

NYHAVN¹⁴








Instagram
@gorms_nyhavn

PIZZA & ANTIPASTI

295/PERSON
MINIMUM 2 PERSONER

Antipasti & pizza serveres til deling om bordet.

-  Grønne oliven fra Puglia
-  Surdejsbrød, maltnækkbrød & 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






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






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