

GORMS

NYHAVN¹⁴

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 bacialao

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

Spørgsmål til allergener? Spørg personalet!

TILVALG TIL MENUERNE:

Crème brûlée + 55,-

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 glace - 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,-

DRINKS

APEROL SPRITZ Aperol - prosecco fra collavo - appelsin 95,-

LIMONCELLO SPRITZ Limoncello - prosecco fra collavo - citron 95,-

GIN & TONIC Hendricks gin - tonic - agurk 95,-

KOKKENS KØKKENSJUS Mørk rom - soda - lime/ingefær-sirup - mynte 95,-

DARK & GORMY Mørk rom - ginger beer - lime 95,-

ESPRESSO MARTINI Vodka - kahlua - espresso 95,-

OLD FASHIONED Bourbon - angostura - rørsukker - appelsinskal 95,-

WHISKY SOUR Whisky - citron - æggehvide - angostura 95,-

LÆSK & VAND

HJEMMELAVET LEMONADE Citron *eller* lime/ingefær 45,-

FILTRERET VAND Med *eller* uden brus. Ad libitum pr. person 30,-

BORNHOLMS MOSTERI Æblemost *eller* hyldeblomst 40,-

COCA COLA Almindelig *eller* Zero 40,-

MIKKELLER FADØL

PIZZA MAGIC ORGANIC LAGER (5%) Duft af korn og nybagt brød. Gylden og klar i smagen 65,-

BURST IPA (5,5%) Let til medium kropsafslutning. Saftig grapefrugt bitterhed 65,-

ISKOLD CLASSIC (5,6%) Mørk ravfarvet karamelsødme. Sprød tørhed og markant bitterhed 65,-

KAFFE & AVEC

DOBBELT ESPRESSO 35,-

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 95,-

GORMS

NYHAVN¹⁴

MENUS

SOCIAL DINING

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

1st serving

Antipasti served for sharing:

Stracciatella with baked pumpkin

Arancini alla carbonara

Crostini with bacalao

1 sourdough pizza per person

2nd serving

299,- per person

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

Questions about allergens? Just ask!

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,-

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 glaze - 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 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,-

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 - lime/ginger lemonade - mint 95,-

WAITER'S FAVORITE Vodka - lemonade - 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 45,-

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

BORNHOLMS MOSTERI Apple *or* elderflower 40,-

COCA COLA Regular *or* 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,-