

GORMS

# JÆGERGÅRDS GAD NR6

## MENUER

### ANTIPASTI SOCIAL 295,-

6 antipasti-favoritter serveres til deling om bordet.

*Menuen serveres med grønne oliven fra Puglia, surdejsbrød, maltknækbrød og luftig kærnemælkssmør.*

#### 1. servering

Stracciatella  
Charcuteri  
Fennikelsalat

Carpaccio  
Padrons  
Arancini

#### 2. servering

*Pris gælder per person. Skal vælges af alle ved bordet.*

### EVERGREEN 225,-

#### 1. servering

Charcuteri serveret med surdejsbrød, maltknækbrød og luftig kærnemælkssmør

#### 2. servering

Valgfri surdejspizza

## ANTIPASTI

**GRØNNE OLIVEN FRA PUGLIA** Citronskal - olivenolie 30,-

**SURDEJSBRØD & MALTKNÆKBRØD** Luftig kærnemælkssmør 35,-

**HVIDLØGSBRØD** Persille/hvidløgsolie - "Julsø"-ost 65,-

**PADRONS** "Julsø"-ost 65,-

**FENNIKELSALAT** Karamelliseret fennikel - kikærter - olivenchips - purløg 75,-

**SPRØDE POLENTAFRITTER** "Kaprin"-ost - trøffelmayo 80,-

**ARANCINI** 2 stk. (friterede risottokugler) - Persillemayo 85,-

**MEATBALLS** 3 stk. Marinarasauce - "Julsø"-ost 95,-

**STRACCIATELLA** God jomfruolivenolie - semidried tomater 95,-

**CARPACCIO** Grambogaard okse - rosa pebermayo - "Kaprin"-ost - brøndkarse 135,-

**CHARCUTERI** Lagret parmaskinke - cotto - fennikelsalami - artiskok - balsamicosyltet løg 135,-

## SURDEJSPIZZA

**Originalt pizzahåndværk - Slowcooked, økologisk tomatsauce - Frisk, økologisk Ølligegaard-mozzarella**

Glutenfri pizzabund +25,-

Top din pizza med cremet stracciatella +25,-

**SWEET TRUFFLE** Sød kartoffel - chilifraiche - "Julsø"-ost - trøffeltapenade - salvie 150,-

**DENNY SPECIAL** Mozzarella - kartoffel - mild gedeost - rosmarin - trøffelolie 155,-

**VEGANSK VIDUNDER** Tomatsauce - kartoffel - rosmarin - portobello - rucola - persille/hvidløgsolie - pinjekerner 145,-

**MARK & RITA** Tomatsauce - mozzarella - cherrytomater - basilikumolie 140,-

**SPICY SALAMI** Tomatsauce - mozzarella - chili-paprika "Ventricina" salami 155,-

**COTTO DELUXE** Tomatsauce - mozzarella - cotto - portobello 160,-

**TRØFFELHELTEN** Trøffelmascarpone - mozzarella - mortadella - squash - mynte - pistacie 160,-

**PARMA** Tomatsauce - mozzarella - rosmarin - rucola - lagret parmaskinke - "Julsø"-ost 165,-

**KO I FLAMMER** Tomatsauce - mozzarella - hakket okse med chili - grønkål - chilivinaigrette - cremefraiche 165,-

**LADY & VAGABONDEN** Tomatsauce - mozzarella - stracciatella - meatballs - salvie 175,-

**I BØRNEHØJDE 1/2 størrelse til de små pizzahelte!**

**MINI MARK & RITA** Mild tomatsauce - mozzarella - cherrytomater - basilikum 85,-

**MINI COTTO** Mild tomatsauce - mozzarella - italiensk skinke 90,-

**MINI PEPPERONI** Mild tomatsauce - mozzarella - mild pepperoni 90,-

**MINI LADY & VAGABONDEN** Mild tomatsauce - mozzarella - meatballs 105,-

## DESSERT

**TIRAMISÙ** Ladyfingers - mascarpone - brandy - amaretto - espresso 85,-

## DRINKS

**ESPRESSO MARTINI** Espresso - vodka - kaffelikør 85,-

**APEROL SPRITZ** Aperol - prosecco - soda 75,-

**NEGRONI** Gin - Campari - Sweet Vermouth 85,-

**GIN & TONIC** Nordic by Nature Gin - Fatdane Tonic 75,-

**MOJITO** Mørk rom - lime - mynte - soda - sukker 85,-

**MOSCOW MULE** Vodka - Fatdane Ginger beer - frisk lime 85,-

**AMARETTO SOUR** Amaretto - citron - sukker - Angostura bitters - æggehviter - appelsinskal 85,-

**KOKKENS KØKKENSJUS** Mørk rom - soda - hjemmelavet lime-/ingefær-/citrongræslemonade - mynte 75,-

**TJENERENS KØKKENSJUS** Vodka - soda - hjemmelavet citronlemonade - mynte 75,-

## LÆSK & VAND

**HJEMMELAVET LEMONADE** Citron *eller* lime/ingefær 40,-

**FILTRERET VAND** med *eller* uden brus. ad libitum pr. person 20,-

**BORNHOLMS MOSTERI** Æblemost *eller* hyldeblomst 40,-

**FATDANE SODAVAND** Hyldeblomst med hyben *eller* Mandarin med appelsin *eller* Rabarber med vanilje 40,-

**COCA COLA** Almindelig *eller* Zero 40,-

## MIKKELLER

### PÅ FAD

**PIZZA MAGIC ORGANIC LAGER (5%)** duft af korn og nybagt brød - gylden, ren og klar i smagen 65,-

**BURST IPA (5,5%)** let til medium kroppsafslutning med en saftig grapefrugt bitterhed 65,-

**ISKOLD CLASSIC (5,6%)** mørk ravfarvet - karamelsødme - sprød tørhed og markant bitterhed 65,-

### PÅ DÅSE

**VISIONS LAGER 4,5%**. 330 ml. Ren, indbydende aroma - Et strejf af citrus - Sprød finish 55,-

**ISKOLD CLASSIC (5,6%)** 440 ml. mørk ravfarvet - karamelsødme - sprød tørhed og markant bitterhed 55,-

**PETER, PALE & MARY (4,6%) glutenfri!** 330 ml. centennial og amarillo humle-combo - Fyrretræ og tropisk frugt 55,-

**DRINK'IN THE SUN (0,3%) alkoholfri!** 330 ml. Smagen af øl uden procenter. tørstslukkende med citrusfriske noter 55,-

## KAFFE & AVEC

**IRISH COFFEE** Jameson whisky - kaffe - brun farin - flødeskum 75,-

**ESPRESSO** 25,- (Ekstra shot 5,-)

**AMERICANO** 35,-

**ESPRESSO MACCHIATO** 35,-

**CAPPUCCINO** 45,-

**CAFFÉ LATTE** 45,-

**THE** fra A.C. Perch 35,-

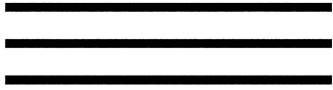
**LYS GRAPPA** fra Mazzetti d'Altavilla i Piemonte 35,-

**MØRK FADLAGRET GRAPPA** fra Mazzetti d'Altavilla i Piemonte 45,-

**DIPLOMATICO 4CL. SINGLE VINTAGE.** Klassisk, blød rom med lang eftersmag 85,-

**TAWNY PORTVIN 4CL.** Elegant portvin. Rig på tørret frugt- og nøddearomaer 65,-

## GORMS

JÆGERGÅRDS  
GAD  NR6

## MENUS

**ANTIPASTI SOCIAL 295,-**

6 antipasti favorites served for sharing around the table.

*The menu is served with green olives from Puglia, sourdough bread,  
malt crisp bread & whipped buttermilk butter.*

**1st serving**

Stracciatella  
Charcuterie  
Fennel salad

Carpaccio  
Padrons  
Arancini

**2nd serving**

*Price applies per person. Must be chosen by everyone at the table.*

**EVERGREEN 225,-****1st serving**

Charcuterie served with sourdough bread,  
malt crisp bread & whipped buttermilk butter.

**2nd serving**

Sourdough pizza of your choice

## ANTIPASTI

**GREEN OLIVES FROM PUGLIA** Lemon zest - olive oil 30,-

**SOURDOUGH BREAD & MALT CRISP BREAD** Whipped buttermilk butter 35,-

**GARLIC BREAD** Parsley/garlic oil - "Julso" cheese 65,-

**PADRONS** "Julso" cheese 65,-

**FENNEL SALAD** Caramelized fennel - chickpeas - olive chips - chives 75,-

**CRISPY POLENTA FRIES** "Kaprin" cheese - truffle mayo 80,-

**ARANCINI** 2 pcs. (fried risotto balls) - Parsley mayo 85,-

**MEATBALLS** 3 pcs. - Marinara sauce - "Julso" cheese 95,-

**STRACCIATELLA** Good virgin olive oil - semi-dried tomatoes 95,-

**CARPACCIO** Grambogaard beef - rosa pepper mayo - "Kaprin" cheese - watercress 135,-

**CHARCUTERIE** Aged parma ham - cotto - fennel salami - artichoke - balsamic pickled onion 135,-

## SOURDOUGH PIZZA

Originalt pizza craftsmanship - Slowcooked organic tomato sauce - Fresh organic mozzarella from Ølligeaard

Gluten-free base +25,-

Top your pizza with creamy stracciatella +25,-

**SWEET TRUFFLE** Sweet potato - chili fraiche - "Julso" cheese - truffle tapenade - sage 150,-

**DENNY SPECIAL** Mozzarella - potato - mild goat cheese - rosemary - truffle oil 155,-

**VEGAN WONDER** Tomato sauce - potato - rosemary - portobello - arugula - parsley/garlic oil - pine nuts 145,-

**MARK & RITA** Tomato sauce - mozzarella - cherry tomatoes - basil oil 140,-

**SPICY SALAMI** Tomato sauce - mozzarella - chili-paprika "Ventricina" salami 155,-

**COTTO DELUXE** Tomato sauce - mozzarella - cotto - portobello 160,-

**TRUFFLE HERO** Truffle mascarpone - mozzarella - mortadella - squash - mint - pistachio 160,-

**PARMA** Tomato sauce - mozzarella - rosemary - arugula - aged parma ham - "Julso" cheese 165,-

**FLAMING COW** Tomato sauce - mozzarella - minced beef with chili - kale - chili vinaigrette - creme fraiche 165,-

**LADY & THE TRAMP** Tomato sauce - mozzarella - stracciatella - meatballs - sage 175,-

**KIDS ONLY** 1/2 size for our little pizaheroes!

**MINI MARK & RITA** Mild tomato sauce - mozzarella - cherry tomatoes - basil 85,-

**MINI COTTO** Mild tomato sauce - mozzarella - italian ham 90,-

**MINI PEPPERONI** Mild tomato sauce - mozzarella - mild pepperoni 90,-

**MINI LADY & THE TRAMP** Mild tomato sauce - mozzarella - meatballs 105,-

## DESSERT

**TIRAMISÙ** Ladyfingers - mascarpone - brandy - amaretto - espresso 85,-

## DRINKS

**ESPRESSO MARTINI** Espresso - vodka - coffee liqueur 85,-

**APEROL SPRITZ** Aperol - prosecco - soda 75,-

**NEGRONI** Gin - Campari - Sweet Vermouth 85,-

**GIN & TONIC** Nordic by Nature Gin - Fatdane Tonic 75,-

**MOJITO** Dark rum - lime - mint - soda - sugar 85,-

**MOSCOW MULE** Vodka - Fatdane ginger beer - fresh lime 85,-

**AMARETTO SOUR** Amaretto - lemon - sugar - Angostura bitters - egg whites - orange peel 85,-

**CHEF'S FAVORITE** Dark rum - soda - homemade lime/ginger/lemon grass lemonade - mynte 75,-

**WAITER'S FAVORITE** Vodka - soda - homemade lemonade - mint 75,-

## SODA & WATER

**HOMEMADE LEMONADE** Lemon *or* lime/ginger 40,-

**FILTERED WATER** Still *or* Sparkling. Ad libitum per person 20,-

**BORNHOLMS MOSTERI** Apple *or* elderflower 40,-

**FATDANE SODA** Elderflower with rosehip *or* Tangerine with orange *or* Rhubarb with vanilla 40,-

**COCA COLA** Regular *or* Zero 40,-

## MIKKELLER

### ON TAP

**PIZZA MAGIC ORGANIC LAGER (5%)** Aroma of grain and freshly baked bread - fresh & mouth-watering 65,-

**BURST IPA (5,5%)** Light to medium bodied - finish with a juicy grapefruit bitterness 65,-

**ISKOLD CLASSIC (5,6%)** Dark amber - aroma of caramel sweetness - taste with crisp dryness and bitterness 65,-

### IN A CAN

**VISIONS LAGER 4,5%**. 330 ml. Clean aroma - A hint of citrus - Crisp finish 55,-

**ISKOLD CLASSIC (5,6%)** 440 ml. Dark amber - aroma of caramel sweetness - taste with crisp dryness and bitterness 55,-

**PETER, PALE & MARY (4,6%) gluten free!** 330 ml. Centennial and amarillo hop combo - Pine and tropical fruit 55,-

**DRINK'IN THE SUN (0,3%) non alcoholic!** 330 ml. The taste of beer without percentages - fresh citrus notes 55,-

## COFFEE & AVEC

**IRISH COFFEE** Jameson whisky - coffee - brown sugar - whipped cream 75,-

**ESPRESSO** 25,- (Extra shot 5,-)

**AMERICANO** 35,-

**ESPRESSO MACCHIATO** 35,-

**CAPPUCCINO** 45,-

**CAFFÉ LATTE** 45,-

**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 4CL. SINGLE VINTAGE.** Classic soft rum with long aftertaste 85,-

**TAWNY PORTVIN 4CL.** Elegant port. Rich in dried fruit and nut aroma 65,-