

GORMS

JÆGERGÅRDS GAD~~====~~NR6

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,-

Questions about allergens? Just ask!

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 - Fresh organic mozzarella from Ølligegaard

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,-

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DRINKS

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

WAITER'S SUMMER FAVORITE Vodka - soda - homemade strawberry syrup - mint 75,-

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,-

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,-