

# NYHAVN<sup>14</sup>



Instagram  
@gorms\_nyhavn

## PIZZA & ANTIPASTI

299/PERSON  
MINIMUM 2 PERSONER

*Antipasti & pizza serveres til  
deling om bordet.*

Grønne oliven  
Surdejsbrød, maltknækbrød & pisket smør  
Stracciatella med bagt græskar  
Arancini alla carbonara med pebermayo  
Carpaccio Classico  
Grillede padrons  
Sprødt surdejs-pizzahåndværk  
(Vælg frit en pizza fra kortet pr. 2 personer.)



**Tilføj dessert:**  
Crème brûlée +25 / Tiramisù +40



## EVERGREEN

2 RETTER 215 / 3 RETTER 265

**VALGFRI ANTIPASTO\***  
Serveres med surdejsbrød & maltknækbrød  
*\*vælges Carpaccio Classico +40*



**VALGFRI SURDEJSPIZZA**



**VALGFRI DESSERT\***  
*\*vælges Tiramisù +15*



Spørgsmål til allergener? Spørg personalet!

# SNACKS

**GRØNNE OLIVEN** Citronskal 30  
**SURDEJSBRØD** Maltknækbrød - pisket smør 35  
**HVIDLØGSBRØD** Persille/hvidløgsolie - lagret ost fra Them 65

# ANTIPASTI

**GRILLEDE PADRONS** Lagret ost fra Them 75  
**SPRØDE POLENTAFRITTER** Lagret ost fra Them - trøffelmayo 80  
**ARANCINI ALLA CARBONARA** (2 stk.) Pebermayo 80  
**STRACCIATELLA** Bagt græskar - syltet græskar - ristede græskarkerner 85  
**CARPACCIO CLASSICO** Rucola - lagret ost fra Them - balsamico glace - citron 125

# PIZZAHÅNDVÆRK

Gorm Wiswehs 3 grundprincipper bag en original tyndbundet og sprød GORMs pizza:  
Dej som laves på ægte surdej og økologisk tipo 00 og Semola. Vores surdejsbase er 12 år gammel.  
Tomatsauce som smager dejligt af solmoden tomat. Vores er økologisk og slowcooked på Bornholm.  
Frisk mozzarella som smager af frisk mælk. Vores er dansk, økologisk og fra Øllingegaard.

Psst..!  
Prøv vores  
EVERGREEN  
menu!

**VALGFRI PIZZA + VALGFRI ANTIPASTO & BRØD\* / VALGFRI DESSERT\* 215**

*\*tillæg ved Carpaccio Classico +40 & Tiramisù +15*

**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  
**MARK & RITA** Tomatsauce - mozzarella - cherrytomater - basilikumolie 140  
**4 OSTE** Mozzarella - mascarpone/gorgonzola creme - lagret ost fra Them - syltet græskar 160  
**SPICY SALAMI** Tomatsauce - mozzarella - chili-paprika "Ventricina" salami 155  
**COTTO DELUXE** Tomatsauce - mozzarella - cotto - 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 - chili-paprika "Ventricina" salami - flødespinat - gorgonzola dulce 160  
**TORBENS JULEPIZZA** Porchetta - savojkål - letsyltet rødkål - rå pære - sennepsvinaigrette - fed fraiche med peberrod 160

**GLUTENFRI PIZZABUND +25 / TOP DIN PIZZA MED CREMET STRACCIATELLA +25**

# DESSERT

**TIRAMISÙ** 80  
**CRÈME BRÛLÉE** 65

**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



Spørgsmål til allergener? Spørg personalet!

# 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 FAVORITSJUS** Vodka - soda - hjemmelavet citron 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 - æggehvite - 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  
**IRISH COFFEE** 85
- 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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## PIZZA & ANTIPASTI

299,-/PERSON  
MINIMUM 2 PERSONS

*Antipasti & pizza served for sharing.*

- Green olives
- Sourdough bread, malt crispbread & whipped butter
- Stracciatella with baked pumpkin
- Arancini alla carbonara with pepper mayo
- Carpaccio Classico
- Grilled padrons
- Crispy sourdough pizza  
(1 pizza of your choice per 2 persons)



**Add dessert:**

Crème brûlée +25 / Tiramisù +40



## EVERGREEN

2 COURSES 215 / 3 COURSES 265

ANTIPASTO OF YOUR CHOICE\*

*\*If you choose Carpaccio Classico +40*



SOURDOUGH PIZZA OF YOUR CHOICE



DESSERT OF YOUR CHOICE

*\*If you choose Tiramisù +15*



# SNACKS

**GREEN OLIVES** Lemon zest 30  
**SOURDOUGH BREAD** Malt crispbread - whipped butter 35  
**GARLIC BREAD** Parsley/garlic oil - aged cheese from Them 65

# ANTIPASTI

**GRILLED PADRONS** Aged cheese from Them 75  
**CRISPY POLENTA FRIES** Aged cheese from Them - truffle mayo 80  
**ARANCINI ALLA CARBONARA** (2 pcs.) Pepper mayo 80  
**STRACCIATELLA** Baked pumpkin - pickled pumpkin - roasted pumpkin seeds 85  
**CARPACCIO CLASSICO** Arugula - aged cheese from Them - balsamico glaze - lemon 125

# PIZZA CRAFTMANSHIP

Gorm Wisweh's 3 basic principles behind an original thin crust and crispy GORM's pizza:  
Dough made from real sourdough, organic tipo 00 and Semola. Our sourdough base is 12 years old.  
Tomato sauce that tastes great of sun-ripened tomatoes. Ours is organic and slow-cooked on Bornholm.  
Fresh mozzarella that tastes like fresh milk. Ours is Danish, organic and from Øllingegaard.

**1 PIZZA + 1 ANTIPASTO & BREAD\* OR 1 DESSERT\* 215**

*\*Carpaccio Classico +40 & Tiramisù +15*

**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** Egg plant creme - sweet potato - kale - cherry tomato - rosemary - parsley/garlic oil 145  
**MARK & RITA** Tomato sauce - mozzarella - cherry tomatoes - basil oil 140  
**4 OSTE** Mozzarella - mascarpone/gorgonzola creme - aged cheese from Them - pickled pumpkin 160  
**SPICY SALAMI** Tomato sauce - mozzarella - chili paprika "Ventricina" salami 155  
**COTTO DELUXE** Tomato sauce - mozzarella - cotto - mascarpone creme - 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 - sour cream 165  
**CASPER BRAID** Tomato sauce - mozzarella - chili paprika "Ventricina" salami - creamy spinach - gorgonzola dulce 160  
**TORBEN'S CHRISTMASPIZZA** Porchetta - savoy cabbage - lightly pickled red cabbage - raw pear - mustard vinaigrette - fatty sour cream with horseradish 160

**GLUTEN FREE PIZZA BASE +25 / TOP YOUR PIZZA WITH CREAMY STRACCIATELLA +25**

# DESSERTS

**TIRAMISÙ** 80  
**CRÈME BRÛLÉE** 65

**FOR KIDS** 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

Psst...!  
Try our  
EVERGREEN  
menu!



Questions about allergens? Ask your waiter!

30-60% økologi

# 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 - lime/ginger syrup - mint 95  
**WAITER'S FAVORITE** Vodka - soda - lemon 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 white - 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 BEER

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

- BURST IPA (5,5%)**  
Light to medium body finish. Juicy grapefruit bitterness 65

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

# COFFEE & AVEC

- DOUBLE ESPRESSO** 35  
**AMERICANO** 35  
**ESPRESSO MACCHIATO** 35  
**CAPPUCCINO** 45  
**CAFFÉ LATTE** 45  
**TEA** from A.C. Perch 35  
**IRISH COFFEE** 85

- 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