

NYHAVN¹⁴

PIZZA & ANTIPASTI

295/person (minimum 2)

Alle retter serveres til deling om bordet All dishes are meant to be shared

Grønne oliven - citronskal	Green olives - lemon peel
Surdejsbrød - maltnækbrød - pisket smør	Bread - malt crisp bread - whipped butter
Stracciatella - rødbede - solbær - lakrids - estragon	Stracciatella - beetroot - blackcurrant - licorice
Arancini alla cacio é pepe - rosapebermayo	Arancini alla cacio é pepe - rosa pepper mayo
Carpaccio - rucola - "Karlsø Kaprin" - glace - citron	Carpaccio - arugula - "Karlsø Kaprin" - glace
Grillede padrons - "Karlsø Kaprin" ost	Grilled padrons - "Karlsø Kaprin" cheese

Sprødt surdejs-pizzahåndværk Thin crust sourdough pizza
Vælg frit en pizza fra kortet pr. 2 personer. Choose a pizza from the menu per 2 persons.



2 RETTER

215/person

Vælg en antipasto + pizza *eller* pizza + dessert Choose any antipasto + pizza *or* pizza + dessert
(Antipasto carpaccio +40) (Antipasto carpaccio +40)

3 RETTER

265/person

Vælg en antipasto + pizza + dessert Choose any antipasti + pizza + dessert
(Antipasto carpaccio +40) (Antipasto carpaccio +40)

Spørgsmål til allergener ? Spørg personalet! Questions about allergens? Please ask!

SNACKS

Grønne oliven - citronskal	30	Green olives - lemon peel
Surdejsbrød - maltknækbrød - pisket smør	35	Sourdough bread - malt crisp bread - whipped butter
Hvidløgsbrød - persille/hvidløgsolie - "Julso" ost	65	Garlic bread - parsley/garlic oil - "Julso" cheese

ANTIPASTI

Grillede padrons - "Karlsø Kaprin" ost	75	Grilled padrons - "Karlsø Kaprin" cheese
Polentafritter - "Karlsø Kaprin" ost - trøffelmayo	80	Polenta fries - "Karlsø Kaprin" cheese - truffle mayo
Arancini alla cacio é pepe - rosapebermayo	80	Arancini alla cacio é pepe - rosa pepper mayo
Stracciatella - rødbede - solbær - lakrids - estragon	85	Stracciatella - beetroot - blackcurrant - licorice - tarragon
Carpaccio - rucola - "Karlsø Kaprin" ost - glace - citron	125	Carpaccio - arugula - "Karlsø Kaprin" cheese - glace - lemon

PIZZA

Tyndbundet og sprødt økologisk surdejspizzahåndværk Thin crust organic sourdough pizza craftsmanship
Altid med frisk økologisk Øllingegaard mozzarella Always with fresh organic Øllingegaard mozzarella

Sweet truffle	150	Sød kartoffel - chilifraiche - "Julso" ost - trøffeltapenade - salvie Sweet potato - chili sour cream - "Julso" cheese - truffle tapenade - sage
Denny Special	155	Mozzarella - kartoffel - mild gedeost - rosmarin - trøffelolie Mozzarella - potato - mild goat cheese - rosemary - truffle oil
Vegan vibes	145	Auberginecreme - sød kartoffel - grønkål - cherrytomat - rosmarin - persille/hvidløgsolie Egg plant creme - sweet potato - kale - cherry tomato - rosemary - parsley/garlic oil
Mark & Rita	140	Tomat - mozzarella - cherrytomater - basilikumolie Tomato sauce - mozzarella - cherry tomatoes - basil oil
4 oste	160	Mozzarella - mascarpone - gorgonzola - "Julso" ost - syltet græskar Mozzarella - mascarpone - gorgonzola - "Julso" cheese - pickled pumpkin
Spicy salami	155	Tomat - mozzarella - chili-paprika "Ventricina" Tomato - mozzarella - chili-paprika "Ventricina"
Cotto deluxe	160	Tomat - mozzarella - cotto-skinke - mascarpone - portobello Tomato - mozzarella - cotto ham - mascarpone - portobello
Parma	165	Tomat - mozzarella - rosmarin - rucola - lagret parmaskinke - "Julso" ost Tomato - mozzarella - rosemary - arugula - aged parma ham - "Julso" cheese
Ko i flammer	165	Tomat - mozzarella - hakket okse med chili - grønkål - chilivinaigrette - cremefraiche Tomato sauce - mozzarella - beef mince with chili - kale - chili vinaigrette - sour cream
Casper Braid	160	Tomat - mozzarella - spicy "Ventricina" salami - flødespinat - gorgonzola dulce Tomato - mozzarella - spicy "Ventricina" salami - creamy spinach - gorgonzola dulce
Kids only - Mini pizza	85	Halv størrelse. Vælg imellem Mark & Rita / Cotto-skinke / Mild pepperoni Half size pizza. Choose between Mark & Rita / Cotto-ham / Mild pepperoni

PIZZA ADD ON

Glutenfri pizzabund	25	Gluten free pizza base (Baked in gluten environment)
Persille-/hvidløgsolie	15	Top your pizza with parsley/garlic oil
Trøffeltapenade	15	Truffle tapenade - Top your pizza or as crust dip
Chili-vinaigrette	15	Top your pizza with chili-vinaigrette
Cremet stracciatella	25	Top your pizza with stracciatella

DRINKS

Gin tonic agurk 85	Gin - tonic - cucumber
Espresso Martini 105	Vodka - Kahlua - espresso
Aperol Spritz 85	Aperol - Prosecco Collavo - orange
Limoncello spritz 95	Limoncello - Prosecco Collavo - lemon
Dark & Gormy 105	Dark rum - ginger beer - lime
Old fashioned 115	Bourbon - Angostura - cane sugar - orange peel
Whisky sour 95	Whisky - lemon - egg white - Angostura

SOFTDRINKS

Hjemmelavet citron-lemonade 45	Homemade lemonade - lemon
Hjemmelavet ingefær-lemonade 45	Homemade lemonade - ginger
Bies bryggeri æblemost eller hyldeblomstsaft 40	Apple or elderflower juice from Brewery Bies
Coca Cola eller Zero 40	Coca Cola or Zero
San Pellegrino Limonata eller Aranciata 45	San Pellegrino Limonata or Aranciata
Filtreret vand m/u brus. Ad libitum pr. person 30	Still and sparkling filtered water

ØL

VULCANO PILSNER (4,6%) Traditionel undergæret pilsner 65	Traditional bottom fermented pilsner - harmonious
VULCANO CLASSIC (4,6%) Karakterfuld lagerøl 65	Characteristic lager beer - sweet malt taste - mild hop bite
HVEDE (5,6%) Perlende - ufiltreret - rødgyldent ravfarve 65	Sparkling - unfiltered - red-golden amber colored

KAFFE & AVEC

Espressobaserede varme drikke 40	Espresso based coffee
Te fra A.C. Perch 40	Tea from A.C. Perch
Irish Coffee 85	Coffee - whisky - cream
Espresso Martini 105	Vodka - Kahlua - espresso

DESSERT

Tiramisù 80	Savoardi - mascarpone - cocoa - coffee
Crème brûlée 65	Classic burnt cream