

GORMS

SOCIAL MENU 375,-

Nyhavn's 5 favorites served to share around the table.
Price 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.
Price are per person.

Starter
Main course / Pizza
Dessert

Welcome

PROSECCO 75,-

APEROL SPRITZ 95,-

GIN & TONIC 95,-

SNACKS & SIDES

- ① **THE LITTLE SNACK** 65,-
Olives, salty almonds and something tangy.
- ① **GRISSINI & SMOKED CHEESE CREME** 45,-
Homemade grissini on mash flour with smoked cheese cream.
- ① **GRILLED PADRÓNS** 55,-
Grilled padrón 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 **ARANCINI** 65,-
2 crispy risotto balls with pumpkin puree.
Served with pickled pumpkin.

STARTERS

CHARCUTERIE

& CHEESE 125,- / PR. PERS.

The best from our pantry in beautiful craftsmanship: charcuterie from Troldgaarden and selected cheeses from Them Andelsmejeri. Served with a little jam, something tangy and sourdough bread.

① **STRACCIATELLA CHEESE & BEETROOT** 110,-

Homemade stracciatella cheese from Danish cream and fresh 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. Topped with glace, pine nuts, grated "Karlsø Kaprin" cheese from Them Andelsmejeri and rocket salad.
Served with sourdough bread.

SOURDOUGH PIZZAS

Original cold-raised base with ultra-crispy crust

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.

MAIN COURSES

PASTA POLPETTE 165,-
Linguine in marinara sauce with meatballs of pork from Troldgaarden and anchovies. Topped with grated "Karlso Kaprin" cheese from Them Andelsmejeri.

GORM'S CAESAR SALAD 145,-
Free-range chicken, crispy pancetta, cos salad, rocket salad, edamame, rye bread chips, Danish Parmesan from Them Andelsmejeri and our own Caesar dressing.

LOCAL PIZZA

ASAHI BIANCO 175,-
Specially developed for Gorm's Nyhavn with inspiration from the Japanese pizza baker Ishii Shintaro, whom Gorm met at his small cult pizza place in Fukuoka, Japan.

Mascarpone, fresh mozzarella, rosemary, truffle oil. "Karlso Kaprin" cheese from Them Andelsmejeri, egg, rocket salad, parma ham cured for 16 months.

SEASONAL PIZZA

ORANGE IS THE NEW BLACK 165,-
Winter is upon us. Enjoy our take on the perfect pizza for this cool and cozy season.

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

Top with stracciatella cheese (+25,-)

Vegan cheese can be chosen.

Gluten free pizza base (+25,-)

COFFEE & AVEC

Irish Coffee 95,-

Espresso 25,- (Extra shot 5,-)

Americano 35,-

Espresso Macchiato 35,-

Cappuccino 45,-

Caffè Latte 45,-

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,-

Diplomatico 95,-
4cl. Single Vintage.
Classic and soft rum with
complex and long aftertaste.

DESSERTS

TIRAMISÙ 90,-

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

PANNA COTTA 90,-

With baked plums and
roasted meringue.

DRINKS

APEROL SPRITZ 95,-

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

LIMONCELLO SPRITZ 95,-

6cl Limoncello, 8cl Prosecco and sparkling water.

GIN & TONIC 95,-

Hendricks Gin and tonic and a sprig of fresh rosemary.

AMARETTO KISS 95,-

2cl Amaretto, 2cl Vodka, cranberry juice and fresh orange.

CHEF'S FAVORITE 95,-

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

WAITER'S FAVORITE 95,-

Vodka, soda, homemade lemonade and fresh mint.

DARK & GORMY 95,-

4cl Havana Club Especial rum, ginger beer and lime.

ESPRESSO MARTINI 95,-

4cl Vodka, 4cl Kahlua, 5cl espresso and grated chocolate.

IRISH COFFEE 95,-

4cl Whisky, coffee, brown sugar and cream.

SODA & WATER

HOMEMADE

LEMONADE 40,-

Refreshing and mouth-watering.

Choose between:

Lemon

Lime/lemon grass/ginger

PITCHER WITH

FILTRED WATER 30,-

Still water or sparkling water.

Ad libitum pr. person.

BORNHOLMS

MOSTERI 40,-

Coldpressed juice and social responsibility.

Choose between:

Apple

Elderflower

COCA COLA /

COCA COLA ZERO 40,-

Classics for addicts!

ON TAP

PIZZA MAGIC ORGANIC LAGER 65,-

Gorms x Mikkeller

5%

The smell of grain and freshly baked bread. Luscious and fresh.

Golden, pure and clear in taste.

This beer hits the flavor balance to perfection; the good raw materials shine through – just like on our pizzas.

BURST IPA 65,-

5,5%

Bubblegum aroma followed by fresh citrus and orange.

Light to medium body finish with a juicy grapefruit bitterness.

ISKOLD CLASSIC 65,-

5,6%

Dark amber in color and it has a scent of caramel sweetness, freshly baked bread and taste with crisp dryness and marked bitterness.

Good for traditional beer drinkers and a good companion to stronger dishes.

BEER FROM MIKKELLER

*Quality and craftsmanship
from Denmark's
über coolest brewery.*

*Mikkeller was founded by
Mikkel Borg Bjergsø in 2003,
when he started to experiment
with beer brewing in his
Copenhagen apartment
at Vesterbro.*



Mikkeller