

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.