

NYHAVN¹⁴

MENU SPRING

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2 COURSES 265 / 3 COURSES 295

Antipasti

Vælg mellem/Choose between

CARPACCIO - STRACCIATELLA - BRUSCHETTA

Hovedret / Main

Vælg mellem/Choose between

PASTA - PIZZA - VEAL PRIMAVERA (+30)

Dessert

Vælg mellem/Choose between

ICE CREAM - TIRAMISÙ



PIZZA & ANTIPASTI MENU

295/PERSON (MIN. 2)

Alle retter serveres til deling om bordet

All dishes are served to share

OLIVEN & MANDLER

Olives and almonds w. smoked salt

SURDEJSBRØD m. kærnemælkssmør og tapenade

Sourdough bread w. buttermilk butter and tapenade

ARANCINI alla cacio pepé, revet æggeblomme og trøffelmayo

Arancini alla cacio é pepe w. egg yolk and truffle mayo

STRACCIATELLA m. pistacie-pesto, tyttebær, saltbagt

Stracciatella w. pistachio pesto, cranberries, salt-baked

gulerod marineret i dashi, røg og ristet sesamolie

carrot marinated in dashi, smoke and toasted sesame oil

BRUSCHETTA med oliventapenade, frisk øko mozzarella,

Bruschetta with olive tapenade, fresh organic mozzarella,

parmaskinke og ventrincina

Parma ham and ventricina

SPRØD PIZZA Vælg frit en pizza fra kortet per 2 personer

Crispy pizza - choose one per 2 people

(ISDESSERT eller TIRAMISU +45)

(Ice cream dessert or Tiramisu +45)

VELKOMST /DRINKS

Prosecco	85	Bubbles from Collavo
Hendricks & Tonic	95	Hendricks gin - tonic - cucumber
Dark & Gormy	95	Bacardi black rum - ginger beer - lime
Passion Punch	95	Gin - elderflower tonic - passion fruit
Aperol Spritz	95	Aperol - Prosecco Collavo - soda
Limoncello Spritz	95	Limoncello - Prosecco - elderflower tonic
Raspberryhito	95	Vodka - raspberry soda - fresh mint - lime
Espresso Martini	95	Vodka - Kahlua - espresso
Mars Bartini	95	Vodka - Baileys - salty caramel - espresso
Irish coffee	95	Tullamore Dew - coffee - sugar - cream

MOCKTAILS (0,0%)

Spørg for alkoholfri mocktails Ask for virgin mocktails

SNACKS

2 SLAGS OLIVEN grønne og marinerede	35	2 kind of olives - green and marinated
MANDLER med salt	35	Almonds with salt
SURDEJSBRØD med kærnemælkssmør og tapenade	35	Sourdough bread, buttermilk butter and tapenade
HVIDLØGSBRØD med persille, hvidløg og dansk øko "Comté"	65	Garlic bread w. parsley, garlic and danish organic "Comté"

ANTIPASTI

CARPACCIO m. rucola, dansk øko "parmesan", glace og citron	125	Carpaccio w. arugula, parmesan, glace and lemon
ARANCINI alla cacio pepé, dehydreret æggeblomme og trøffelmayo	80	Pepper arancini, dehydrated egg yolk and truffle mayo
STRACCIATELLA på frisk øko mozzarella, pistacie-pesto og tyttebær med saltbagt gulerod marineret i dashi, røg og ristet sesamolie	115	Stracciatella w. pistachio pesto and cranberries with salt-baked carrot marinated in dashi, smoke and toasted sesame oil
BRUSCHETTA med oliventapenade, frisk øko mozzarella, parmaskinke og ventrincina. Perfekt som delesnack!	115	Bruschetta w. olive tapenade, fresh organic mozzarella, Parma ham and ventricina. Perfect as a sharing snack!

MAINS

CANNELLONI med spinat, ricotta, tomat sauce, dansk øko "Parmesan" fra Them og frisk basilikum	160	Cannelloni with spinach, ricotta, tomato sauce, Danish organic "Parmesan" from Them and fresh basil
KALVE PRIMAVERA Paneret i "parmesan" rasp med timian serveret med friske tomater, rucola, basilikum og jomfruolivenolie	185	Veal Primavera of breaded "parmesan" veal with thyme served with fresh tomatoes, basil and virgin olive oil
SPRØDT PIZZAHÅNDVÆRK se udvalget på næste side		Crispy pizza - see the next page

PIZZA

Tynde, luftige og sprøde pizzaer efter romersk tradition Thin, airy and crispy pizzas "Roman" style
48 timers koldhævet kærlighed fra os til jer 48 hours of cold-raised love from us to you
Altid med frisk økologisk Øllingegaard mozzarella Always with fresh organic Øllingegaard mozzarella

Pizza of the season	160	Eksklusiv pizza med sæsonens råvarer - spørg din tjener Exclusive pizza with seasonal ingredients - ask your waiter
Creamy Ricotta	160	Ricotta, tomatbraiseret let-spicy aubergine, frisk basilikum og ristede pinjekerner Ricotta, tomato braised slightly spicy aubergine, fresh basil and roasted pine nuts
Denny Special	155	Mozzarella, kartoffel, mild gedeost, rosmarin og trøffelolie Mozzarella, potato, mild goat cheese, rosemary and truffle oil
Vegan Vibes	145	Auberginecreme, stegte svampe, squash, rucola og olivenolie Egg plant cream, mushrooms, zucchini, arugula and olive oil
Mark & Rita	140	Tomat, mozzarella, olivenolie og frisk basilikum Tomato, mozzarella, olivenolie and fresh basil
Cheeselover	160	Mozzarella, mascarpone, gorgonzola, "Julso" ost og syltet rødløg Mozzarella, mascarpone, gorgonzola, "Julso" cheese and pickled red onion
Spicy Salami	155	Tomat, mozzarella og chili-paprika "Ventricina" salami Tomato, mozzarella and chili-paprika "Ventricina" salami
Parma	165	Tomat, mozzarella, rosmarin, rucola, lagret parmaskinke og "Julso" ost Tomato, mozzarella, rosemary, arugula, aged parma ham and "Julso" cheese
Flaming Cow	165	Tomat, mozzarella, okse "n-duja", Cime de Rapa, chilivinaigrette og ricotta Tomato, mozzarella, ox "n-duja", Cime de Rapa, chili vinaigrette and ricotta
Casper Braid	160	Tomat, mozzarella, chili-paprika "Ventricina" salami, flødespinat og gorgonzola dulce Tomato, mozzarella, chili-paprika "Ventricina" salami, creamy spinach and gorgonzola dulce
Kids only - Mini pizza	85	Halv størrelse. Vælg imellem Mark & Rita / Mild pepperoni Half size pizza. Choose between Mark & Rita / Mild pepperoni

PIZZA ADD ON

Glutenfri pizzabund	25	Gluten free pizza base (Baked in gluten environment)
Persille-/hvidløgsolie	15	Top your pizza with parsley/garlic oil
Trøffeltapenade	15	Truffle tapenade - Top your pizza or as crust dip
Chili-vinaigrette	15	Top your pizza with chili-vinaigrette
Cremet stracciatella	25	Top your pizza with creamy stracciatella

SOFT DRINKS

Hjemmelavet citron-lemonade	45	Homemade lemonade - lemon
Hjemmelavet ingefær-lemonade	45	Homemade lemonade - ginger
Coca Cola, Coca Cola Zero eller Faxe Kondi	40	Coca Cola, Coca Cola Zero or Faxe Kondi
Bornholms Mosteri Æblemost eller appelsin	40	Apple or orange 'juice' from Bornholm
Naturfrisk Hindbærbrus eller Ginger beer	45	Raspberry soda or Ginger beer from Naturfrisk
Feventree Hyldeblomst tonic	45	Elderflower tonic from Feventree
Filtreret vand m/u brus. Ad libitum pr. person	30	Still and sparkling filtered water

DRAFT BEER

HERSLEV BRYGHUS PILSNER (5,5%) Klassisk pilsner	65	Refreshing and rich in bitterness and malt taste
HERSLEV BRYGHUS HVEDEØL (4,4%) Klassisk hvedeøl	65	Smooth silky, sunny and fruity
HERSLEV BRYGHUS IPA (6%) Karakterfuld IPA	65	A hoppy explosion of citrus and flowers. Fresh and sharp

KAFFE & AVEC

Espressobaserede varme drikke	40	Espresso based coffee
Te fra Whittington	40	Tea from Whittington
Irish Coffee	95	Coffee, whisky and cream
Espresso Martini	95	Vodka, Kahlua and espresso
Mars Bartini	95	Vodka - Baileys - salty caramel - espresso
Lys grappa, Mazzetti d'Altavilla	40	Grappa, Mazzetti d'Altavilla
Fadlagret grappa, Mazzetti d'Altavilla	55	Barrel aged grappa, Mazzetti d'Altavilla
Rom Single Vintage 2007, Diplomatico	125	Rum Single Vintage 2007, Diplomatico
20 års Brandy, Mazzetti d'Altavilla	80	20 years old Brandy, Mazzetti d'Altavilla

DESSERT

Tiramisù	75	Savoiardi, mascarpone, cocoa and coffee
Ice cream ala Nyhavn	60	Homemade sorbet and Hansen's Vanilla ice cream topped with white chocolate chip cookie
Affogato	55	Hansen's organic vanilla ice cream with espresso
Ekstra kugle is	25	An extra scoop of vanilla ice cream



BOTTLE GLASS

SPARKLING

NV Prosecco, Fratelli Collavo (Veneto, Italy)	400	75	Glera ORGANIC
2022 Moscato d'Asti (Piedmont, Italy)	325	65	Balbi Soprani Moscato

WHITE

2022 Soave "Otto", Prà (Veneto, Italy)	475	95	Garganega ORGANIC
2023 Sancerre, André Dezat (Loire, France)	580	115	Sauvignon Blanc
2022 Chardonnay Langhe, Ronchi (Piedmont, Italy)	650	105	Chardonnay
2021 Chablis, Jean Goulley (Burgundy, France)	675		Chardonnay ORGANIC

ROSÉ

2022 Ventoux Rosé, Les Trois Villages (Rhône, France)	385	85	Vermentino, Grenache Noir, Cinsault, Syrah, Marselan ORGANIC
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RED

2022 Campania Aglianico, L'Antica Fattoria (Campania, Italy)	375	75	Aglianico
2022 Barbera d'Alba, Val del Prete (Piedmont, Italy)	450	89	Barbera
2021 Nebbiolo d'Alba, Val del Prete (Piedmont, Italy)	565	115	Nebbiolo
2022 Valpolicella, Prà (Veneto, Italy)	555		Corvina, Corvinone, Rondinella ORGANIC
2018 Barolo "Terlo", Camerano (Piedmont, Italy)	975		Nebbiolo
2016 Amarone della Valpolicella, Villa Bellini (Veneto, Italy)	1250		Corvina, Corvinone, Rondinella ORGANIC
2022 Bourgogne Pinot Noir, D. Chapelle (Burgundy, France)	650		Pinot Noir ORGANIC

SWEET

2022 Moscato d'Asti (Piedmont, Italy)	325		Balbi Soprani Moscato
20 years old Tawny Port (Porto, Portugal)	650	80	Field blend