

# **NYHAVN<sup>14</sup>**

**MENU WINTER**

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## MENU WINTER

2 RETTER 265 / 3 RETTER 295

### Antipasti

Vælg mellem/Choose between

**CARPACCIO - LAKS - STRACCIATELLA**

### Hovedret / Main

Vælg mellem/Choose between

**PASTA - PIZZA - OSSO BUCO (+30)**

### Dessert

Vælg mellem/Choose between

**CRÈME BRÛLÉE - 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

**KOLDRØGET LAKS m. fennikel, citrus og peberrodsmayo**

Cold smoked salmon w. fennel and horseradish mayo

**CARPACCIO m. rucola, dansk øko "parmesan", glace og citron**

Carpaccio w. arugula, parmesan, glace and lemon

**ARANCINI alla cacio pepé, revet æggeblomme og trøffelmayo**

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

**STRACCIATELLA m. rødbede, pimentcreme og estragon**

Stracciatella w. beetroot, pimento cream and tarragon

### SPRØDT PIZZAHÅNDVÆRK

(Vælg frit en pizza fra kortet pr. 2 personer)

### CRISPY PIZZA

(Choose one per 2 people)

# VELKOMST /DRINKS

|                          |            |   |
|--------------------------|------------|---|
| <b>Prosecco</b>          | <b>85</b>  | Bubbles from Collavo                                |
| <b>Paloma</b>            | <b>105</b> | Tequila - pink grapefruit - lime                    |
| <b>G&amp;T</b>           | <b>85</b>  | Gin - tonic   |
| <b>New York Sour</b>     | <b>105</b> | Bourbon - lime - syrup - egg white - red wine       |
| <b>Aperol Spritz</b>     | <b>90</b>  | Aperol - Prosecco Collavo - orange                  |
| <b>Irish Lemonade</b>    | <b>95</b>  | Whiskey - homemade lemonade                         |
| <b>Negroni</b>           | <b>105</b> | Vermouth - Gin - Campari - orange peel              |
| <b>Negroni Spagliato</b> | <b>115</b> | Vermouth - Campari - Prosecco Collavo - orange peel |
| <b>Espresso Martini</b>  | <b>105</b> | Vodka - Kahlua - espresso                           |

## MOCKTAILS (0,0%)

|                       |           |                                       |
|-----------------------|-----------|---------------------------------------|
| <b>Virgin Paloma</b>  | <b>75</b> | Tequila 0,0% - pink grapefruit - lime |
| <b>Virgin G&amp;T</b> | <b>75</b> | Gin 0,0% - tonic                      |

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## SNACKS

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

## ANTIPASTI

|  |            |   |
|--|------------|---|
| <b>CARPACCIO m. rucola, dansk øko "parmesan", glace og citron</b>              | <b>125</b> | Carpaccio w. arugula, parmesan, glace and lemon                   |
| <b>ARANCINI alla cacio pepé, dehydreret æggeblomme og trøffelmayo</b>          | <b>80</b>  | Pepper arancini, dehydrated egg yolk and truffle mayo             |
| <b>STRACCIATELLA m. rødbede, pimentcreme, estragon og olivenolie</b>           | <b>115</b> | Stracciatella w. beetroot, pimento cream and tarragon             |
| <b>KOLDRØGET LAKS fra Nexø gamle røgeri, fennikel, citrus og peberrodsmayo</b> | <b>115</b> | Cold-smoked salmon from Nexø, fennel, citrus and horseradish mayo |

## MAINS

|   |            |   |
|---|------------|---|
| <b>CANNELLONI med spinat, ricotta, dansk øko "Parmesan" og salvie</b> | <b>155</b> | Cannelloni w. spinach, ricotta, parmesan and sage |
| <b>OSSO BUCO med oksekæbe, rosmarinkartofler og gremolata</b>         | <b>185</b> | Ox Osso Buco w. rosemary potatoes and gremolata   |
| <b>SPRØDT PIZZAHÅNDVÆRK se udvalget på næste side</b>                 |            | 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

|                               |            |  |
|-------------------------------|------------|--|
| <b>Sweet Truffle</b>          | <b>150</b> | <b>Sød kartoffel, chilifraiche, "Julsø" ost, trøffelapenade og salvie</b><br>Sweet potato, chili sour cream, "Julsø" cheese, truffle tapenade and sage                                     |
| <b>Denny Special</b>          | <b>155</b> | <b>Mozzarella, kartoffel, mild gedeost, rosmarin og trøffelolie</b><br>Mozzarella, potato, mild goat cheese, rosemary and truffle oil  |
| <b>Vegan Vibes</b>            | <b>145</b> | <b>Auberginecreme, stegte svampe, squash, rucola og olivenolie</b><br>Egg plant cream, mushrooms, zucchini, arugula and olive oil  |
| <b>Mark &amp; Rita</b>        | <b>140</b> | <b>Tomat, mozzarella og basilikumolie</b><br>Tomato, mozzarella and basil oil  |
| <b>Cheeselover</b>            | <b>160</b> | <b>Mozzarella, mascarpone, gorgonzola, "Julsø" ost og confiteret kapers</b><br>Mozzarella, mascarpone, gorgonzola, "Julsø" cheese and confit capers  |
| <b>Spicy Salami</b>           | <b>155</b> | <b>Tomat, mozzarella og chili-paprika "Ventricina" salami</b><br>Tomato, mozzarella and chili-paprika "Ventricina" salami  |
| <b>Mortadella Nordica</b>     | <b>150</b> | <b>Mozzarella, rygeostcreme, mortadella, rucola, ristet pistacie og olivenolie</b><br>Mozzarella, smoked cheese cream, mortadella, arugula, roasted pistachios and olive oil               |
| <b>Parma</b>                  | <b>165</b> | <b>Tomat, mozzarella, rosmarin, rucola, lagret parmaskinke og "Julsø" ost</b><br>Tomato, mozzarella, rosemary, arugula, aged parma ham and "Julsø" cheese                                  |
| <b>Flaming Cow</b>            | <b>165</b> | <b>Tomat, mozzarella, okse "n'duja", Cime de Rapa, chilivinaigrette og ricotta</b><br>Tomato, mozzarella, ox "n-duja", Cime de Rapa, chili vinaigrette and ricotta                         |
| <b>Casper Braid</b>           | <b>160</b> | <b>Tomat, mozzarella, chili-paprika "Ventricina" salami, flødespinat og gorgonzola dulce</b><br>Tomato, mozzarella, chili-paprika "Ventricina" salami, creamy spinach and gorgonzola dulce |
| <b>Kids only - Mini pizza</b> | <b>85</b>  | <b>Halv størrelse. Vælg imellem Mark &amp; Rita / Mild pepperoni</b><br>Half size pizza. Choose between Mark & Rita / Mild pepperoni   |

## PIZZA ADD ON

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

## SOFTDRINKS

|  |    |  |
|--|----|--|
| Hjemmelavet citron-lemonade                    | 45 | Homemade lemonade - lemon                    |
| Hjemmelavet ingefær-lemonade                   | 45 | Homemade lemonade - ginger                   |
| Bies bryggeri æblemost eller hyldeblomstsaft   | 40 | Apple or elderflower juice from Brewery Bies |
| Coca Cola eller Zero                           | 40 | Coca Cola or Zero                            |
| San Pellegrino Limonata eller Aranciata        | 45 | San Pellegrino Limonata or Aranciata         |
| 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 WEINER (4,4%) Klassisk weinertradition | 65 | Roasted and lightly floral balanced with maltbitterness |
| HERSLEV BRYGHUS IPA (6%) Karakterfuld IPA              | 65 | Citrusy and floral taste with sharp bitterness          |

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## KAFFE & AVEC

|  |     |   |
|--|-----|---|
| Espressobaserede varme drikke          | 40  | Espresso based coffee                     |
| Te fra Whittington                     | 40  | Tea from Whittington                      |
| Irish Coffee                           | 85  | Coffee, whisky and cream                  |
| Espresso Martini                       | 105 | Vodka, Kahlua and 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     | 80 | Savoardi, mascarpone, cocoa and coffee |
| Crème Brûlée | 80 | Classic burnt cream with pear puree    |



## BOTTLE GLASS

# SPARKLING

|  |     |    |                        |
|--|-----|----|------------------------|
| Prosecco, Fratelli Collavo (Veneto, Italy)             | 400 | 75 | Glera <b>ORGANIC</b>   |
| Franciacorta Brut, Berlucchi (Lombardy, Italy)         | 650 |    | Chardonnay, Pinot Noir |
| Champagne Brut, Pol Cochet (Champagne/France)          | 850 |    | Chardonnay, Pinot Noir |
| Pignoletto dell'Emilia, Zanasi (Emilia Romagna, Italy) | 350 |    | Pignoletto             |

# WHITE

|   |     |     |   |
|---|-----|-----|---|
| 2020 Falanghina, L'Antica Fattoria (Campania, Italy)      | 350 |     | Falanghina                                    |
| 2021 Terre Di Chieti Bianco, Torre Zamba (Abruzzo, Italy) | 375 | 75  | Trebbiano d'Abruzzo, Passerina <b>ORGANIC</b> |
| 2022 Soave "Otto", Prà (Veneto, Italy)                    | 475 | 95  | Garganega <b>ORGANIC</b>                      |
| 2022 Lugana "Limne", Tenuta Roveglia (Lombardy, Italy)    | 450 |     | Trebbiano di Lugana                           |
| 2023 Sancerre, André Dezat (Loire, France)                | 580 | 115 | Sauvignon Blanc                               |
| 2021 Riesling "Bergspiel", St. Paul's (Alto Adige, Italy) | 575 |     | Riesling                                      |
| 2022 Chardonnay Langhe, Ronchi (Piedmont, Italy)          | 650 |     | Chardonnay                                    |
| 2021 Chablis, Jean Goulley (Burgundy, France)             | 675 |     | Chardonnay <b>ORGANIC</b>                     |

# ORANGE

|                                     |     |  |           |
|-------------------------------------|-----|--|-----------|
| 2019 ÚA Bianca, Prà (Veneto, Italy) | 500 |  | Garganega |
|-------------------------------------|-----|--|-----------|

# ROSÉ

|   |     |    |   |
|---|-----|----|---|
| 2022 Ventoux Rosé, Les Trois Villages (Rhône, France) | 385 | 85 | Vermentino, Grenache Noir, Cinsault, Syrah, Marselan <b>ORGANIC</b> |
|---|-----|----|---|

# 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                                      |
| 2021 Nerello Mascalese (Etna), Tenuta di Aglaea (Sicily, Italy) | 525  |     | Nerello Mascalese                             |
| 2022 Valpolicella, Prà (Veneto, Italy)                          | 555  |     | Corvina, Corvinone, Rondinella <b>ORGANIC</b> |
| 2021 Chianti Classico, L'Erta di Radda (Tuscany, Italy)         | 600  |     | Sangiovese <b>ORGANIC</b>                     |
| 2018 Barolo "Terlo", Camerano (Piedmont, Italy)                 | 975  |     | Nebbiolo                                      |
| 2016 Amarone della Valpolicella, Villa Bellini (Veneto, Italy)  | 1250 |     | Corvina, Corvinone, Rondinella <b>ORGANIC</b> |
| 2022 Bourgogne Pinot Noir, D. Chapelle (Burgundy, France)       | 650  |     | Pinot Noir <b>ORGANIC</b>                     |
| 2019 Rosso di Moltalcino, Pietra (Tuscany, Italy)               | 575  |     | Sangiovese Grosso                             |

# SWEET

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