

# MAG STRÆDE nr.16



Instagram  
@magstraede\_gorms

## PIZZA & ANTIPASTI

295/PERSON  
MINIMUM 2 PERSONER

*Antipasti & pizza serveres til  
deling om bordet.*

- 🍷 Grønne oliven fra Puglia
- 🌱 Surdejsbrød, maltnækbrød & pisket smør
- 🌱 Stracciatella med dehydreret rødbede
- 🌱 Arancini alla Cacio é Pepe
- 🍷 Carpaccio Classico
- 🍷 Grillede padrons
- 🍷 Sprødt surdejs-pizzahåndværk  
(Vælg frit en pizza fra kortet pr. 2 personer.)



**Tilføj dessert:**

- 🍷 Crème brûlée eller Tiramisù +45



2 RETTER 215  
3 RETTER 265

VALGFRI ANTIPASTO\*  
\*vælges *Carpaccio Classico* +40



VALGFRI SURDEJSPIZZA



VALGFRI DESSERT




🌱 Vegetarisk

🌱 Vegansk







30-60% økologi

# SNACKS

-  **GRØNNE OLIVEN** fra Puglia - citronskal 30
-  **BRØDSERVERING** 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 CACIO É PEPE** (2 stk.) Rosapebermayo 80
-  **STRACCIATELLA** Dehydreret rødbede - solbær - lakrids - estragon 85
- CARPACCIO CLASSICO** Rucola - lagret ost fra Them - balsamico glace - citron 125
- DAGENS TAVLERET** Spørg din tjener - serveres indtil udsolgt.




# 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.

2 RETTER 215 / 3 RETTER 265

Sammensæt  
selv din  
menu

\* tillæg ved *Carpaccio Classico* +40

-  **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


# ON TOP *or* ON THE SIDE

- GLUTENFRI PIZZABUND +25**      **PERSILLE-/HVIDLØGSOLIE +15**
- TRØFFELTAPENADE +15**      **CHILI-VINAIGRETTE +15**      **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

Vegetarisk  
Vegansk



30-60% økologi

# DRINKS

- APEROL SPRITZ** Aperol - Prosecco fra Collavo - appelsin 95  
**LIMONCELLO SPRITZ** Limoncello - Prosecco fra Collavo - citron 95  
**GIN & TONIC** 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  
**FILTRET VAND** Med *eller* uden brus. Ad libitum pr. person 30  
**BORNHOLMS MOSTERI** Æblemost *eller* hyldeblomst 40  
**COCA COLA** Almindelig *eller* Zero 40

# MIKKELLER FADØL

- ISKOLD PILSNER (4,5%)**  
Frisk smag af citrus og noter af nybagt brød 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

295/PERSON  
MINIMUM 2 PERSONS

*Antipasti & pizza served for sharing.*

-  Green olives from Puglia
-  Sourdough bread, malt crispbread & whipped butter
-  Stracciatella with dehydrated beetroot
-  Arancini alla Cacio é Pepe
- Carpaccio Classico
-  Grilled padrons
- Crispy sourdough pizza  
(1 pizza of your choice per 2 persons)



**Add dessert:**

-  Crème brûlée or Tiramisù +45



2 COURSES 215

3 COURSES 265

ANTIPASTO OF YOUR CHOICE\*  
\*Carpaccio Classico +40



SOURDOUGH PIZZA OF YOUR CHOICE



DESSERT OF YOUR CHOICE

Vegetarian






Vegan







30-60% ekologi

# SNACKS

-  **GREEN OLIVES** from Puglia - lemon zest 30
-  **BREAD SERVING** 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 CACIO É PEPE** (2 pcs.) Pepper mayo 80
-  **STRACCIATELLA** Dehydrated beetroot - blackcurrant - licorice - tarragon 85
- CARPACCIO CLASSICO** Arugula - aged cheese from Them - balsamic glaze - lemon 125
- ANTIPASTI OF THE DAY** Ask your sweet waiter - served until sold out.






# 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.

2 COURSES 215\* / 3 COURSES 265\*

Create  
your own  
menu

\*Carpaccio Classico +40

-  **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


# ON TOP *or* ON THE SIDE

- GLUTEN-FREE PIZZA BASE +25**      **PARSLEY/GARLIC OIL +15**
- TRUFFLE TAPENADE +15**      **CHILI VINAIGRETTE +15**      **CREAMY STRACCIATELLA 25,-**

# DESSERT

-  **TIRAMISÙ** 80
-  **CRÈME BRÛLÉE** 65

**FOR KIDS** 1/2 size for our little pizza heroes!

-  **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

Vegetarian

Vegan





30-60% økologi

# DRINKS

- APEROL SPRITZ** Aperol - Prosecco from Collavo - orange 95  
**LIMONCELLO SPRITZ** Limoncello - Prosecco from Collavo - lemon 95  
**GIN & TONIC** 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

- ICE COLD PILSNER (4,5%)**  
Fresh notes of citrus and freshly baked bread 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