

# GORMS

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## SOCIAL MENU 375,-

Aarhus' 5 favorites served to share around the table.  
Price applies per person. Must be chosen by everyone at the table.  
The menu can also be made vegetarian.

*Grissini on mask flour with smoked cheese cream*  
*Charcuterie & cheese*  
*Grilled padron peppers*  
*Scampi with chilli & garlic*  
*Pizzas to share (Choose freely 1 per person)*

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*Welcome*

**PROSECCO** 75,-

**APEROL SPRITZ** 75,-

**GIN & TONIC** 75,-

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*Put together your own menu.  
Price applies per person.*

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**STARTER - MAIN / PIZZA - DESSERT 325,-**

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## STARTERS

### **CHARCUTERIE & CHEESE 125,-**

The best from our pantry:  
Charcuterie from Troldgaarden and  
selected cheeses from Them Andelsmejeri.  
Everything is organic and beautifully  
crafted. Served with a little jam, a little  
sour and sourdough bread.

*(ORDERED BY MIN. 2 PERS. )*

### **STRACCIATELLA CHEESE & TOMATOES 110,-**

Homemade stracciatella cheese from  
Danish organic cream and fresh organic  
mozzarella. Served with baked cherry  
tomatoes, steak tomato, semi-dried  
tomatoes and pickled green tomatoes.  
Topped with pistachio.

### **SCAMPI WITH CHILI & GARLIC 125,-**

Sourdough bread and greasy fingers are  
included.

### **CARPACCIO 130,-**

Grambogård beef marinated in brandy,  
mustard and parsley, glace, pine nuts,  
grated "Karlsø Kaprin" cheese from Them  
Andelsmejeri, rocket salad and sourdough  
bread.

## SNACKS & SIDES

### **THE LITTLE SNACK 65,-**

Olives, salty almonds and a little sour.

### **GRISSINI & SMOKED CHEESE CREAM 45,-**

Homemade grissini on mascarpone flour  
with smoked cheese cream.

### **GRILLED PADRONS 55,-**

Grilled padron peppers with grated "Karlsø  
Kaprin" cheese from Them Andelsmejeri.

### **POLENTA FRIES 65,-**

Crisp polenta fritters with truffle mayo and  
grated "Karlsø Kaprin" cheese from Them  
Andelsmejeri.

### **GARLIC BREAD 55,-**

Garlic bread with parsley and mild "Danish  
Parmesan" from Them Andelsmejeri.

### **CRISP SIDE SALAD 45,-**

Side salad with parsley-cucumber-fraiche.

### **ARANCINI 65,-**

2 crispy risotto balls with tallegio, saffron  
and chilli pea puree.

### **EXTRA BREAD 25,-**

2 pcs of sourdough bread.

*All snacks & sides are vegetarian*

# SOUR DOUGH PIZZAS

*Choose your base:*

*Original, cold-raised or whole grain with mask*

- V **SWEET TRUFFLE** 135,-  
Sweet potato, chili fraiche, mild "Danish parmesan" from Them Andelsmejeri, truffle tapenade and fresh sage.
- V **DENNY SPECIAL** 135,-  
Fresh mozzarella, thinly sliced potato, goat cheese, fresh rosemary and truffle oil.
- V **MARGHERITA BUFALA** 145,-  
Slow-cooked tomato sauce, cherry tomatoes and basil oil. Topped with fresh buffalo mozzarella from Campania (after oven).
- VENTRICINA SALAMI** 145,-  
Slow-cooked tomato sauce, fresh mozzarella and spicy Italian "Ventricina" chili-paprika sausage.
- MISS WISHBONE** 165,-  
Slowcooked tomato sauce, fresh mozzarella, thinly sliced potato, rosemary, rocket, 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.

*Stracciatella cheese on top (+25,-)*

*Vegan cheese can be chosen.*

*Gluten free pizza base\* (+25,-)*

*\*OBS. Baked in the same oven as our other pizzas.*

# MAIN COURSES

- PASTA POLPETTE** 155,-  
Linguine in marinara sauce with meatballs of organic pork from Troldgaarden and anchovies. Topped with grated "Karlsø Kaprin" cheese from Them Andelsmejeri.
- CONFIT HOPBALLE-CHICKEN** 165,-  
With lettuce, baked tomato, caesar dressing and croutons. Served with sourdough bread.
- LAMB CULOTTE** 195,-  
Lammeculotte with creamy polenta and greens of the spring.

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# LOCAL PIZZA

- CITY OF SMILES** 175,-

*If you appreciate a sinful but delicious pizza!*

*Caramelised butter on a pizza? Yes, it simply tastes insanely delicious. If you have not tried our local pizza in Aarhus before, it is a must.*

Mozzarella, artichoke purée, air-dried ham made from free-range black-brewed pigs from Troldgaarden, Jerusalem artichokes tossed in gremolata and rounded off with caramelised butter and hazelnut.

## DESSERTS

### RED PORRIDGE, ICE CREAM & COLD

#### BUTTERMILK SOUP 80,-

Our idea of a perfect summer symbiosis.  
Red porridge, cold buttermilk soup and vanilla ice cream.

#### TIRAMISÙ 85,-

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

#### PANNA COTTA 80,-

With red porridge, roasted meringue and chocolate chip cookie.

#### DESSERT PIZZA 85,-

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

## COFFEE & AVEC

Irish Coffee 75,-

Espresso 25,- (Extra shot 5,-)

Americano 25,-

Espresso Macchiato 25,-

Cappuccino 35,-

Caffè Latte 35,-

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,-

# SODA & WATER

## HOMEMADE LEMONADE 35,-

Choose between lemon, lime/lemongrass/ginger or strawberry.

## PITCHER WITH FILTERED WATER 20,-

Water with or without shower. Ad libitum pr. pers.

## EBELTOFT GÅRDBRYGGERI 39,-

Cold-pressed juice, organic cane sugar and fresh well water - that's it!

Choose between raspberry soda, lime/mint soda or rhubarb.

## BORNHOLMS MOSTERI 35,-

Organic, cold-pressed must and juice and social responsibility from Bornholms Mosteri.

Choose between apple juice and elderflower.

## COCA COLA / COCA COLA ZERO 32,-

Classics for addicts!

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# HOT BEVERAGES

Espresso 25,-

Americano 25,-

Espresso Macchiato 25,-

Cappuccino 35,-

Caffè Latte 35,-

Tea from A.C. Perch 35,-

Extra shot 5,-

# DRINKS

*6 cocktails 300,-*

## APEROL SPRITZ 75,-

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

## GIN & TONIC 75,-

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

## CHEF'S FAVORITE 75,-

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

## WAITER'S FAVORITE 75,-

Vodka, soda, homemade lemon lemonade and fresh mint.

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# AVEC

## LIGHT GRAPPA 35,-

From Mazzetti d'Altavilla in Piedmont.

## DARK BARREL AGED GRAPPA 45,-

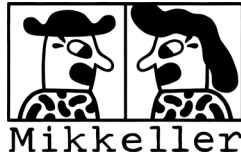
From Mazzetti d'Altavilla in Piedmont.

## DIPLOMATICO 85,-

4cl. Single Vintage. Classic and smooth with a complex and longlasting aftertaste.

## TAWNY PORT WINE 65,-

4cl. Elegant port wine. Rich in dried fruit and nut aromas.



# 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..*

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## ON TAP

### PIZZA MAGIC ORGANIC LAGER 35,- / 65,-

*Gorms x Mikkeller*

5%. 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.

### BURST IPA 35,- / 65,-

5,5%. 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.

### ISKOLD CLASSIC 32,- / 60,-

5,6%. 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 49,-

4,5%. 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.

### ISKOLD CLASSIC 55,-

5,6%. 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 55,-

4,6%. 330 ml. Gluten free. Centennial and Amarillo hops combo pours amber with aroma and flavor of pine and tropical fruit.

### DRINK'IN THE SUN 39,-

0,3%. 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.