

COCKTAILS

APEROL SPRITZ 75,-

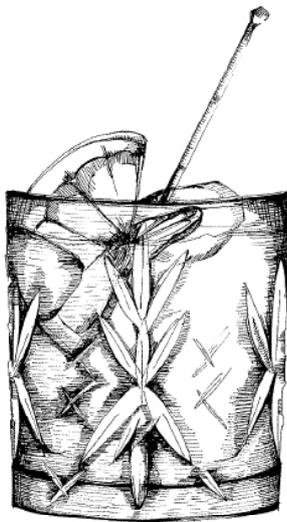
The classic Italian aperitif with Aperol, prosecco and orange.

GIN TONIC 75,-

Gin, tonic and fresh rosemary.

BUBBLES 65,-

Bubbles with notes of flowers, pear, apple and citrus.



CHEF'S FAVOURITE 75,-

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

WAITER'S FAVOURITE 75,-

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



gorm's

PIZZA SANDWICH

A pizza sandwich is half a pizza, folded around crisp salads.

The pizza sandwich was invented in Torvehallerne in 2011, as a pizza alternative for the busy market guests.

GITTE STALLONE 70,-

Rimed salmon with herbs, lettuce, mozzarella, potato, smoked cheese cream, cress and cucumber.

SPICY SALUMI 70,-

Salad, tomato, mozzarella, spicy "Ventricina" salami, grilled artichoke and herb dressing.

PARMA-PESTO 70,-

Salad, tomato, mozzarella, semidried tomato, parma ham and basil pesto.

SALAD

GORM'S CAESARSALAD 110,-

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

SIDE

SIDE SALAD WITH KALE 25,-

Kale, lettuce, herb dressing and pomegranate.

GARLIC BREAD 50,-

Toma Piemontese cheese and garlic/parsleyoil.



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 NYHAVN

ASAHI BIANCO 145,-

From our pizzaiolo in our Japanese restaurant!
Only served at Gorm's in Nyhavn.

Mascarpone, mozzarella, parmesan, egg, parma ham matured for 16 months, rocket salad, rosemary and truffle oil.

"Developed by a crazy, but brilliant Japanese pizzaiolo named Ishii Shintaro, who I met during our first opening in Japan. A great pizza that really challenges the traditional pizza traditions".

- 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 130,-

The Mother of all pizze!

Tomato, buffalo mozzarella, cherry tomato, basil oil and fresh basil.
Psst! Add the fresh buffalo mozzarella after oven.

SWEET TRUFFLE 120,-

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

DENNY SPECIAL 120,-

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

PORK

SALUMI 120,-

Tomato, mozzarella and spicy "Ventricina" salami.

GORM'S HAWAII 140,-

Not your regular Hawaii pizza!

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

MISS WISHBONE 140,-

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

BEEF

GORM'S HOTTIE 140,-

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,-
Decanter with still or sparkling water	35,-

BEER

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

SODA & WATER

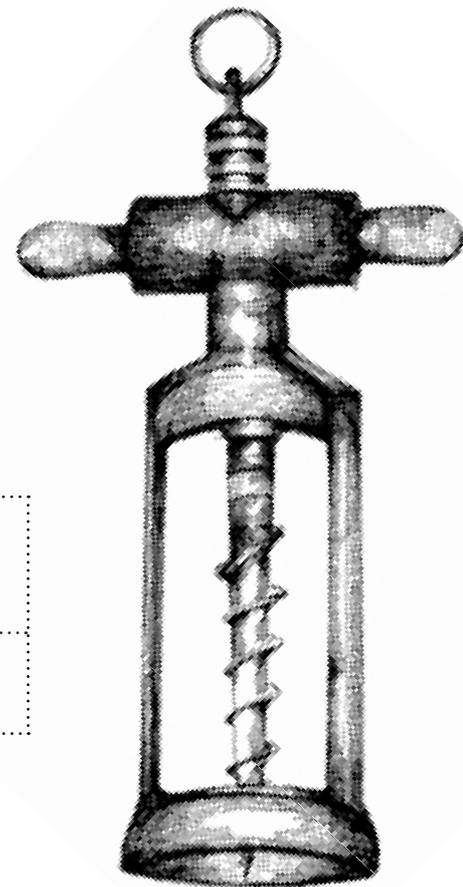
Coca-Cola / Coca-Cola Zero / Fanta	32,-
Homemade lemonade: Lemon	35,-
Homemade lemonade: Lime, lemongrass and ginger	35,-
Decanter with still or sparkling water	35,-

BEER

	 40 CL.	 60 CL.
GORM'S PIZZA BEER (4,6%) Light and fresh beer with floral and citrus notes. Hints of hops and a light caramel aftertaste.	60,-	75,-
PORETTI N°4 (5,5 %) Italian pilsner with a light body and fruity notes.	60,-	75,-
JACOBSEN YAKIMA IPA (6,5%) West coast inspired IPA based on 4 kinds of hops with exotic and fresh notes.	60,-	75,-
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BUBBLES AND ROSÉ

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

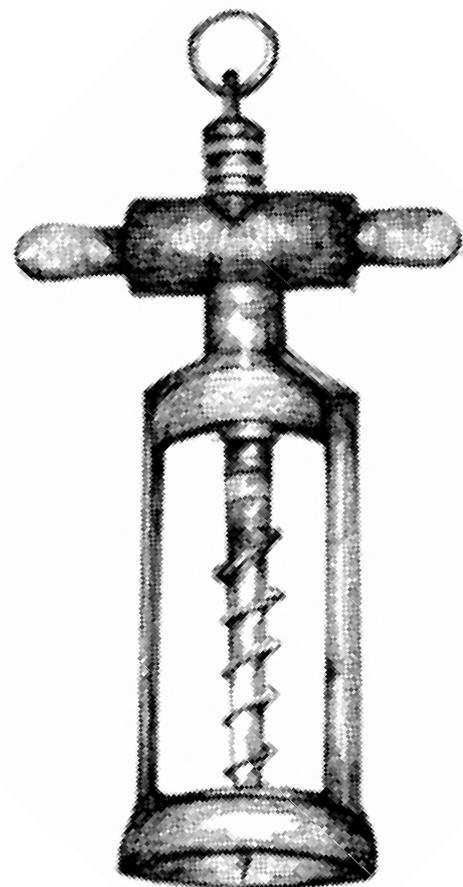


WHITE WINE

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

RED WINE

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



WINE MENU 200,-

CHOOSE "CHEF'S OR WAITERS FAVOURITE" COCKTAIL

1 GLASS OF WHITE WINE "SOAVE OTTO"

1 GLASS OF RED WINE BARBERA D'ASTI "LE ORME"

1 GLASS OF RED WINE CHIANTI CLASSICO CASTELLARE

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,-