

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)

3 COURSE MENU 325,-

Put together your own menu.
Price applies per person.

Starter
Main course / Pizza
Dessert

Welcome

PROSECCO 95,-

APEROL SPRITZ 95,-

GIN & TONIC 95,-

SNACKS & SIDES

- ① **THE LITTLE SNACK** 65,-
Olives, salty almonds and a little sour.
- ① **GRISSINI & SMOKED CHEESE CREAM** 45,-
Homemade grissini on mascarpone flour with smoked cheese cream.
- ① **GRILLED PADRONS** 55,-
Grilled padron peppers with grated "Karlsø Kaprin" cheese from Them Andelsmejeri.
- ① **POLENTA FRIES** 65,-
Crisp polenta fritters with truffle mayo and grated "Karlsø Kaprin" cheese from Them Andelsmejeri.
- ① **GARLIC BREAD** 55,-
Garlic bread with parsley and mild "Danish Parmesan" from Them Andelsmejeri.
- ① **ARANCINI** 65,-
2 crispy risotto balls with pumpkin puree. Served with pickled pumpkin.

STARTERS

- CHARCUTERI & CHEESE** 125,- / PR. PERS.
The best from our pantry in beautiful craftsmanship: charcuterie from Troldgaarden and selected cheeses from Them Andelsmejeri. Served with a little jam, a little sour and sourdough bread.
- ① **STRACCIATELLA CHEESE & BEETROOT** 110,-
Homemade stracciatella cheese from Danish organic cream and fresh organic mozzarella. Served with baked beetroot and crisps beetroot chips.
- 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.

SOURDOUGH PIZZAS

Original, cold-raised base with ultra-crispy crust.

- ① **SWEET TRUFFLE 135,-**
 Sweet potato, chili fraiche, mild "Danish parmesan" from Them Andelsmejeri, truffle tapenade and fresh sage.
- ① **DENNY SPECIAL 135,-**
 Fresh mozzarella, thinly sliced potato, goat cheese, fresh rosemary and truffle oil.
- ① **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.

① *Vegetarian*

MAIN COURSES

PASTA POLPETTE 155,-
 Linguine in marinara sauce with meatballs of pork from Troldgaarden and anchovies. Topped with grated "Karlso Kaprin" cheese from Them Andelsmejeri.

CONFIT DUCK & PUMPKIN 195,-
 Confit duck leg with baked pumpkin, pickled red cabbage, pumpkin puree and Christmas sauce.

LOCAL PIZZA

ASAHI BIANCO 175,-
Specially developed for Gorm's Nyhavn with inspiration from the Japanese pizza baker Ishii Shintaro, whom Gorm met at his small cult pizza place in Fukuoka, Japan.

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

SEASONAL PIZZA

ORANGE IS THE NEW BLACK 165,-
Winter is upon us. We've gone to great lengths to come up with our take on the perfect pizza for this cool and dung-friendly season.

Pumpkin puree, fresh mozzarella, salsiccia, palm cabbage, pickled pumpkin. Topped with salted pumpkin seeds.

DESSERTS

TIRAMISÙ 85,-

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

PANNA COTTA 80,-

With baked cherries and roasted meringue.

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.

DRINKS

SODA & WATER

HOMEMADE

LEMONADE 40,-

Refreshing and mouth-watering.
Choose between lemon,
lime/lemongrass/ginger
and strawberries.

PITCHER WITH

FILTERED WATER 30,-

Still water or sparkling water.
Ad libitum per person.

BORNHOLMS MOSTERI 40,-

Cold-pressed must and juice
and social responsibility from
Bornholm Monastery.
Choose between applesauce
and elderflower.

COCA COLA /

COCA COLA ZERO 40,-

Classics for addicts!

APEROL SPRITZ 95,-

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

LIMONCELLO SPRITZ 95,-

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

GIN & TONIC 95,-

Hendricks Gin and tonic
and a sprig of fresh rosemary.

AMARETTO KISS 95,-

2cl Amaretto, 2cl Vodka,
cranberry juice and fresh orange.

CHEF'S FAVORITE 95,-

Mørk rom, soda, hjemmelavet
lime-/ingefær-/citrongræslemonade
og frisk mynte.

WAITER'S FAVORITE 95,-

Vodka, soda, homemade
lemonade and fresh mint.

DARK & GORMY 95,-

4cl Havana Club Especial rum,
ginger beer and lime.

ESPRESSO MARTINI 95,-

4cl Vodka, 4cl Kahlua, 5cl espresso
and grated chocolate.

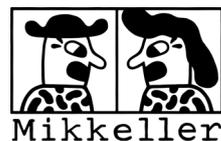
IRISH COFFEE 95,-

4cl Whisky, coffee, brown sugar
and cream.

BEER FROM MIKKELLER

*Quality and craftsmanship from Denmark
über coolest brewery.*

*Mikkeller was founded by Mikkel Borg
Bjergsø in 2003, when he started to
experiment with beer brewing in his
Copenhagen apartment on Vesterbro.*



ON TAP

PIZZA MAGIC ORGANIC LAGER 65,-

Gorms x Mikkeller

5%. The smell of grain and freshly
baked bread. Luscious and fresh.

Golden, pure and clear in taste.

This beer hits the flavor balance
to perfection; the good raw materials
shine through – just like on our pizzas.

BURST IPA 65,-

5,5%. Bubblegum aroma followed by fresh
citrus and orange. Light to medium body
finish with a juicy grapefruit bitterness.

ISKOLD CLASSIC 65,-

5,6%. Dark amber in color and it has
a scent of caramel sweetness, freshly
baked bread and taste with crisp
dryness and marked bitterness.

Good for traditional beer drinkers and
a good companion to stronger dishes.