



WELCOME TO A CASUAL DINING EXPERIENCE

.. WHAT NOW?

Scan the QR code on your table, and order what you like!
Remember to accept push notifications and you will be notified
as soon as your food and drinks is ready for pickup.

We will of course do everything to ensure that you have a
wonderful visit! So if you have questions or need help,
catch us - we are more than happy to help!

Enjoy!

COCKTAILS

WINE, COFFEE & DESSERT

LUNCH

SODA & MIKKELLER BEER

EVENING

COCKTAILS

APEROL SPRITZ 85,-

6cl Aperol, 8cl prosecco, sparkling water. Garnished with freshly cut orange.

LIMONCELLO SPRITZ 85,-

6cl Limoncello, 8cl prosecco, sparkling water. Garnished with freshly cut lemon.

MOJITO 85,-

4cl Havana Club Especial rum, cane sugar, fresh mint, crushed ice & sparkling water.

RHUBARBITO 95,-

4cl vodka, crushed ice, fresh mint & Ebeltoft Rhubarb drink.

AMARETTO KISS 85,-

2cl Amaretto, 2cl Vodka, cranberry juice. Garnished with fresh orange.

DARK & GORMY 85,-

4cl Havana Club Especial rum, ginger beer. Garnished with a lime.

ESPRESSO MARTINI 95,-

4cl Vodka, 4cl Kahlua, 5cl espresso. Garnished with 4 coffee beans.

SUMMER G&T 85,-

The punch of passion. 4cl Berto Gin and elderflower tonic. Served with fresh passion fruit.

NEGRONI 95,-

2cl Berto Gin, 2cl Campari, 2cl sweet Rouge Vermouth, ice.

HENDRICK'S & TONIC 85,-

4cl Hendricks, Thomas Henry tonic, cucumber ice cube. Garnished with cucumber peel.

LONG DRINKS 65,-

Whisky/Coke - Vodka/Juice

IRISH COFFEE 65,-

4cl Jameson whisky, coffee, brown sugar, cream. Sprinkled with chocolate powder.

SHOTS

Fernet Branca 35,-

Branca Menta 35,-

Jack Daniels 35,-

Sambuca 35,-

Limoncello 35,-

Amaretto on ice 35,-

Baileys on ice 35,-

COCKTAILS

OUR WINES

Although we do not have a sommelier here in the restaurant, you should know, this wine list consists of hand-picked, authentic wines from small craft producers - many with an organic or biodynamic profile.

BUBBLES

PROSECCO TREVISO ORG 75,- / 350,-
Fratelli Collavo, Veneto, Italy.

WHITE WINE

Light

SOAVE CLASSICO "OTTO" ORG 90,- / 425,-
Prà, Veneto, Italy.

CHABLIS, JEAN GOULLEY ORG 125,- / 575,-
Bourgogne, France.

Full

CHARDONNAY, LANGHE 95,- / 475,-
Piedmont, Italy.

ROSÉ

VENTOUX ROSÉ ORG 75,- / 350,-
Les Trois Villages, Rhône, France.

RED WINE

Light

CHIANTI CLASSICO ORG 125,- / 575,-
Tenuta di Carleone, Toscana, Italy.

BARBERA D'ASTI SUPERIORE "LE ORME" 90,- / 400,-
Michele Chiarlo, Italy.

Intense

NEBBIOLO D'ALBA ORG 95,- / 475,-
Val del Prete, Italy.

SWEET WINE

MOSCATO D'ASTI 65,- / 325,-
Balbi Soprani, Italy.

COFFEE & AVEC

Irish Coffee 75,-
Espresso 25,-
Americano 25,-
Espresso Macchiato 25,-
Cappuccino 35,-
Caffé Latte 35,-
Tea from A.C. Perch 35,-
Extra shot 5,-

GRAPPA

GRAPPA 35,-
From Mazzetti d'Altavilla in Piedmont.

DARK BARREL AGED GRAPPA 45,-
From Mazzetti d'Altavilla in Piedmont.

PORT

TAWNY PORT 20 YEARS 80,-
From Quinta de Marroccos, Portugal.

DESSERTS

RED PORRIDGE WITH ICE CREAM & COLD BUTTERMILK SOUP 85,-

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

TIRAMISÙ 65,-

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

PANNA COTTA 65,-

With red porridge, roasted meringue and chocolate chip cookie.

SMALL DESSERT PIZZA 85,-

Nutella, marshmallows, banana and hazelnuts. Another original Gorm's signature masterpiece.

WINE, COFFEE & DESSERT

PIZZA SANDWICHES

SPICY SALUMI 85,-

Salad, tomato, mozzarella, spicy "Ventricina" salami, grilled artichoke and herbal dressing.

PARMA-PESTO 85,-

Rocket salad, tomato, mozzarella, semidried tomato, parma ham cured for 16 months and basil pesto.

LUNCH COURSES

CHARCUTERI & CHEESE 250,-

The best from our own pantry, charcuterie from Trolldgaarden and selected cheeses from Them Andelsmejeri. It's all organic craftsmanship. Served with a little pickled, a little sour and sourdough bread. (ORDERED BY MIN. 2 PERS.)

V STRACCIATELLA CHEESE & TOMATOES 125,-

Home-knitted stracciatella cheese made from Danish organic cream and fresh organic mozzarella. Served with baked cherry tomatoes, steak tomatoes, semidried tomatoes and pickled green tomatoes. Topped with pistachio.

GORM'S BURGER 125,-

170 gr. Beef steak from Grambogård, cucumber relish, steak tomato, romesco, crispy heart salad, truffle mayo and taleggiocheese and brioche bun. + Pancetta (+10, -) + Polenta fries, truffle mayo & "Karlsø Kaprin" cheese (+40, -)

GORM'S CAESAR SALAD 125,-

Hopballe welfare chicken, crispy pancetta, heart salad, arugula, edamame, homemade croutons, "Karlsø Kaprin" cheese and our own caesar dressing.

PASTA HOPBALLE 125,-

Linguine with Hopballe Welfare Chicken, basil pesto, cherry tomatoes, rocket salad and pine nuts. Topped with "Karlsø Kaprin" cheese from Them Andelsmejeri.

PASTA POLPETTE 125,-

Linguine in marinara sauce with meatballs of organic pork from Trolldgaarden and anchovies. Topped with "Karlsø Kaprin" cheese from Them Andelsmejeri.

V CRISP SIDE SALAD 45,-

With parsley-cucumber-fraiche.

V KIDS PASTA TOMATO 55,-

Fresh pasta with slowcooked organic tomato sauce with chopped tomato. Topped with "Karlsø Kaprin" cheese.

KIDS PIZZA 75,-

Gorm's for kids! Choose between Margherita and Cotto.

PIZZA CRAFTMANSHIP

Choose between eco cold-raised sourdough base & organic wholemeal dough with Agrain upcycled mask flour.

LUNCH SIZE (D25 CM) 115,- / REGULAR: 145,-

V SWEET TRUFFLE

Sweet potato, chili fraiche, "Julsø solbær" cheese from Them Andelsmejeri, truffle tapenade and fresh sage.

V DENNY SPECIAL

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

V MARGHERITA BUFALA

Slowcooked organic tomato sauce, organic cherry tomatoes and basil oil. Topped with fresh buffalo mozzarella from Campania (after oven).

VENTRICINA SALAMI

Slowcooked organic tomato sauce, fresh organic mozzarella and spicy Italian "Ventricina" chili-paprika sausage.

HOTTIE

Slowcooked organic tomato sauce, ricotta, fresh organic mozzarella, slow-braised beef from Grambogård, padron pepper, chili, cucumber relish and chili tapenade.

MISS WISHBONE

Slowcooked organic tomato sauce, fresh organic mozzarella, thinly sliced potato, rosemary, rocket salad, basil pesto and parma ham cured for 16 months.

PROSCIUTTO COTTO DELUXE

Slowcooked organic tomato sauce, fresh organic mozzarella, mascarpone, fine Italian cooked ham and portobello mushrooms.

SUMMER PIZZA 2022

BELLA MORTADELLA

Summer is upon us! This pizza creation tastes like Danish summer when it is at its very best.

Organic sourdough base, smoked cheese cream, organic mozzarella, fermented white asparagus, mortadella, green asparagus, gremolata, chive oil. Topped with grated, dried egg yolk.

Btw.. Enjoy the symphony with a glass Soave Classico "Otto" (Prà, Italy) glass 80, - / bottle 390, -

SODA

EBELTOFT GÅRDBRYGGERI 39,-

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

BORNHOLMS MOSTERI ORGANIC 35,-

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

HOMEMADE LEMONADE 35,-

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

PITCHER WITH FILTERED WATER 20,-

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

COCA COLA / COCA COLA ZERO 35,-

Classics for addicts!

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.

ON TAP

PIZZA MAGIC ORGANIC LAGER (5%) 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%) 65,-

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

BURST IPA (5,5%) 65,-

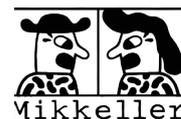
Slight bubble gum aroma followed by fresh citrus and orange pith. Light to medium body finishing with a juicy grapefruit bitterness.

ISKOLD CLASSIC (5,6%) 65,-

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 65,-

Restaurant manager's choice.



CAN BEER

PETER, PALE & MARY (4,6%) 50,- 330 ml. Gluten free.

Centennial and Amarillo hops combo pours amber with aroma and flavor of pine and tropical fruit.

DRINK'IN THE SUN (0,3%) 50,- 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.

STARTERS & SIDES

CHARCUTERI & CHEESE 250,-

The best from our own pantry, charcuterie from phenomenal Trolldgaarden and selected cheeses from Them Andelsmejeri. It's all eco-friendly craftsmanship. Served with a little pickled, a little sour and sourdough bread. (FOR 2 PERSONS).

GARLIC BREAD 55,-

Garlic, parsley and "Julsø Solbær" cheese from Them Andelsmejeri.

V STRACCIATELLA CHEESE & TOMATOES 125,-

Home-knitted stracciatella cheese made from Danish organic cream and fresh organic mozzarella. Served with baked cherry tomatoes, steak tomatoes, semidried tomatoes and pickled green tomatoes. Topped with pistachio.

CARPACCIO 125,-

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

POLENTA FRIES 65,-

Crispy fries on cornmeal. Served with truffle mayo and "Karlsø Kaprin" cheese from Them Andelsmejeri.

CRISP SIDE SALAD 45,-

With parsley-cucumber-fraiche.

MAIN COURSES

PASTA HOPBALLE 145,-

Linguine with Hopballe welfare chicken, basil pesto, cherry tomatoes, arugula and pine nuts. Topped with "Karlsø Kaprin" cheese from Them Andelsmejeri.

PASTA POLPETTE 145,-

Linguine in marinara sauce with meatballs of organic pork from Trolldgaarden and anchovies. Topped with "Karlsø Kaprin" cheese from Them Andelsmejeri.

GORM'S CAESAR 135,-

Hopballe welfare chicken, crispy pancetta, heart salad, arugula, edamame, homemade croutons, "Karlsø Kaprin" cheese from Them Andelsmejeri and home-made caesar dressing.

GORM'S BURGER MENU 165,-

170 gr. Beef steak from Grambogård, cucumber relish, steak tomato, romesco, crispy heart salad, truffle mayo and taleggio cheese in brioche bun. Served with crispy polenta fries with truffle mayo and "Karlsø Kaprin" cheese from Them Andelsmejeri. + Pancetta (+ 10,-)

GORM'S FOR KIDS!

KIDS PIZZA 85,-

Choose between Margherita and Cotto.

KIDS PASTA TOMATO 65,-

Fresh pasta with slow-cooked organic tomato sauce with chopped tomato. Topped with "Karlsø Kaprin" cheese.

SUMMER PIZZA 2022

BELLA MORTADELLA

Summer is upon us! This pizza creation tastes like Danish summer when it is at its very best.

Organic sourdough base, smoked cheese cream, organic mozzarella, fermented white asparagus, mortadella, green asparagus, gremolata, chive oil. Topped with grated, dried egg yolk.

Btw.. Enjoy the symphony with a glass Soave Classico "Otto" (Prà, Italy) glass 80,- / bottle 390,-

PIZZA CRAFTSMANSHIP 145,-/PIECE

Choose between organic cold-raised sourdough base or organic wholemeal dough with Agrain upcycled mask flour.

V SWEET TRUFFLE

Sweet potato, chili fraiche, "Julsø solbær" cheese from Them Andelsmejeri, truffle tapenade and fresh sage.

V DENNY SPECIAL

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

V MARGHERITA BUFALA

Slowcooked organic tomato sauce, organic cherry tomatoes and basil oil. Topped with fresh buffalo mozzarella from Campania (after oven).

VENTRICINA SALAMI

Slowcooked organic tomato sauce, fresh organic mozzarella and spicy Italian "Ventricina" chili-paprika sausage.

MISS WISHBONE

Slowcooked organic tomato sauce, fresh organic mozzarella, thinly sliced potato, rosemary, rocket salad, basil pesto and parma ham cured for 16 months.

HOTTIE

Slowcooked organic tomato sauce, fresh organic mozzarella, slow-braised beef from Grambogård, ricotta, padron pepper, chili, cucumber relish and chili tapenade.

PROSCIUTTO COTTO DELUXE

Slowcooked organic tomato sauce, fresh organic mozzarella, mascarpone, fine Italian cooked ham and portobello mushrooms.

Add stracciatella cheese on your pizza (+25,-)

Gluten free pizza base (+25,-)

NOTE. Baked in the oven with other pizzas.

EVENING



ROYAL ARENA 2 COURSE MENU

*The safe choice menu
before Royal Arena*



Starter
Burrata

Main - Choose between
Margherita Bufala, Denny Special,
Sweet Truffle, Ventricina Salami
or Proscuitto Cotto Deluxe

265, - pr. pers.

ROYAL ARENA 3 COURSE MENU

*The obvious menu for when
you go to Royal Arena*



Choose between
Burrata

Choose between
Margherita Bufala, Denny Special,
Hottie, Miss Wishbone, Sweet Truffle,
Ventricina Salami or Proscuitto Cotto
Deluxe

Choose between
Tiramisu

335, - pr. pers.

FROKOST

KAFFE & DESSERT

AFTEN

LÆSK & MIKKELLER-ØL

VIN & COCKTAILS