

GORMS

# MAG STRÆDE nr.16

## MENUS

### SOCIAL DINING

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

#### 1st serving

1 sourdough pizza per person

#### Antipasti served for sharing:

Green asparagus with stracciatella & N'duja

Crispy arancini with parsley mayo

Carpaccio with rosa pepper mayo

#### 2nd serving

**299,- per person**

*Min. 2 persons. Must be chosen by the entire table.*

### EVERGREEN 225,-

#### 1st serving

Charcuterie served with sourdough bread,  
crispy malt bread & whipped butter

#### 2nd serving

Sourdough pizza of your choice

#### ADDITION FOR THE MENUS:

Summer creme brulee with fresh strawberries + 55,-

# ANTIPASTI

- GREEN OLIVES FROM PUGLIA** Lemon zest - olive oil 30,-  
**SOURDOUGH BREAD & MALT CRISP BREAD** Whipped buttermilk butter 35,-  
**GARLIC BREAD** Parsley/garlic oil - aged cheese from Them 65,-  
**PADRONS** Aged cheese from Them 65,-  
**CRISPY POLENTA FRIES** Aged cheese from Them - truffle mayo 80,-  
**ARANCINI** 2 pcs. (fried risotto balls) - Parsley mayo 85,-  
**MEATBALLS** 3 pcs. - Marinara sauce - aged cheese from Them 95,-  
**GREEN ASPARAGUS** Stracciatella - N'duja 95,-  
**CARPACCIO** Beef - rosa pepper mayo - aged cheese from Them - watercress 135,-  
**CHARCUTERIE** Aged parma ham - cotto - fennel salami - artichoke - balsamic pickled onion 135,-

# SOURDOUGH PIZZA

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

Gluten-free base +25,-

Top your pizza with creamy stracciatella +25,-

- SWEET TRUFFLE** Sweet potato - chili fraiche - aged cheese from Them - 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 - mascarpone - cotto - portobello 160,-  
**TRUFFLE HERO** Truffle mascarpone - mozzarella - mortadella - asparagus - mint - pistachio 160,-  
**PARMA** Tomato sauce - mozzarella - rosemary - arugula - aged parma ham - aged cheese from Them 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 pizzaheroes!

- 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,-  
**SUMMER CRÈME BRÛLÉE** Fresh strawberries 95,-

*Questions about allergens? Just ask!*

## DRINKS

**APEROL SPRITZ** Aperol - prosecco from Collavo - orange 95,-

**LIMONCELLO SPRITZ** Limoncello - prosecco from Collavo - lemon 95,-

**GIN & TONIC** Hendricks gin - tonic - cucumber 95,-

**CHEF'S FAVORITE** Dark rum - soda - homemade lime/ginger/lemongrass syrup - mint 95,-

**WAITER'S FAVORITE** Vodka - soda - homemade strawberry syrup - mint 95,-

**DARK & GORMY** Dark rum - ginger beer - lime 95,-

**ESPRESSO MARTINI** Vodka - kahlua - espresso 95,-

**OLD FASHIONED** Bourbon - angostura - cane sugar - orange peel 95,-

**WHISKY SOUR** Whisky - lemon - egg whites - angostura 95,-

## SODA & WATER

**HOMEMADE LEMONADE** Lemon *or* lime/ginger/lemongrass *or* strawberry 45,-

**FILTERED WATER** Still *or* sparkling. Ad libitum per person 30,-

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

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

## MIKKELLER TAP BEER

**PIZZA MAGIC ORGANIC LAGER (5%)** Aroma of grain and freshly baked bread. Golden and clear 65,-

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

**ISKOLD CLASSIC (5,6%)** Dark amber. Aroma of caramel sweetness. Crisp dryness and bitterness 65,-

## COFFEE & AVEC

**DOBBELT ESPRESSO** 35,-

**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 a long aftertaste 95,-