

# NYHAVN<sup>14</sup>



Instagram  
@gorms\_nyhavn

## 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*



30-60% ekologi

Questions about allergens? Ask your waiter!

# 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