

GORMS

NYHAVN¹⁴

MENUER

SOCIAL DINING

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

1. servering

Antipasti serveres til deling ved bordet:

Grønne asparges med stracciatella og N'Duja

Sprøde arancini med persillemayo

Carpaccio med rosapebermayo

En valgfri surdejspizza pr. person

2. servering

299,- per person.

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

EVERGREEN 225,-

1. servering

Charcuteri serveret med surdejsbrød, maltknækbrød og luftig kærnemælkssmør

2. servering

Valgfri surdejspizza

Spørgsmål til allergener? Spørg personalet!

TILVALG TIL MENUERNE:

Sommer Crème brûlée med friske jordbær + 55,-

ANTIPASTI

- GRØNNE OLIVEN FRA PUGLIA** Citronskal - olivenolie 30,-
SURDEJSBRØD & MALKNÆKBRØD Luftig kærnemælkssmør 35,-
HVIDLØGSBRØD Persille/hvidløgsolie - ”Julsø”-ost 65,-
PADRONS ”Julsø”-ost 65,-
SPRØDE POLENTAFRITTER ”Kaprin”-ost - trøffelmayo 80,-
ARANCINI 2 stk. (friterede risottokugler) - Persillemayo 85,-
MEATBALLS 3 stk. Marinarasauce - ”Julsø”-ost 95,-
GRØNNE ASPARGES Stacciatella - N’Duja 95,-
CARPACCIO Lynstegt okse - rosapebermayo - ”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 - mascarpone-creme - portobello 160,-
TRØFFELHELTEN Trøffelmascarpone - mozzarella - mortadella - grønne asparges - 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 95,-
SOMMER CRÈME BRÛLÉE - Friske jordbær 95,-

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,-
TJENERENS SOMMERSJUS Vodka - soda - hjemmelavet jordbærsirup - 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 *eller* jordbær 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, ren 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,-

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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

Questions about allergens? Just ask!

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,-