

GORMS

# JÆGERGÅRDS GAD<sup>≡≡≡</sup>NR6

## MENUER

### SOCIAL DINING

Menuen serveres med grønne oliven fra Puglia, surdejsbrød, maltknækbrød & pisket kærnemælkssmør.

#### 1. servering

Antipasti serveres til deling ved bordet:

Stracciatella med bagt græskar

Arancini alla carbonara

Crostini med bacalao

En valgfri surdejspizza per person

#### 2. servering

**299,- per person**

*Min. 2 personer. Skal vælges af alle ved bordet.*

### EVERGREEN 225,-

#### 1. servering

Charcuteri-bræt serveret med hjemmelavet dyp og hjemmebagt surdejsbrød

#### 2. servering

Valgfri surdejspizza

**TILVALG TIL MENUERNE:**

Crème brûlée + 55,-

Spørgsmål til allergener? Spørg personalet!

## ANTIPASTI

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

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

**HVIDLØGSBRØD** Persille/hvidløgsolie - lagret ost fra Them 65,-

**PADRONI** Lagret ost fra Them 65,-

**SPRØDE POLENTAFRITTER** Lagret ost fra Them - trøffelmayo 80,-

**ARANCINI ALLA CARBONARA** 2 stk. (friterede risottokugler) - pancetta - parmesan - pebermayo 85,-

**CROSTINI MED BACALAO** Semidried tomat - karse 85,-

**STRACCIATELLA** Bagt græskar - syltet græskar - ristede græskarkerner 85,-

**CARPACCIO CLASSICO** Rucola - lagret ost fra Them - balsamico glåce - citron 125,-

**CHARCUTERI-BRÆT** Lagret parmaskinke - cotto - fennikelsalami - artiskok - balsamicosyltet løg - hjemmelavet dyp - hjemmebagt surdejsbrød 125,-

## 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 - lagret ost fra Them - trøffeltapenade - salvie 150,-

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

**VEGAN VIBES** Auberginecreme - sød kartoffel - grønkål - cherrytomat - rosmarin - persille/hvidløgsolie 145,-

**4 OSTE** Mozzarella - mascarpone/gorgonzola creme - lagret ost fra Them - syltet græskar 155,-

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

**SPICY SALAMI** Tomatsauce - mozzarella - spicy "Ventricina" salami 155,-

**COTTO DELUXE** Tomatsauce - mozzarella - italiensk cotto skinke - mascarpone-creme - portobello 160,-

**PARMA** Tomatsauce - mozzarella - rosmarin - rucola - lagret parmaskinke - lagret ost fra Them 165,-

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

**CASPER BRAID** Tomatsauce - mozzarella - spicy "Ventricina" salami - flødespinat - gorgonzola dulce 165,-

**PIZZA 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,-

## DESSERT

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

**CRÈME BRÛLÉE** 85,-

**CITRONKAGE** Ricotta - sorbet 65,-

## DRINKS

**KOKKENS SJUS** Mørk rom - soda - hjemmelavet citronsirup - mynte 75,-

**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,-

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

## LÆSK & VAND

**HJEMMELAVET CITRONLEMONADE** 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 kropsafslutning 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

### 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:

Stracciatella with baked pumpkin  
Arancini alla carbonara  
Crostoni with bacalao

#### 2nd serving

**299,- per person**

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

### EVERGREEN 225,-

#### 1st serving

Charcuterie board served with homemade dip and freshly baked sourdough bread

#### 2nd serving

Sourdough pizza of your choice

#### ADDITION FOR THE MENUS:

Crème brûlée + 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 ALLA CARBONARA** 2 stk. (fried risotto balls) - pancetta - parmesan - pepper mayo 85,-

**CROSTINI WITH BACALAO** Semidried tomatoes - watercress 85,-

**STRACCIATELLA** Baked pumpkin - pickled pumpkin - roasted pumpkin seeds 85,-

**CARPACCIO CLASSICO** Rucola - aged cheese from Them - balsamico glace - lemon 125,-

**CHARCUTERIE BOARD** Aged parma ham - cotto - fennel salami - artichoke - balsamic pickled onion - homemade dip - sourdough bread 125,-

## 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 - aged cheese from Them - truffle tapenade - sage 150,-

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

**VEGAN VIBES** Eggplant creme - sweet potato - kale - cherry tomato - rosemary - parsley/garlic oil 145,-

**4 CHEESES** Mozzarella - mascarpone/gorgonzola creme - aged cheese from Them - pickled pumpkin 155,-

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

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

**COTTO DELUXE** Tomato sauce - mozzarella - mascarpone - italian cotto ham - portobello 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,-

**CASPER BRAID** Tomato sauce - mozzarella - spicy "Ventricina" salami - cream spinach - gorgonzola dulce 165,-

**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,-

## DESSERT

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

**CRÈME BRÛLÉE** 85,-

**LEMON CAKE** Ricotta - sorbet 65,-

Questions about allergens? Just ask!

## DRINKS

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