

# GORM'S KRAMMER

3 COURSES - 3 SERVINGS 235,-

(Also served vegetarian - ask your waiter)

## BURRATA

Handmade organic burrata from Denmark. Simple. World class. Served with semidried tomatoes, glace and basil.

*or*

## CLASSIC CARPACCIO

With beef from Grambogård.

## PIZZA

Pizza of your choice. Choose your favorite amongst our thin based and crispy crust pizze.

*or*

## SALTIMBOCCA (+25,-)

Veal fillet from Grambogård, parma ham and sage. Intense marsala sauce with tomato and olive. Braised beans and vegetables.

## TIRAMISÙ

Classic Italian with mascarpone, brandy, amaretto, espresso and chocolate.

FAMILY STYLE

# GORM'S TÆV

7 COURSES - 5 SERVINGS 345,-

(Also served vegetarian - ask your waiter)

## SNACK BOARD

Salty and smoked almonds, olives, rye bread chips with smoked cheese cream and crispy pork cracklings with romesco.

## BURRATA

Handmade organic burrata from Denmark. Served with semidried tomatoes, parma ham, glace and basil.

## CLASSIC CARPACCIO

With beef from Grambogård.

## ARANCINI WITH TALEGGIO

Risotto with spinach and creamy Italian cheese, breaded and fried.

## RAVIOLI WITH SEAFOOD

## PIZZA *or* SALTIMBOCCA (+25,-)

Choose your favorite amongst our thin based and crispy crust pizze. Or our delicious saltimbocca.

## GORM'S ISSANDWICH

Must be ordered by the whole table.  
Children under 12 years 145,-

## WINE MENU 150,-

We have created a wine menu, that goes perfectly with the menu above.

1) White: Soave "Otto", Prà - Burrata

*or*

1) Red: Barbera d'Asti "Le Orme", Chiarlo - Carpaccio.

2) Wine paired with your choice of pizza.

## WINES

Our recommendations for Gorm's Tæv.

Bubbles: Prosecco, Fratelli Collavo 65,-/275,-

White: Riesling, St. Pauls 85,-/350,-

Red: Ripasso, Mariabella-Massimago 90,-/425,-

# SNACKS & ANTIPASTI

## BURRATA 80,-

Handmade organic burrata from Denmark. Simple. World class. Served with semidried tomatoes, glace and basil.

## CLASSIC CARPACCIO 85,-

Beef from Grambogård, parmesan, rocket salat, olive oil, lemon, balsamico glace and roasted pine nuts. Because sometimes classic is the best!

## POLENTA FRIES 75,-

With truffle mayo and grated parmesan.

## ARANCINI WITH TALEGGIO 80,-

Risotto with spinach and creamy Italian cheese, breaded and fried - a golden ball of love and cheese, but cheese is also love.

## ANTIPASTI-BOARD 125,- PR. PERSON

Charcuteri from own import and creamy buffalo mozzarella. Served with grilled greens, pickled onions, tapenade and bread.



## GARLIC BREAD 50,-

Toma Piemontese cheese and garlic/parsley oil. Perfect for sharing.

# SALAD

## GORM'S CAESARSALAD 110,-

Chicken, pancetta, lettuce, rocket salad, edamame beans, rye bread chips, parmesan and homemade dressing.

## SIDE SALAD WITH KALE 25,-

Kale, lettuce, herb dressing and pomegranate.

# MAIN COURSES

## RAVIOLI WITH SEAFOOD 145,-

Homemade ravioli, lobster vinaigrette, salads and fresh peas. Craftsmanship, tradition and lobster.

## SALTIMBOCCA 165,-

Veal fillet from Grambogård, parma ham and sage. Heavy marsala sauce with tomato and olive. Braised beans and vegetables.

Mammas main course with a twist.



Our inspiration comes from the Roman base pizza traditions, known for its thin and crispy crust. Add a Danish chef's gastronomic perspective, always focusing on taste and gastronomic marriages before tradition - and you have the Gorm's pizza. An original pizza, that we are very proud of.

Our base is made with the original sourdough from 2008, used since the opening of the first Gorm's Restaurant in Magstræde in Copenhagen.

Our dough is cold risen and baked, so you get the thinnest base with the most crispy crust, you can imagine.

## LOCAL PIZZA

**SMILETS BY 145,-**

Only available at Gorm's in Aarhus!

Mozzarella, jerusalem artichoke purée, air-dried ham from piebald pigs from Troldgaarden, Jerusalem artichoke in gremolata, browned butter and hazel nuts.

"If my Italian friends heard that we are putting browned butter on a pizza, I am afraid that they will chase me with a pitchfork the next time, I am visiting Italy, but the taste is just so good"

- Gorm Wisweh.

## SEASONAL SIGNATURE PIZZA

**NORDIC MORTADELLA 135,-**

White pizza with smoked cheese, fresh mozzarella, fennel, mortadella and roasted pistachios.

The combo of mortadella and smoked cheese is a great story about the Nordic and the Italian cuisine together in perfect harmony. It makes so much sense!

# GORM'S PIZZE

## VEGGIE

### MARGHERITA 110,-

The Mother of all pizze!

Tomato, buffalo mozzarella, cherry tomato, basil oil and fresh basil.

Psst! Add the fresh buffalo mozzarella after the oven.

### SWEET TRUFFLE 100,-

Toma Piemontese cheese, sweet potato, chili-fraiche, sage and truffle tapenade.

### DENNY SPECIAL 110,-

Mozzarella, potato, goat cheese, rosemary and truffle oil.

## PORK

### SALUMI 100,-

Tomato, mozzarella and spicy "Ventricina" salami.

### GORM'S HAWAII 125,-

Not your regular Hawaii pizza!

Tomato, mozzarella, prosciutto cotto, cherry tomato, padrone pepper, mascarpone, fresh pineapple and fresh basil.

### MISS WISHBONE 125,-

Tomato, mozzarella, potato, rosemary, parma ham matured for 16 months, pesto and rocket salad.

## BEEF

### GORM'S HOTTIE 125,-

Spicy pizza with tomato, mozzarella, ricotta, padron pepper, braised beef with chili and garlic. Topped with cucumber relish, chili tapenade and fresh basil.

## PIMP YOUR PIZZA 20,- EACH

- OUR OWN PESTO & ROCKET SALAD
- FRESH BUFFALO MOZZARELLA
- CREAMY MASCARPONE
- RICOTTA
- MILD GOAT CHEESE
- PROSCIUTTO COTTO - ITALIAN HAM
- PARMA HAM MATURED FOR 16 MONTHS
- SPICY VENTRICINA SALAMI
- PANCETTA

PARMESAN ON  
TOP+10,-

WHOLEMEAL  
+10,-




GLUTENFREE  
+25,-

BURRATA  
+30,-

# SODA & WATER

Coca-Cola / Coca-Cola Zero / Fanta	32,-
Homemade lemonade: Lemon	35,-
Homemade lemonade: Lime, lemongrass and ginger	35,-
Still water or sparkling water	35,-

## BEER

	 33 CL.	 40 CL.	 60 CL.
<b>GORM'S PIZZA BEER (4,6%)</b> Light and fresh beer with floral and citrus notes. Hints of hops and a light caramel aftertaste.		60,-	75,-
<b>PORETTI N°4 (5,5 %)</b> Italian pilsner with a light body and fruity notes.		60,-	75,-
<b>JACOBSEN YAKIMA IPA (6,5%)</b> West coast inspired IPA based on 4 kinds of hops with exotic and fresh notes.		60,-	75,-
<b>JACOBSEN BROWN ALE (6%)</b> Powerfull malt beer, with well balanced and bitter aftertaste. Notes of chocolate, coffee and dried fruits.		65,-	80,-
<b>TUBORG RÅ (4,5%)</b> Unfiltered organic pilsner. Golden and rich taste with nice white foam.		55,-	70,-
<b>GORM'S ALE (6%)</b> Rubyred with a sweet scent of caramel and notes of toffee and orange. Medium body, with a warming and comfortable sweetness.	45,-		

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Coca-Cola / Coca-Cola Zero / Fanta	32,-
Homemade lemonade: Lemon	35,-
Homemade lemonade: Lime, lemongrass and ginger	35,-
Still water or sparkling water	35,-

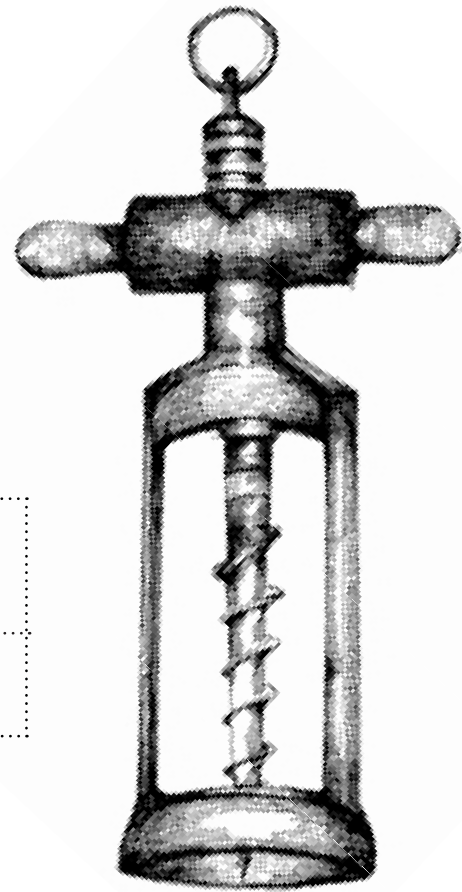
## BEER

	 40 CL.	 60 CL.
<b>GORM'S PIZZA BEER (4,6%)</b> Light and fresh beer with floral and citrus notes. Hints of hops and a light caramel aftertaste.	60,-	75,-
<b>PORETTI N°4 (5,5 %)</b> Italian pilsner with a light body and fruity notes.	60,-	75,-
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# BUBBLES AND ROSÉ

	 15 CL.	 75 CL.
<b>PROSECCO TREVISO, FRATELLI COLLAVO (ØKO)</b> Bubbles with notes of flowers, pear, apple and citrus.	65,-	275,-
<b>GRECO NERO "PESCANERA", IPPOLITO</b> Limousine-rosé.	75,-	325,-



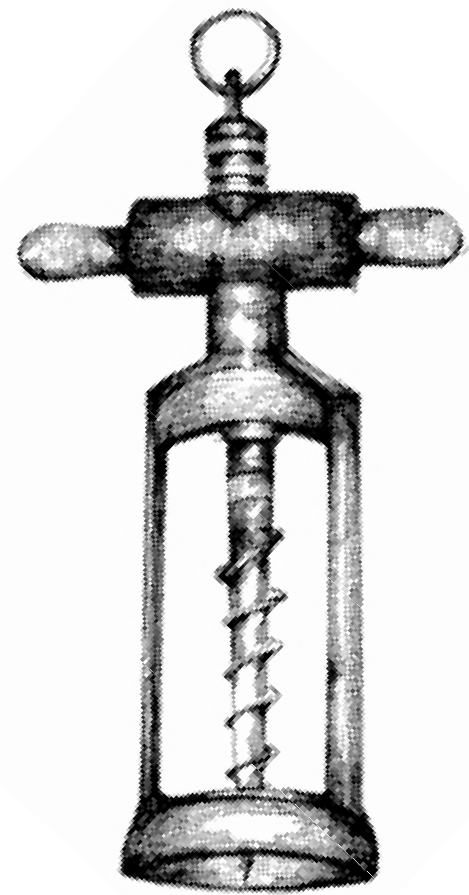
# WHITE WINE

	 15 CL.	 75 CL.
<b>LIGHT WINES</b>	<b>SOAVE "OTTO", PRÁ (ØKO)</b> Buckthorn, jasmin and stone fruits.	75,- 325,-
	<b>FALANGHINA, ANTICA FATTORIA</b> Light, elegant and fresh.	70,- 250,-
<b>FRUITY WINES</b>	<b>LUGANA "LIMNE", TENUTA ROVEGLIA</b> Aromatic with lime and litchi.	300,-
	<b>RIESLING ITALICO, ST. PAULS</b> Flowers, apple and gooseberry.	85,- 350,-
<b>RICH WINES</b>	<b>CHARDONNAY LANGHE, RONCHI</b> Pineapple, apple, lemon and smoke.	450,-
	<b>PINOT GRIGIO DELLE VENEZIE, FRATELLI COLLAVO (ØKO)</b> Mature williamspear and a scent of wheat field.	275,-

# RED WINE

 15 CL.
  75 CL.

		15 CL.	75 CL.
LIGHT AND ELEGANT	<b>BARBERA D'ASTI "LE ORME", MICHELE CHIARLO</b> Plum and forest fruits.	80,-	325,-
	<b>PINOT NOIR "LUZIA", ST. PAUL'S</b> Strawberry, cherry, blackberry and vanilla.		375,-
FRUITY	<b>APPASSIMENTO SALENTO, VALLONE</b> Mature and strong with a taste of dried fruits.	75,-	275,-
	<b>CANNONAU DI SARDEGNA, "LILLOVÉ", GABBAS</b> Expressive and sun-ripened.		325,-
CLASSIC	<b>SUPERTUSCAN "POGGIO ALLA GUARDIA", ROCCA DI FRASINELLO</b> Rich, intense and spicy.		350,-
	<b>CHIANTI CLASSICO, CASTELLARE</b> Berries, sage and mulch.	85,-	400,-
	<b>RIPASSO VALPOLICELLA, MARIAB.-MASSIMAGO (ØKO)</b> Juicy with taste of pickled and fresh Amarena cherry.	90,-	425,-
RICH WINES	<b>AMARONE DELLA VALPOLICELLA, MASSIMAGO (ØKO)</b> Cherries, prune and chocolate.		675,-
	<b>BAROLO "TORTONIANO", MICHELE CHIARLO</b> Top-Barolo from top-producer.		775,-





# DRINKS - 6 FOR 300,-



## CHEF'S FAVOURITE

Rum, homemade lime, ginger and lemongrass syrup mixed with soda and topped with fresh mint.

75,-

## WAITER'S FAVOURITE

Vodka, homemade lemon syrup mixed with soda and topped with fresh mint.

75,-

## GIN TONIC

Hendrick's Gin, tonic and fresh rosemary.

75,-

## APEROL SPRITZ

The classic Italian aperitif with Aperol, prosecco and orange.

75,-

## HOT BEVERAGES

ESPRESSO 25,-

HOT CHOCOLATE 35,-

AMERICANO 25,-

CAFFE LATTE 35,-

MACCHIATO 25,-

TEA 35,-

CAPPUCCINO 35,-

EXTRA SHOT +8,-