



## **Six Friends**

Gorm's was founded in 2008 by six friends,  
Andreas, Kim, Jonas, Christian, Jakob and Gorm.

The six gastronomic souls dared to dream big  
while jotting down their ideas on the back of a wrinkled napkin.

The dream was to create a place they would love to visit themselves.  
With an unpretentious high quality of food and plenty of good wine.

With Gorm as a pizza-miracle-maker, pizza became  
the natural focal point of the idea.

Gorm wanted to change the perception of pizza and raise the bar.  
Take the classic pizza and go above and beyond,  
by thinking pizza as a Nordic chef!

The first Gorm's opened in 2008 in Magstræde.  
The rest is history.

## **Pizza-manifest**

Gorm Wisweh's original pizza craftsmanship since 2008.

Thin, light and delicate organic base made of cold-raised sourdough,  
inspired by the Roman style pizza, combined with our Nordic, playful and  
ambitious take on ingredients and gastronomic combinations.

We use fresh mozzarella, slow-cooked tomato sauce,  
seasonal ingredients, hand-picked charcuterie of the highest quality  
and Danish meat from free-range beef cattle from Grambogård.

We believe that the elegance of the pizza base is what makes our original  
Gorm's pizza perfect for an interaction with our other small dishes.

***Enjoy!***

## **CHEF'S CHOICE**

"Family style" 295,-

*Menu with small dishes and pizza,  
served for sharing around the table.*

*Casual, social and delicious!*

*Must be ordered to the entire table. The price  
is per person. Also available as vegetarian.*

*1st serving:*

### **ANTIPASTI PLATE**

Selected charcuterie from own import and  
creamy buffalo mozzarella. Grilled greens,  
olives, pickled onions, dip & bread.

### **SOURDOUGH BREAD**

### **ARANCINI "MILANESE"**

Risotto balls with taleggio & saffron,  
served with pea/mint pure - a golden ball of  
pure love!

### **YOUR CHOICE OF PIZZA**

*2nd serving:*

### **BURRATA**

Handmade from fresh Danish, organic jersey  
milk with baked beef tomato, wild  
garlic-oil & roasted pine nuts.

### **CARPACCIO**

Beef carpaccio from Grambogård, marinated in  
brandy, mustard seeds & parsley.

### **YOUR CHOICE OF PIZZA**

**2 GLASSES OF WINE 145,-**  
Waiter's recommendations.

## **CLASSIC GORM'S**

3 course 275,-

### **BURRATA**

Handmade from fresh Danish, organic jersey  
milk with baked beef tomato, wild  
garlic-oil & roasted pine nuts.

*or*

### **CARPACCIO**

Beef carpaccio from Grambogård, marinated in  
brandy, mustard seeds & parsley.

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### **YOUR CHOICE OF PIZZA**

*or*

### **VEAL CHEEKS "OSSO BUCO STYLE"**

**+25,-**

Braised veal jaw from Grambogård in intense  
tomato sauce & gremolata. In addition, potato  
salad of new Danish potatoes with sheep's milk  
yoghurt. Served with homemade lactose-free  
sourdough bread.

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### **ICE CREAM SANDWICH**

A little dose of brilliance from our master  
chef Torben. Olive oil-sponge cake, vanilla  
ice cream, caramel & fennel sugar.

*or*

### **TIRAMISÙ**

Absolutely classic with mascarpone cream,  
brandy, amaretto, espresso & chocolate.

**3 GLASSES OF WINE 195,-**

Waiter's recommendations  
including dessert wine.

## **FANTASTIC 5**

5 servings 345,-

*All snacks and sides are served to share "Family style".*

*Must be ordered by the entire table.*

### **SNACKS**

Salty, smoked almonds, olives, rye bread chips with smoked cheese cream & crispy cracklings with romesco dip.

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### **BURRATA**

Handmade from fresh Danish, organic jersey milk with baked beef tomato, wild garlic-oil & roasted pine nuts.

### **ARANCINI "MILANESE"**

Risotto balls with taleggio & saffron, served with pea/mint pure  
- a golden ball of pure love!

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### **CARPACCIO**

Beef carpaccio from Grambogård which has been soaked in brandy, mustard seeds & parsley.

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### **VEAL CHEEKS "OSSO BUCO STYLE"**

Braised veal cheeks from Grambogård in intense tomato sauce & gremolata.  
Potato salad of new Danish potatoes with sheep's milk yoghurt on the side.

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### **ICE CREAM SANDWICH**

A little dose of brilliance from our master chef Torben.  
Olive oil-sponge cake, vanilla ice cream, caramel & fennel sugar.

**WINE MENU 5 GLASSES 295,-**

Waiter's recommendations  
including dessert wine.

*Gorm Wisweh's ultra crispy pizza craft with a thin, light base of cold-raised organic sourdough. Choose original base or whole grain base with draff flour.*

## **WHITE PIZZAS** *(Without tomato sauce)*

### **Sweet Truffle 125,- (V)**

Organic Danish "vesterhavs" cheese, sweet potato, chili fraiche, sage and truffle tapenade.

### **Mr. Cheeselover 135,- (V)**

Our Nordic interpretation of the classic Quattro formaggi. Gorgonzola, mozzarella, mascarpone and the Danish North Sea cheese. The fat is balanced by the pickled elements, while there is umami from the mushrooms.

### **Denny Special 125,- (V)**

A true Gorm's classic, which was created by Michelin-chef Denny Vangsted in Magstræde back in 2008. Mozzarella, potato, goat cheese, rosemary and truffle oil.

## **RED PIZZAS** *(With tomato sauce)*

### **Margherita Bufala 130,- (V)**

The mother of all pizze! Tomato, buffalo mozzarella, cherry tomato, basil oil and fresh basil.

### **Ventricina Salami 125,-**

Nothing fancy - just good ingredients! Tomato, mozzarella and spicy "Ventricina" salami.

### **Miss Wishbone 140,-**

An oldie but goldie. Tomato, mozzarella, potato, rosemary, our amazing parma ham ripened for 16 months, pesto and rocket salad.

### **Hottie 140,-**

Spicy pizza with free-range beef from Grambogård. Tomato, mozzarella, ricotta, padron peppers, chili, cucumber relish, basil, garlic & chili tapenade.

### **Kids Cotto 75,-**

With delicious Italian Cotto-ham! **DID YOU KNOW:** all our pizzas are available in kids size for 75,-

## **SMALL DISHES & SIDES**

*Perfect for sharing at the table before or in combination with our pizzas.*

### **Salty & Crispy Snacks 75,-**

Salty smoked almonds, olives, rye bread chips with smoked cheese cream and crispy pork cracklings with romesco. Share between 2.

### **Antipasti Platter 125,-**

Selected charcuterie from own import and creamy buffalo mozzarella. grilled greens, olives, pickled onions, dip and bread.

### **Burrata 85,-**

Handmade from fresh Danish, organic jersey milk with baked beef tomato, wild garlic-oil and roasted pine nuts.

### **Carpaccio 85,-**

Beef carpaccio from Grambogård marinated in brandy, mustard seeds and parsley.

### **Arancini "Milanese" 65,-**

Risotto balls with taleggio and saffron, served with pea/mint pure - a golden ball of pure love!

### **Polenta fries 75,-**

Crispy polenta fries, truffle mayo and freshly grated parmesan.

### **Garlic Bread 50,-**

Possibly the best in the world..

### **Side Salad 25,-**

Kale, coleslaw, herb dressing and pomegranate

## **- PIMP YOUR PIZZA -**

Anything is possible... well almost! Just as your waiter. Personally, we love to add extra mozzarella after the oven. Buffalo mozzarella +20,- or burrata +30,-

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Pizza with gluten-free\* base + 25,-  
*Please note that we cannot guarantee 100% gluten free pizzas as they are baked in the same oven as our regular pizzas.*

## **MAINS**

### **Veal jaw "osso buco style" 165,-**

Braised veal jaw from Grambogård in intense tomato sauce & gremolata. In addition, potato salad of new Danish potatoes with sheep's milk yoghurt. Served with homemade lactose-free sourdough bread.

### **Gorm's Caesar 110,-**

Chicken, crispy pancetta, coleslaw, rocket salad, edamame beans, rye bread chips, parmesan & homemade dressing.

## **GUILTY PLEASURES**

### **Tiramisu 65,-**

Absolutely classic with mascarpone cream, brandy, amaretto, espresso & chocolate.

### **Gorm's Ice Cream Sandwich 65,-**

A little dose of brilliance from our master chef Torben. Olive oil-sponge cake, vanilla ice cream, caramel and fennel sugar. Good for sharing but best to enjoy alone.

### **Dessert Pizza 65,-(Don't share) / 85,-(Share)**

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

## LÆSK

### Hjemmelavet lemonade 35,-

Vælg mellem citron eller lime/citrongræs/ingefær.

### Kande med filtreret vand 20,-

Vand med eller uden brus.  
Ad libitum pr. person.

### Ebeltoft Gårdbryggeri 42,-

Koldpresset saft, økologisk rørsukker og friskt brøndvand – that's it!  
Vælg mellem hindbærbrus, lime/myntebrus & rabarber.

### Bornholms Mosteri ØKO 35,-

Økologisk, koldpresset most og saft og social ansvarlighed fra Bornholms Mosteri. Vælg mellem æblemost & hyldeblomst.

### Coca Cola / Coca Cola Zero 32,-

Classics for addicts!

## GRAPPA

### Lys grappa 35,-

Fra Mazzetti d'Altavilla i Piemonte.

### Mørk, fadlagret grappa 45,-

Fra Mazzetti d'Altavilla i Piemonte.

## DRINKS

### Aperol Spritz 75,-

Den klassiske italienske aperitif med Aperol, Prosecco fra Collavo, soda & appelsin.

### Gin & Tonic 75,-

Hendrick's Gin, tonic & en kvist frisk rosmarin.

### Kokkens køkkensjus 75,-

Mørk rom, soda, hjemmelavet lime-/ingefær-/citrongræslemonade & frisk mynte.

### Tjenerens køkkensjus 75,-

Vodka, soda, hjemmelavet citronlemonade & frisk mynte.

## VARME DRIKKE

### Espresso 25,-

### Americano 25,-

### Espresso Macchiato 25,-

### Cappuccino 35,-

### Caffe Latte 35,-

### The fra A.C. Perch 35,-

### Ekstra shot 5,-

## ØL FRA MIKKELLER

*Kvalitet og håndværk fra Danmarks über cooleste bryggeri, Mikkeller, der blev grundlagt af Mikkel Borg Bjergsø i 2003, da han begyndte at eksperimentere med ølbrygning i sin København-lejlighed på Vesterbro.*

**Prøv et flight med 3 fadøl (20 cl.) for 100,-**

**PÅ FAD** 20 cl. / 40 cl.

**Pizza Magic Organic Lager (5%) 35,- / 65,-**

**Gorms x Mikkeller**

Duft af korn og nybagt brød – frisk og lækende. Gylden, ren og klar i smagen. Denne øl rammer smagsbalancen til perfektion; de gode råvarer skinner tydeligt igennem – ligesom på vores pizzaer.

**Side Eyes Pale Ale (4,6%) 39,- / 69,-**

En sprød og ren pale ale. Blød, men fuld mund- og næsefølelse med strejf af citrus, mandarin og tropiske frugter.

**Burst IPA (5,5%) 35,- / 65,-**

Let tyggegummi-aroma efterfulgt af frisk citrus og appelsin. Let til medium kropsafslutning med en saftig grapefrugt bitterhed.

**Iskold Classic (5,6%) 32,- / 60,-**

Mørk ravfarvet, og den har en duft af karamelsødme, nybagt brød og smag med sprød tørhed og markant bitterhed. God til traditionelle øldrikkere og en god ledsager til kraftigere retter.

**Lokal hane – Restaurantchefens valg**

**PÅ DÅSE**

**Visions Lager (4,5%) 49,-**

330 ml. Ren, indbydende aroma og medium krop giver en perfekt sessionsøl. Et strejf af citrus fra humlen komplimenterer Visions sprøde finish.

**Iskold Classic (5,6%) 55,-**

440 ml. Mørk ravfarvet, og den har en duft af karamelsødme, nybagt brød og smag med sprød tørhed og markant bitterhed. God til traditionelle øldrikkere og en god ledsager til kraftigere retter.

**Peter, Pale & Mary (4,6%) 55,-**

330 ml. *Glutenfri*. Centennial og Amarillo humle-combo ligner rav med aroma og smag af fyrretræ og tropisk frugt.

**Drink'in the sun (0,3%) 39,-**

330 ml. Smagen af øl uden procenter! Tørstslukkende med citrusfriske noter af grapefrugt, der efterfølges af en behagelig humletørhed. God til pizza – og chauffører.

## **SODA**

### **Homemade lemonade 35,-**

Choose between lemon or lime / lemongrass / ginger.

### **Picther with filtered water 20,-**

Sparkling or still. Ad libitum pr. person.

### **Ebeltoft Gårdbryggeri 42,-**

Cold-pressed juice, organic cane sugar and fresh well water - that's it! Choose between raspberry soda, lime / mint soda & rhubarb.

### **Bornholms Mosteri *ORG* 35,-**

Organic, cold-pressed must and juice and social responsibility from Bornholms Mosteri. Choose between apple juice & elderflower.

### **Coca Cola / Coca Cola Zero 32,-**

Classics for addicts!

## **GRAPPA**

### **Light grappa 35,-**

From Mazzetti d'Altavilla in Piedmont.

### **Dark, barrel grappa 45,-**

From Mazzetti d'Altavilla in Piedmont.

## **COCKTAILS**

### **Chef's Favorite 75,-**

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

### **Waiter's Favorite 75,-**

Vodka, soda, homemade lemonade & fresh mint.

### **Gin & Tonic 75,-**

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

### **Aperol Spritz 75,-**

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

## **HOT DRINKS**

### **Espresso 25,-**

### **Americano 25,-**

### **Espresso Macchiato 25,-**

### **Cappuccino 35,-**

### **Caffe Latte 35,-**

### **Tea from A.C. Perch 35,-**

### **Extra shot 5,-**



## 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.*

**Try a flight with 3 draft beers (20 cl.) for 100,-**

**ON TAP** 20 cl. / 40 cl.

**Pizza Magic Organic Lager (5%) 35,- / 65,-**

**Gorms x Mikkeller**

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

**Side Eyes Pale Ale (4,6%) 39,- / 69,-**

A crisp and clean pale ale. Soft but full mouthfeel and nose with hints of citrus, mandarin, and tropical fruits.

**Burst IPA (5,5%) 35,- / 65,-**

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.

**Ice cold Classic (5,6%) 32,- / 60,-**

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.

**Local tap – Restaurant Manager's choice**

## CAN BEER

**Visions Lager (4,5%) 49,-**

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.

**Ice cold Classic (5,6%) 55,-**

440 ml. This classic vienna lager packs 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 (4,6%) 55,-**

330 ml. *Glutenfri*. Centennial and Amarillo hops-combo pours amber with aroma and flavor of pine and tropical fruit.

**Drink' in the sun (0,3%) 39,-**

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.