

# GORM'S BRUNCH

Brunch classics inspired by our delicious Italian products, served with a twist of modern Scandinavian cooking.

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

## 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 ryebread spreaded with lemon puré and topped with parma ham.

## PARMA & BUFFALO 55

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

## SALUMI AND GREENS 60

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

## DANISH YOGHURT 30

Curdled with pomegranate and homemade topping.

## THE SMALL CHEESEPLATTER 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

Pulled 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.