

# GORMS

---

## SOCIAL MENU 375,-

Nyhavn's 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)*

---

*Welcome*

**PROSECCO 95,-**

**APEROL SPRITZ 95,-**

**GIN & TONIC 95,-**

---

---

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

---

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

---

## 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 mask 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*

## ✓ SWEET TRUFFLE 135,-

Sweet potato, chili fraiche, mild "Danish parmesan" from Them Andelsmejeri, truffle tapenade and fresh sage.

## ✓ DENNY SPECIAL 135,-

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

## ✓ 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.

# 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.

## GORM'S CÆSAR SALAD 110,-

Hopball welfare chicken, crispy pancetta, heart salad, rocket salad, edamame, rye bread chips, grated "Karlsø Kaprin" cheese and caesar dressing.

---

# LOCAL PIZZA

## ASAHI BIANCO 175,-

*Specially developed for Gorm's Nyhavn with inspiration from our pizza masters in our Japanese restaurant.*

Mascarpone, fresh organic mozzarella, "Karlsø Kaprin" cheese from Them Andelsmejeri, eggs, parma ham cured for 16 months, rocket salad, rosemary and truffle oil.

---

*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.*

---

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

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

---

## 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,-

Diplomatico 85,-

4cl. Single Vintage. Classic and soft rum with a complex and long aftertaste.