

NYHAVN¹⁴

MENU WINTER

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2 RETTER 265 / 3 RETTER 295

Antipasti

Vælg mellem/Choose between

CARPACCIO - LAKS - STRACCIATELLA

Hovedret / Main

Vælg mellem/Choose between

PASTA - PIZZA - CONFITERET AND (+30)

Dessert

Vælg mellem/Choose between

CRÈME BRÛLÉE - TIRAMISÙ



PIZZA & ANTIPASTI MENU

295/PERSON (MIN. 2)

Alle retter serveres til deling om bordet

All dishes are served to share

OLIVEN & MANDLER

Olives and almonds w. smoked salt

SURDEJSBRØD med kærnemælkssmør og tapenade

Sourdough bread w. buttermilk butter and tapenade

KOLDRØGET LAKS m. fennikel, citrus og peberrodsmayo

Cold smoked salmon w. fennel and horseradish mayo

CROSTINI m. italiensk "æbleflæsk", æbler og guanciale

Crostini with pork belly with apples and guanciale

ARANCINI alla cacio pepé, revet æggeblomme og trøffelmayo

Arancini alla cacio é pepe w. egg yolk and truffle mayo

STRACCIATELLA m. rødbede, pimentcreme og estragon

Stracciatella w. beetroot, pimento cream and tarragon

SPRØDT PIZZAHÅNDVÆRK

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

CRISPY PIZZA

(Choose one per 2 people)

VELKOMST /DRINKS

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%)

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

SNACKS

2 SLAGS OLIVEN grønne og marinerede	35	2 kind of olives - green and marinated
MANDLER med røget salt	35	Almonds with smoked salt
SURDEJSBRØD med kærnemælkssmør og tapenade	35	Sourdough bread, buttermilk butter and tapenade
HVIDLØGSBRØD med persille, hvidløg og dansk øko "Comté"	65	Garlic bread w. parsley, garlic and danish organic "Comté"

ANTIPASTI

CARPACCIO m. rucola, dansk øko "parmesan", glace og citron	125	Carpaccio w. arugula, parmesan, glace and lemon
ARANCINI alla cacio pepé, dehydreret æggeblomme og trøffelmayo	80	Pepper arancini, dehydrated egg yolk and truffle mayo
STRACCIATELLA m. rødbede, pimentcreme, estragon og olivenolie	115	Stracciatella w. beetroot, pimento cream and tarragon
CROSTINI m. italiensk "æbleflæsk", æbler, guanciale og skalotteløg. Serveres med kålcreme og timian.	95	Crostini with pork belly, apples, guanciale and shallots. Served with kale cream and thyme
KOLDRØGET LAKS fra Nexø gamle røgeri, fennikel, citrus og peberrodsmayo	115	Cold-smoked salmon from Nexø, fennel, citrus and horseradish mayo

MAINS

CANNELLONI med spinat, ricotta, dansk øko "Parmesan" og salvie	155	Cannelloni w. spinach, ricotta, parmesan and sage
CONFITERET AND med silkeblød selleripuré, rosmarinkartofler, persille/skalotte salat, frisk granatæble og glace	185	Confit duck, silky cellery puree, rosemary potato, parsley/shallots salad, fresh pomegranate and glace
SPRØDT PIZZAHÅNDVÆRK se udvalget på næste side		Crispy pizza - see the next page

PIZZA

Tynde, luftige og sprøde pizzaer efter romersk tradition Thin, airy and crispy pizzas "Roman" style
48 timers koldhævet kærlighed fra os til jer 48 hours of cold-raised love from us to you
Altid med frisk økologisk Øllingegaard mozzarella Always with fresh organic Øllingegaard mozzarella

Sweet Truffle	150	Sød kartoffel, chilifraiche, "Julsø" ost, trøffeltapenade 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, stegte svampe, squash, rucola og olivenolie Egg plant cream, mushrooms, zucchini, arugula and olive oil
Mark & Rita	140	Tomat, mozzarella og basilikumolie Tomato, mozzarella and basil oil
Cheeselover	160	Mozzarella, mascarpone, gorgonzola, "Julsø" ost og confiteret kapers Mozzarella, mascarpone, gorgonzola, "Julsø" cheese and confit capers
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 pistacie 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", Cime de Rapa, chilivinaigrette og ricotta Tomato, mozzarella, ox "n-duja", kale, chili vinaigrette and ricotta
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

Glutenfri pizzabund	25	Gluten free pizza base (Baked in gluten invironment)
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 creamy stracciatella

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

DRAFT BEER

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

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

Tiramisù	80	Savoiardi, mascarpone, cocoa and coffee
Crème Brûlée	80	Classic burnt cream with cherries



BOTTLE GLASS

SPARKLING

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

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 Goulley (Burgundy, France)	675		Chardonnay ORGANIC

ORANGE

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

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

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, Prà (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 Montalcino, Pietra (Tuscany, Italy)	575		Sangiovese Grosso

SWEET

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