

NYHAVN¹⁴

MENU AUTUMN

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2 RETTER 265 / 3 RETTER 295

Antipasti

Vælg mellem/Choose between

KINGFISH CARPACCIO - STRACCIATELLA - OKSE CARPACCIO

Hovedret / Main

Vælg mellem/Choose between

RISOTTO - PASTA - PIZZA

Dessert

Vælg mellem/Choose between

YUZU CRÈME BRÛLÉE - TIRAMISÙ



PIZZA & ANTIPASTI MENU

295/PERSON (MIN. 2)

Alle retter serveres til deling om bordet All dishes dishes are served to share

OLIVEN & MANDLER

Green olives and almonds with smoked salt

SURDEJSBRØD med maltknækbrød og pisket smør

Sourdough bread, crisp malt bread and whipped butter

SCAMPI med røget chili, hvidløg og persille

Scampi with smoked chili, garlic and parsley

ARANCINI alla cacio é pepe med rosenpebermayo

Arancini alla cacio é pepe with rose pepper mayo

STRACCIATELLA med chilisyltet hvid asparges og merian

Stracciatella w. chili-pickled asparagus and marjoram

CARPACCIO m. rucola, dansk "parmesan", glace og citron

Ox with arugula, danish "parmesan", glace and lemon

SPRØD SURDEJSPIZZA

THIN CRUST PIZZA

(Vælg frit en pizza fra kortet pr. 2 personer)

(Choose one per 2 people)

VELKOMST / DRINKS

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| Prosecco | 85 | Bubbles from Collavo |
| Paloma | 105 | Tequila - pink grapefruit - lime |
| G&T | 85 | Gin - tonic |
| New York Sour | 105 | Bourbon - lime - syrup - egg white - red wine |
| Aperol Spritz | 90 | Aperol - Prosecco Collavo - orange |
| Irish Lemonade | 95 | Whiskey - homemade lemonade |
| Negroni | 105 | Vermouth - Gin - Campari - orange peel |
| Negroni Spagliato | 115 | Vermouth - Campari - Prosecco Collavo - orange peel |
| Espresso Martini | 105 | Vodka - Kahlua - espresso |

MOCKTAILS (0,0%)

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| Virgin Paloma | 75 | Tequila 0,0% - pink grapefruit - lime |
| Virgin G&T | 75 | Gin 0,0% - tonic |

SNACKS

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| OLIVEN med citronskal | 35 | Green olives with lemon peel |
| MANDLER med røget salt | 35 | Almonds with smoked salt |
| SURDEJSBRØD med maltknækbrød og pisket smør | 35 | Sourdough bread, crisp malt bread and whipped butter |
| HVIDLØGSBRØD med persille, hvidløg og dansk øko "Comté" | 65 | Garlic bread w. parsley, garlic and danish organic "Comté" |
| STEGTE PADRONS med dansk øko "parmesan" | 75 | Grilled padrons and danish organic "parmesan" |

ANTIPASTI

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| LOADED FRIES med dansk øko "Comté", trøffelmayo og padron | 85 | Loaded fries with truffle mayo, padron and "Comté" |
| ARANCINI alla cacio é pepe med rosenpebermayo | 80 | Arancini alla cacio é pepe with rose pepper mayo |
| STRACCIATELLA med chilisyttet hvid asparges og merian | 115 | Stracciatella w. chili-pickled white asparagus and marjoram |
| CARPACCIO m. rucola, dansk øko "parmesan", glace og citron | 125 | Ox with arugula, danish "parmesan", glace and lemon |
| KINGFISH CARPACCIO med citronvinaigrette, confiteret tomat og merian | 125 | Kingfish carpaccio with lemon vinaigrette, confit tomatoes and marjoram |
| SCAMPI med røget chili, hvidløg og persille | 115 | Scampi with smoked chili, garlic and parsley |

RISOTTO

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| RISOTTO med stegte svampe, "Julsø"-ost, dansk øko "comté" fra Them, friterede østershatte og gremolata | 145 | RISOTTO with mushrooms, "Julsø" cheese, Danish organic "comté" from Them, fried oyster mushrooms and gremolata |
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PASTA

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| RIGATONI med zucchini-sauce, sprød let spicy "Ventrincina" salami og friteret zucchini | 145 | RIGATONI with zucchini sauce, crispy slightly spicy "Ventrincina" salami and fried zucchini |
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PIZZA

Tyndbundet og sprødt økologisk surdejspizzahåndværk Thin crust organic sourdough pizza craftsmanship

Altid med frisk økologisk Øllingegaard mozzarella Always with fresh organic Øllingegaard mozzarella

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| Sweet Truffle | 150 | Sød kartoffel, chilifraiche, "Julsø" ost, trøffelapenade og salvie Sweet potato, chili sour cream, "Julsø" cheese, truffle tapenade and sage |
| Denny Special | 155 | Mozzarella, kartoffel, mild gedeost, rosmarin og trøffelolie Mozzarella, potato, mild goat cheese, rosemary and truffle oil |
| Vegan Vibes | 145 | Auberginecreme, sød kartoffel, grønkål, cherrytomat, rosmarin og persille/hvidløgsolie Egg plant cream, sweet potato, kale, cherry tomato, rosemary and parsley/garlic oil |
| Mark & Rita | 140 | Tomat, mozzarella, cherrytomat og basilikumolie Tomato, mozzarella, cherry tomato and basil oil |
| Cheeselover | 160 | Mozzarella, mascarpone, gorgonzola, "Julsø" ost og sylt Mozzarella, mascarpone, gorgonzola, "Julsø" cheese and pickle |
| Spicy Salami | 155 | Tomat, mozzarella og chili-paprika "Ventricina" salami Tomato, mozzarella and chili-paprika "Ventricina" salami |
| Mortadella Nordica | 150 | Mozzarella, rygeostcreme, mortadella, rucola, ristet pistachie og olivenolie Mozzarella, smoked cheese cream, mortadella, arugula, roasted pistachios and olive oil |
| Parma | 165 | Tomat, mozzarella, rosmarin, rucola, lagret parmaskinke og "Julsø" ost Tomato, mozzarella, rosemary, arugula, aged parma ham and "Julsø" cheese |
| Flaming Cow | 165 | Tomat, mozzarella, okse "n'duja", grønkål, chilivinaigrette og creme fraiche Tomato, mozzarella, ox "n-duja", kale, chili vinaigrette and sour cream |
| Casper Braid | 160 | Tomat, mozzarella, chili-paprika "Ventricina" salami, flødespinat og gorgonzola dulce Tomato, mozzarella, chili-paprika "Ventricina" salami, creamy spinach and gorgonzola dulce |
| Kids only - Mini pizza | 85 | Halv størrelse. Vælg imellem Mark & Rita / Mild pepperoni Half size pizza. Choose between Mark & Rita / Mild pepperoni |

PIZZA ADD ON

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| Glutenfri pizzabund | 25 | Gluten free pizza base (Baked in gluten environment) |
| Persille-/hvidløgsolie | 15 | Top your pizza with parsley/garlic oil |
| Trøffelapenade | 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 creamy stracciatella |

SOFTDRINKS

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| 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 |

DRAFT BEER

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

KAFFE & AVEC

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| Espressobaserede varme drikke | 40 | Espresso based coffee |
| Te fra A.C. Perch | 40 | Tea from A.C. Perch |
| Irish Coffee | 85 | Coffee, whisky and cream |
| Espresso Martini | 105 | Vodka, Kahlua and espresso |
| Lys grappa, Mazzetti d'Altavilla | 40 | Grappa, Mazzetti d'Altavilla |
| Fadlagret grappa, Mazzetti d'Altavilla | 55 | Barrel aged grappa, Mazzetti d'Altavilla |
| Rom Single Vintage 2007, Diplomatico | 125 | Rum Single Vintage 2007, Diplomatico |
| 20 års Brandy, Mazzetti d'Altavilla | 80 | 20 years old Brandy, Mazzetti d'Altavilla |

DESSERT

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| Tiramisù | 80 | Savoardi, mascarpone, cocoa and coffee |
| Crème brûlée med yuzu | 70 | Classic burnt cream with yuzu |



BOTTLE GLASS

SPARKLING

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| Prosecco, Fratelli Collavo (Veneto, Italy) | 400 | 75 | Glera ORGANIC |
| Franciacorta Brut, Berlucchi (Lombardy, Italy) | 650 | | Chardonnay, Pinot Noir |
| Champagne Brut, Pol Cochet (Champagne/France) | 850 | | Chardonnay, Pinot Noir |
| Pignoletto dell'Emilia, Zanasi (Emilia Romagna, Italy) | 350 | | Pignoletto |

WHITE

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| 2020 Falanghina, L'Antica Fattoria (Campania, Italy) | 350 | | Falanghina |
| 2021 Terre Di Chieti Bianco, Torre Zamba (Abruzzo, Italy) | 375 | 75 | Trebbiano d'Abruzzo, Passerina ORGANIC |
| 2022 Soave "Otto", Prà (Veneto, Italy) | 475 | 95 | Garganega ORGANIC |
| 2022 Lugana "Limne", Tenuta Roveglia (Lombardy, Italy) | 450 | | Trebbiano di Lugana |
| 2023 Sancerre, André Dezat (Loire, France) | 580 | 115 | Sauvignon Blanc |
| 2021 Riesling "Bergspiel", St. Paul's (Alto Adige, Italy) | 575 | | Riesling |
| 2022 Chardonnay Langhe, Ronchi (Piedmont, Italy) | 650 | | Chardonnay |
| 2021 Chablis, Jean Gouley (Burgundy, France) | 675 | | Chardonnay ORGANIC |

ORANGE

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| 2019 ÚA Bianca, Prà (Veneto, Italy) | 500 | | Garganega |
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ROSÉ

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| 2022 Ventoux Rosé, Les Trois Villages (Rhône, France) | 385 | 85 | Vermentino, Grenache Noir, Cinsault, Syrah, Marselan ORGANIC |
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RED

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| 2022 Campania Aglianico, L'Antica Fattoria (Campania, Italy) | 375 | 75 | Aglianico |
| 2022 Barbera d'Alba, Val del Prete (Piedmont, Italy) | 450 | 89 | Barbera |
| 2021 Nebbiolo d'Alba, Val del Prete (Piedmont, Italy) | 565 | 115 | Nebbiolo |
| 2021 Nerello Mascalese (Etna), Tenuta di Aglaea (Sicily, Italy) | 525 | | Nerello Mascalese |
| 2022 Valpolicella, Prá (Veneto, Italy) | 555 | | Corvina, Corvinone, Rondinella ORGANIC |
| 2021 Chianti Classico, L'Erta di Radda (Tuscany, Italy) | 600 | | Sangiovese ORGANIC |
| 2018 Barolo "Terlo", Camerano (Piedmont, Italy) | 975 | | Nebbiolo |
| 2016 Amarone della Valpolicella, Villa Bellini (Veneto, Italy) | 1250 | | Corvina, Corvinone, Rondinella ORGANIC |
| 2022 Bourgogne Pinot Noir, D. Chapelle (Burgundy, France) | 650 | | Pinot Noir ORGANIC |
| 2019 Rosso di Moltalcino, Pietra (Tuscany, Italy) | 575 | | Sangiovese Grosso |

SWEET

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| 2022 Moscato d'Asti, Balbi Soprani (Piedmont, Italy) | 325 | | Moscato |
| 20 years old Tawny Port (Porto, Portugal) | 650 | 80 | Field blend |