-**
Slowcooked tomato sauce, fresh mozzarella, mascarpone, Italian cotto (ham) and portobello mushrooms.
- PIZZA FOR KIDS 85,-**
Margherita or "Cotto" with Italian ham.

① Vegetarian

MAIN COURSES

PASTA POLPETTE 155,-

Linguine in marinara sauce with meatballs of pork from Troldgaarden and anchovies. Topped with grated "Karlsø Kaprin" cheese from Them Andelsmejeri.

HOPBALLE-CHICKEN 165,-

Confit chicken leg of free-range chicken from Hopballe, cos salad, baked tomato, caesar dressing and croutons. Served with sourdough bread.

LOCAL PIZZA

CITY OF SMILES 175,-

Caramelised butter on a pizza? Yes, it simply tastes insanely delicious. If you have not tried our local pizza in Aarhus before, it is a must.

Mozzarella, artichoke purée, air-dried ham made from free-range pigs from Troldgaarden, Jerusalem artichokes in gremolata and rounded off with caramelised butter and hazelnuts.

SEASONAL PIZZA

ORANGE IS THE NEW BLACK 165,-

Winter is upon us. We've gone to great lengths to come up with our take on the perfect pizza for this cool and dung-friendly season.

Pumpkin puree, fresh mozzarella, salsiccia, palm cabbage and pickled pumpkin. Topped with salted pumpkin seeds.

DESSERTS

TIRAMISÙ 85,-

Absolutely classic with ladyfingers, mascarpone, brandy, amaretto, espresso and chocolate.

PANNA COTTA 80,-

With baked plums, roasted meringue and chocolate chip cookie.

DESSERT PIZZA 85,-

Sinful, but delicious! Nutella, marshmallows, banana and hazelnuts. Another original Gorm's signature masterpiece.

COFFEE & AVEC

Irish Coffee 75,-

Espresso 25,- (Extra shot 5,-)

Americano 25,-

Espresso Macchiato 25,-

Cappuccino 35,-

Caffè Latte 35,-

Tea from A.C. Perch 35,-

Light grappa from Mazzetti d'Altavilla in Piedmont 35,-

Dark barrel aged grappa from Mazzetti d'Altavilla in Piedmont 45,-

SODA & WATER

HOMEMADE LEMONADE 40,-

Choose between lemon, lime/lemongrass/ginger or strawberry.

PITCHER WITH FILTERED WATER 20,-

Still or sparkling. Ad libitum pr. pers.

EBELTOFT GÅRDBRYGGERI 40,-

Cold-pressed juice, organic cane sugar and fresh water - that's it!

Choose between raspberry soda, lime/mint soda or rhubarb.

BORNHOLMS MOSTERI 40,-

Organic, cold-pressed must and juice and social responsibility from Bornholms Mosteri.

Choose between apple juice and elderflower.

COCA COLA / COCA COLA ZERO 40,-

Classics for addicts!

HOT BEVERAGES

Espresso 25,-

Americano 25,-

Espresso Macchiato 25,-

Cappuccino 35,-

Caffè Latte 35,-

Tea from A.C. Perch 35,-

Extra shot 5,-

DRINKS

APEROL SPRITZ 75,-

The classic Italian aperitif with Aperol, Prosecco from Collavo, soda and orange.

GIN & TONIC 75,-

Hendrick's Gin, tonic and a sprig of fresh rosemary.

CHEF'S FAVORITE 75,-

Dark rum, soda, homemade lime/ginger/lemongrass lemonade and fresh mint.

WAITER'S FAVORITE 75,-

Vodka, soda, homemade lemon lemonade and fresh mint.

AVEC

LIGHT GRAPPA 35,-

From Mazzetti d'Altavilla in Piedmont.

DARK BARREL AGED GRAPPA 45,-

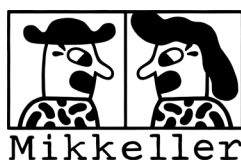
From Mazzetti d'Altavilla in Piedmont.

DIPLOMATICO 85,-

4cl. Single Vintage. Classic and smooth with a complex and longlasting aftertaste.

TAWNY PORT WINE 65,-

4cl. Elegant port wine. Rich in dried fruit and nut aromas.



BEER FROM MIKKELLER

Quality and craftsmanship from Denmark's by far coolest brewery, Mikkeller, which was founded by Mikkel Borg Bjergsø in 2003, when he started experimenting with beer brewing in his Copenhagen apartment in Vesterbro.

ON TAP

PIZZA MAGIC ORGANIC LAGER 65,-

Gorms x Mikkeller

5%. Aroma of cereals and freshly baked bread. Golden, clean and clear in taste. Taste balance to perfection; the good ingredients clearly shine through - just like on our pizzas.

BURST IPA 65,-

5,5%. Lip smacking and bursting at the seams. Burst IPA pops with a slight bubble gum aroma followed by fresh citrus and orange pith. Light to medium body finishing with a juicy grapefruit bitterness.

ISKOLD CLASSIC 65,-

5,6%. Classic Vienna lager; rich aromas of cereal, malt and honey. Taste balances soft sweetness from malt with a refreshing assertive bitterness, medium body, soft carbonation.

CAN BEER

VISIONS LAGER 65,-

4,5%. 330 ml. Clean, inviting aroma and medium body make for a perfect session beer. A hint of citrus lemon from the hopping compliments Vision's crisp finish.

ISKOLD CLASSIC 65,-

5,6%. 440 ml. Classic Vienna lager; rich aromas of cereal, malt and honey. Taste balances soft sweetness from malt with a refreshing assertive bitterness, medium body, soft carbonation.

PETER, PALE & MARY 65,-

4,6%. 330 ml. Gluten free. Centennial and Amarillo hops combo pours amber with aroma and flavor of pine and tropical fruit.

DRINK'IN THE SUN 65,-

0,3%. 330 ml. The taste of beer without percentages! Thirst quenching with lemon fresh notes of grapefruit followed by a pleasant hop dryness. Good for pizza - and drivers.