

# GORM'S BRUNCH - GIRO D'ITALIA 145

The big brunch experience for those who want it all.

Sit back and enjoy your company, while we serve the best from the brunch menu, including breakfast pizza, eggs, fruit, sausage, bread and much more from. We keep serving until you say "FINITO".

Must be ordered by everyone at the table, as the courses are served to share like an authentic Italian "family dinner".

## GORM'S BRUNCH A LA CARTE

Brunch classics from delicious Italian produce with a twist of modern Scandinavian cooking.

### OMELETTE 75

With mushrooms, potatoes and cherry tomato, gratinated with parmesan and served with bread and romesco.

### 2 FRIED EGGS 45

Topped with parmesan and cherry tomato, served with bread and romesco.

### GORM'S AVOCADO 55

Avocado with chili on rye bread spreaded with lemon puré, topped with parma ham and chives.

### PARMA & BUFFALO 55

Parma ham, buffalo mozzarella, semi-dried tomato, balsamico, fresh basil and roasted pinenuts.

### SALUMI AND GREENS 60

Fennel sausage and Ventricina salumi from Tuscany served with grilled greens, romesco and bread.

### DANISH YOGHURT 30

Curdled with pomegranate and homemade topping.

### THE SMALL CHEESE PLATTER 60

Tallegio, Toma Piemontese and mature parmesan with honeypickled nuts and tomato/chili marmelade.

### SALMON RILETTE 60

Homemade salmon rilette with bread, rocket salad and semi-dried tomato.

### FRESH FRUIT 25

Pineapple with mint sugar and melon with chili/tomato compote. Served with honeypickled nuts.

### SMALL CAESAR SALAD 50

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

### BREAKFAST PIZZA 100

Mozzarella, baked beans, pancetta, egg, cherry tomato fresh rosemary and pizza herbs.

### KALE SALAD 25

Kale, lettuce, parsley-fraiche and pomegranate.

We only use organic eggs in our brunch, and our buttermilk bread is baked from our own recipe with lots of love.

