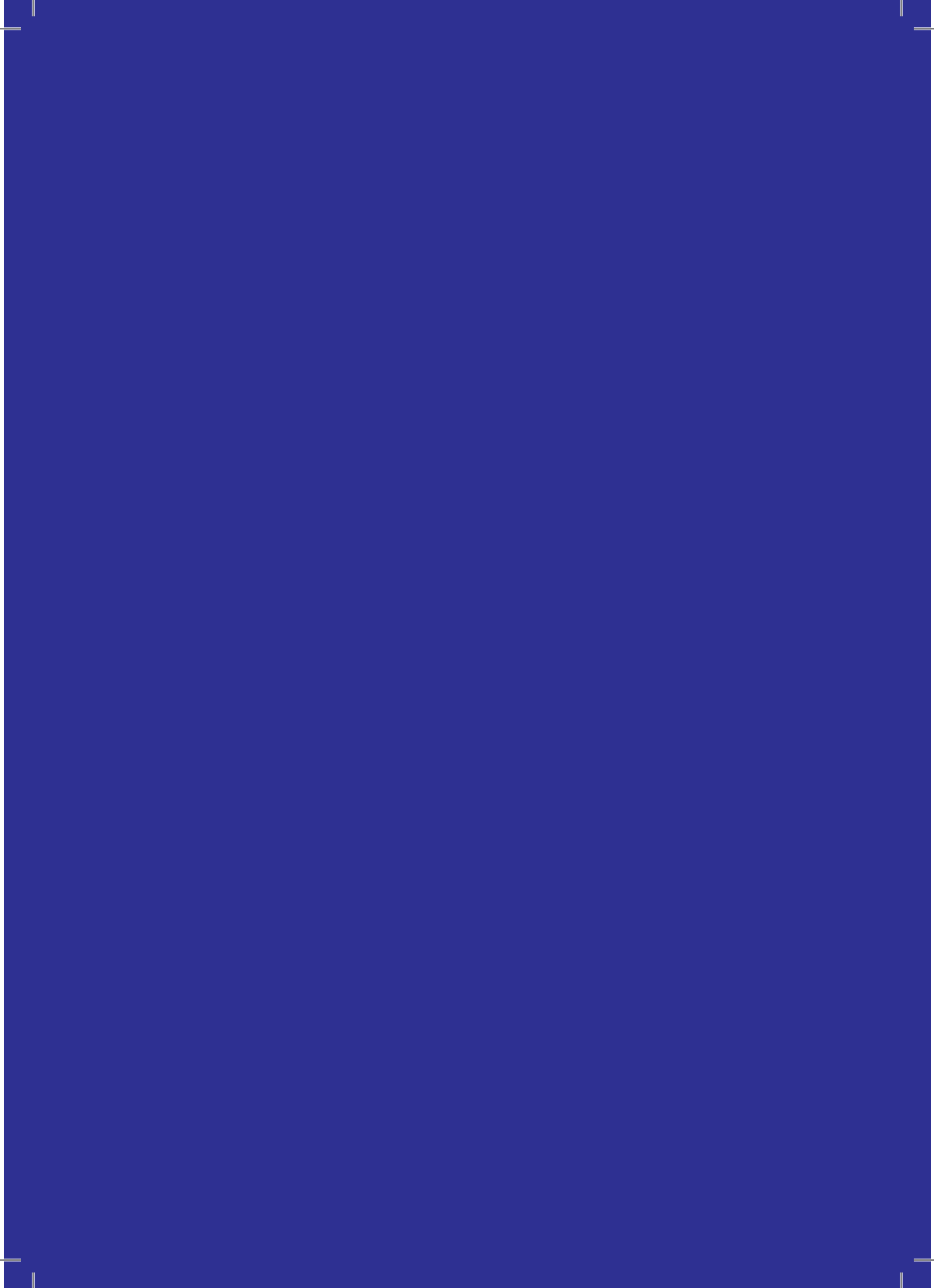




BAR MENU
ENGLISH



SNACKS

40 / 3 FOR 100 (Choose 3 different)

OLIVES AND ALMONDS

Smoked salty almonds and olives from own import.

BRESAOLA

Thinly sliced beef with greens.

CELERIAC AND TRUFFLE

Salt baked celeriac, truffle mayo, crunchy almonds and fresh oregano.

PORK CRACKLINGS

With vinegar powder.

RYE CHIPS

With smoked cheesedip and chives.

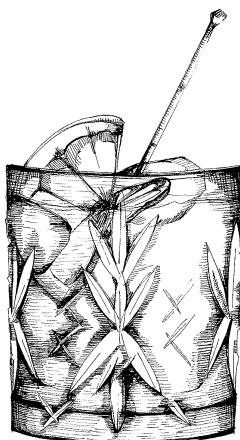
GRISSINI

Bread sticks served with romesco.

COCKTAILS



			
GORM'S CLASSICS	CHEF'S FAVOURITE Rum, homemade lime, ginger and lemongrass syrup mixed with soda and topped with fresh mint.	75	300
	WAITER'S FAVOURITE Vodka, homemade lemon syrup mixed with soda and topped with fresh mint.	75	300
	GIN TONIC Gin, tonic and fresh rosemary.	75	300
WE LOVE	APEROL SPRITZ The classic Italian aperitif with Aperol, prosecco and orange.	75	300
ORGANIC BY NOHRLUND	THE RABBIT Gin, carrot, apple juice and vanilla.	75	300
	DANISH COSMO Vodka, strawberry, vanilla and rhubarb.	75	300
	SWEET & SOUR POWER Gin, elderflower and ginger.	75	300



BEER


33 CL.


50 CL.


40 CL.

GORM'S PIZZA BEER (6%)

The perfect pizza beer in our opinion!
Awesome combination of fruits and depth,
which matches white as well as red pizze!

60

GORM'S ALE (6%)

Ruby red with a sweet caramel scent and notes of
toffee and oranges. Medium body and warm sweetness.

70

PORETTI NO.4 (5,5 %)

Italian pilsner with a light body and fruity notes.

55

JACOBSEN YAKIMA IPA (6,5%)

West coast inspired IPA based on 4 kinds of hops
with exotic and fresh notes.

65*

JACOBSEN BEER OF THE SEASON

Ask your waiter for information.

65*

JACOBSEN BROWN ALE (6%)

Powerfull malt beer, with well balanced and bitter
aftertaste. Notes of chocolate, coffee and dried fruits.

65*

TUBORG RÅ (4,5%)

Unfiltered organic pilsner.
Golden and rich taste with nice white foam.

55*

CARLSBERG NORDIC (0,5%)

Enjoy the taste of pilsner without alcohol.

45

* Not served in all restaurants, ask your waiter for info.

*Serveres ikke i alle restauranter, spørg tjeneren om yderligere info.

CIDER


33 CL.

YELLOW (4%)

Lime and ginger.

50

FUNKY PINK (4%)

Pomegranate.

50

SOFT DRINKS


33 CL.


25 CL.


40 CL.



HOMEMADE LEMONADE

Lime, lemongrass and ginger.

35

HOMEMADE LEMONADE

Fresh lemon.

35

NATURFRISK SPARKLING

Lemon, Ginger Ale or Raspberry.

32

NATURFRISK STILL

Elderflower or Rhubarb.

32

COCA COLA, ZERO OR FANTA

32*

32*

WATER PR. PERSON

Ad libitum with or without sparkles

20

* Not served in all restaurants, ask your waiter for info.

BUBBLES


15 CL.


75 CL.

PROSECCO TREVISO, FRATELLI COLLAVO (ORGANIC)

Bubbles with notes of fruit and pear.

65

275

BUBBLES OF THE SEASON

Ask your waiter for information.

50

225

WHITE WINE


15 CL.


75 CL.

LIGHT WINES

SOAVE "OTTO", PRÁ (ORGANIC)

Buckthorn, jasmín and stone fruits.

75

325

FALANGHINA, ANTICA FATTORIA

Light, elegant and fresh.

65

225

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

Apple, lemon and smoke.

450

PINOT GRIGIO DELLE VENEZIE, FRATELLI COLLAVO (ORGANIC)

Mature williamspear with a scent of wheat field.

275

ROSÉ


15 CL.


75 CL.

ROSATO, SAMPIETRANA

Fresh with a taste of red berries.

65

225

GRECO NERO "PESCANERA", IPPOLITO

Limousine-rosé.

325

RED WINE


15 CL.


75 CL.

LIGHT AND ELEGANT

BARBERA D'ASTI "LE ORME", MICHELE CHIARLO

Plum and forest fruits.

75

325

PINOT NOIR "LUZIA", ST. PAUL'S

Light berries and elegant.

375

FRUITY

PRIMITIVO SALENTO, VALLONE

Mature fruit with warmth.

65

225

APPASSIMENTO SALENTO, VALLON

Mature and strong with a taste of dried fruits.

275

CANNONAU DI SARDEGNA, "LILLOVÉ", GABBAS

Expressive and sun-ripened.

325

RIPASSO VALPOLICELLA, MARIABELLA-MASSIMAGO (ORGANIC)

Super juicy with taste of pickled and fresh

90

425

RED WINE


15 CL.


75 CL.

CLASSICS

**SUPERTUSCAN "POGGIO ALLA GUARDIA",
ROCCA DI FRASINELLO**

Rich, intense and spicy.

350

CHIANTI CLASSICO, CASTELLARE

Berries, sage and mulch.

85

400

NEBBIOLO D'ALBA, CASCINA VAL DEL PRETE (ORGANIC)

The grape of grapes. Juicy with elegant expression.

425

RICH AND STRONG

**PRIMITIVO SALENTO "SYMBOL",
COLLI DELLA MURGIA (ORGANIC)**

Amarone-ish wine with depth.

575

AMARONE DELLA VALPOLICELLA, MASSIMAGO (ORGANIC)

Cherries, prune and chocolate.

675

BAROLO "TORTONIANO", MICHELE CHIARLO

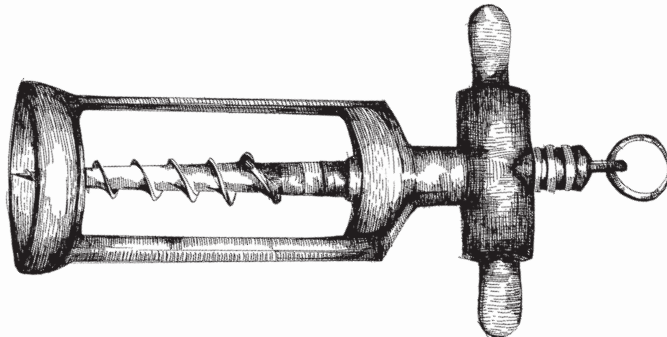
Top-Barolo from top-producer.

775

BRUNELLO DI MONTALCINO, SAN POLINO (ORGANIC)

Made by the uncrowned queen of Montalcino, Katia.

875



RUM AND FRIENDS



BRITISH WEST INDIES XO ROM

A rum with lots of character. The obvious choice for whisky lovers.

50

DIPLOMATICO SINGLE VINTAGE 2004

Classic and smooth rum, with a complex aftertaste.

70

LONGUETEAU VSOP

Stored in wooden barrels with notes of caramelized figs. The sweet taste reminds of cognac.

60

RUMBULLION

Heavily seasoned with cinnamon, orange and cardamom. Recommended for rum novices.

50

GRAPECELLO

Gorm's homemade grapecello.

40

COFFEE

ESPRESSO 25

AMERICANO 25

MACCHIATO 25

CAPPUCINO 35

HOT CHOCOLATE 35

CAFFE LATTE 35

TEA 35

EXTRA SHOT +8

At Gorm's we choose our suppliers with care, in order to create the best experience for our guest.

Our wine is imported by Distinto, who are experts in italian wine. They have been hand picking wine to Gorm's, since the opening of the first restaurant in 2008.

The beer selection, is developed in co-operation with Carlsberg, to match the products and Gorm's values. Furthermore the creative forces at Carlsberg and Gorm's has developed a special pizza beer, which is only sold at Gorm's.

Our organic cocktails are developed with Nohrlund. For the perfect start to your evening, we recommend a cocktail.

