



Put your own menu together. Choose freely between our starters, main courses and desserts.

1 course 135,-
2 courses 225,-
3 courses 295,-

Price applies per person - Pay attention to some dishes with additional price.

FOOD&WINE

495,-

3 courses
3 glasses of
wine

SOCIAL DINING

350,-

*Gorm's favorite dishes are served for sharing.
Price applies per person - Must be chosen by everyone
at the table.*

1st serving

Antipasti Platter - Burrata - Carpaccio
Polenta Fritter - Dip and sourdough bread

2nd serving

Pizzas to share - Free to choose 1 per person

ALL IN

595,-

Welcome drink
Snacks
3 courses
3 glasses of wine
Coffee

STARTERS

MAIN COURSES

DESSERTS

Starters

ANTIPASTI PLATTER

The classic platter with selection of Italian cheeses, charcuterie and other delicacies. Served with homemade sourdough bread.

BURRATA (V)

Handmade Danish burrata from La Treccia from fresh Danish jersey milk with baked steak tomato, olive oil and lightly roasted pine nuts.

Served with homemade sourdough bread.

CARPACCIO

Thinly sliced beef from Grambogård marinated in brandy, mustard and parsley. Served with glace, pine nuts and rocket salad.

Served with homemade sourdough bread

ARANCINI "MILANESE" (V)

Risotto balls (2 pcs.) with taleggio and saffron.

Served with spicy pumpkin puree and fried sage.

Snacks & sides

SALTY & CRISPY SNACKS FOR TWO 75,-

Salty almonds, olives, rye bread chips with smoked cheese cream and hand-cut pork cracklings with romesco dip.

GARLIC BREAD (V) 50,-

Garlic, parsley and Danish organic "Vesterhavsost".

POLENTA FRIES (V) 55,-

Crispy fries of cornmeal. Served with truffle mayo and parmesan.

SIDE SALAD (V) 30,-

Kale, pomegranate and herb dressing.

STARTERS

Main courses

YOUR CHOICE OF PIZZA >>

VEAL JAW "OSSO BUCO STYLE" (+50,-)

Braised veal jaw from Grambogård in intense tomato sauce, topped with gremolata. Served with fennel salad with chickpeas and homemade sourdough bread.

PASTA AL RAGU

Fresh pasta with ragu of sliced beef from Grambogård in intense tomato sauce with red wine, herbs and root vegetables. Topped with freshly grated parmesan.

GORM'S CAESAR

Welfare chicken from Hopballe, crispy pancetta, rocket salad, crispy heart lettuce, edamame, rye bread chips, parmesan and homemade caesar dressing.

Pizza

Gorm Wisweh's original pizza craft on an ultra thin and crispy bottom topped with the best ingredients.

CHOOSE YOUR BASE FIRST

ORIGINAL

organic cold-raised sourdough base

WHOLE GRAIN

organic with Agrain upcyckled draff flour

GLUTEN FREE (+25,-)

NOTE. Baked in the same oven with other pizzas.

THEN, CHOOSE YOUR PIZZA >>

LOCAL PIZZA

ØRESTADEN "ARENDSE SPECIAL"

Tomato, fresh organic mozzarella, prosciutto cotto, mascarpone and fresh beef tomatoes.

WHITE PIZZA

SWEET TRUFFLE (V)

Sweet potato, chili fraiche, Danish organic "Vesterhavssost", truffle tapenade and fresh sage.

MR. CHEESE LOVER (V)

Fresh organic mozzarella, mascarpone, gorgonzola, Danish organic "Vesterhavssost". Served with pickled pearl onions, pickled mushrooms (brown beech mushroom, king trumpet mushrooms and mushroom) and herb.

DENNY SPECIAL (V)

Fresh organic mozzarella, thinly sliced potato, goat cheese, fresh rosemary and truffle oil.

RED PIZZA

with slowcooked organic tomato sauce

SIGNATURE PIZZA (+30,-)

"VIVA LA MUCCA" BY DENNIS JUHL

Fresh buffalo mozzarella, matured-fermented and spicy dairy cow from Røevhede Gårdbutik and buffalo butter with capers and parsley. Dennis is a chef and co-owner of Restaurant Textur in Aalborg and the pizza is inspired by his signature tartar.

MARGHERITA BUFALA (V)

Fresh buffalo mozzarella from Campania, organic cherry tomatoes and basil oil.

VENTRICINA SALAMI

Fresh organic mozzarella and spicy Italian "Ventricina" chili-paprika salami.

MISS WISHBONE

Fresh organic mozzarella, thinly sliced potatoes, rosemary, rocket salad, basil pesto and parma ham ripened for 16 months.

HOTTIE

Fresh organic mozzarella, long-braised beef from Grambogård, ricotta, padron pepper, chili, cucumber relish and chili tapenade.

PROSCIUTTO COTTO DELUXE

Fresh organic mozzarella, mascarpone, prima Italian cooked ham and portobello mushrooms.

MAIN COURSES

Desserts

TIRAMISÙ

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

GORM'S ICE CREAM SANDWICH

Olive oil sponge cake, Hansen vanilla ice cream, salted caramel and fennel sugar. Good to share but best to enjoy alone.

DESSERT PIZZA

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

Avec & Coffee

GRAPPA

Grappa 35,-
From Mazzetti d'Altavilla in Piemonte.

Dark barrel aged grappa 45,-
From Mazzetti d'Altavilla i Piemonte.

COFFEE & CO.

Irish Coffee 75,-
Espresso 25,-
Americano 25,-
Espresso Macchiato 25,-
Cappuccino 35,-
Coffee Latte 35,-
Tea from A.C. Perch 35,-

BURGER

GORM'S BURGER 85,-

170 gr. Beef from Grambogård, cucumber relish, steak tomato, romesco, crispy heart lettuce and taleggio cheese in a brioche bun.

+ Pancetta 10, -

+ Polenta fries with truffle mayo & parmesan 40, -

SANDWICH

COTTO-SANDWICH 65,-

Prosciutto Cotto ham, fresh organic mozzarella, heart lettuce, tomato and olive oil.

SALAMI-SANDWICH 65,-

Italian salami, organic Danish "Vesterhavs" cheese, tomato, heart lettuce and romesco.

PASTA

PASTA AL RAGU 95,-

Fresh pasta with ragu of sliced beef from Grambogård in intense tomato sauce with red wine, herbs and root vegetables. Topped with freshly grated parmesan.

PASTA HOPBALLE 95,-

Fresh pasta with Hopballe welfare chicken and basil pesto. Topped with freshly grated parmesan.

PASTA TOMATO (V) 75,-

Fresh pasta with slowcooked organic tomato sauce. Topped with freshly grated parmesan.

GUILTY PLEASURES

DESSERT PIZZA 55,- / 85,-

Sinful as hell! Nutella, marshmallows, banana and hazelnuts. For you / for sharing.

GORM'S ICE CREAM SANDWICH 55,-

Olive oil sponge cake, Hansen's vanilla ice cream, caramel and fennel sugar. Can (not) be shared.

SALAD

GORM'S CAESAR 85,-

Welfare chicken from Hopballe, crispy pancetta, rocket salad, crispy heart lettuce, edamame, rye bread chips, parmesan and homemade caesar dressing.

PIZZA

LUNCH SIZE

ORIGINAL SIZE = D25CM.

MARGHERITA BUFALA 85,- (V)

The mother of all pizzas – of course with buffalo mozzarella from Campania.

SWEET TRUFFLE 80,- (V)

Sweet potato, chili fraiche, organic Danish "Vesterhavs" cheese, truffle tapenade and sage.

DENNY SPECIAL 80,- (V)

Fresh organic mozzarella, potato, goat cheese, rosemary and truffle oil.

HOTTIE 85,-

Fresh organic mozzarella, long-braised beef from Grambogård, ricotta, padron pepper, chili, cucumber relish and chili tapenade.

VENTRICINA SALAMI 80,-

Fresh organic mozzarella and spicy Italian "Ventricina" chili-paprika salami.

MISS WISHBONE 85,-

Fresh organic mozzarella, thinly sliced potato, rosemary, rocket salad, basil pesto and parma ham ripened for 16 months.

Gluten free pizza base +25,-

NOTE. We can not guarantee 100% gluten-free pizzas, as they are baked in the same oven as our other pizzas.

PIZZA SANDWICHES

1/2 PIZZA FOLDED AROUND SALAD. PERFECT FOR GRAB'N'GO!

SALAMI 70,-

Tomato, fresh organic mozzarella, italian spicy salami, crispy heart lettuce and herbal dressing.

PARMA 70,-

Tomato, fresh organic mozzarella, parma ham, rocket salad, basil pesto and semidried tomatoes.

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 lemon 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.