

KIDS PIZZE

Only for kids under 12 years!
At Gorm's the kids can choose the same pizze,
as the grown ups, but they are a bit smaller.

SEASONAL SIGNATURE PIZZA

CROSSING THE ATLANTIC 75

Not as maritime, as the name indicates.

Tomato, salsiccia from Troldgaarden, pickled green tomato, cherry tomato, buffalo mozzarella, mix-salad, gremolata and a slice of lemon.

"The pizza was developed during a Danish TV-Show, where I had the pleasure of crossing the Atlantic as a ship's cook on a sailboat. A fantastic experience and a fantastic pizza!" - Gorm Wisweh

VEGGIE

MARGHERITA 75

The Mother of all pizze!

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

Psst! Add the fresh buffalo mozzarella after oven.

SWEET TRUFFLE 75

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

DENNY SPECIAL 75

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

PORK

SALUMI 75

Tomato, mozzarella and spicy "Ventricina" salami.

GORM'S HAWAII 75

Not your regular Hawaii pizza!

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

MISS WISHBONE 75

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

PARMESAN PÅ
DIN PIZZA +10

FULDKORNS
BUND +10

GLUTENFRI
BUND* +20

LOCAL PIZZA

SMILETS BY 75

Only available at Gorm's in Aarhus!

Mozzarella, 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.

BEEF

GORM'S HOTTIE 75

Spicy pizza with beef from freerange cattle from Kildegaarden at Mariager Fjord.

Tomato, mozzarella, ricotta, green pebber, braised beef with chili and garlic. Topped with cucumber relish, chili tapenade og fresh basil.

PIMP YOUR PIZZA 20 EACH

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

GORM'S AND THE KIDS PIZZAKINGS

At Gorm's we wish to challenge the kids and their taste buds. That is why the kids pizze are the same as the adult pizze.

*"Kids like all different kinds of food!
I think that you are supposed to challenge kids with different tastes, to make sure that they try different things, instead of always ordering a pizza with ham and cheese"*

Gorm Wisweh

THE ADVENTURE OF GORM

Once upon a time, there was a boy called Gorm, who loved pizza. His fascination for pizza was so big, that he always made pizzas for his friends and family on Bornholm.

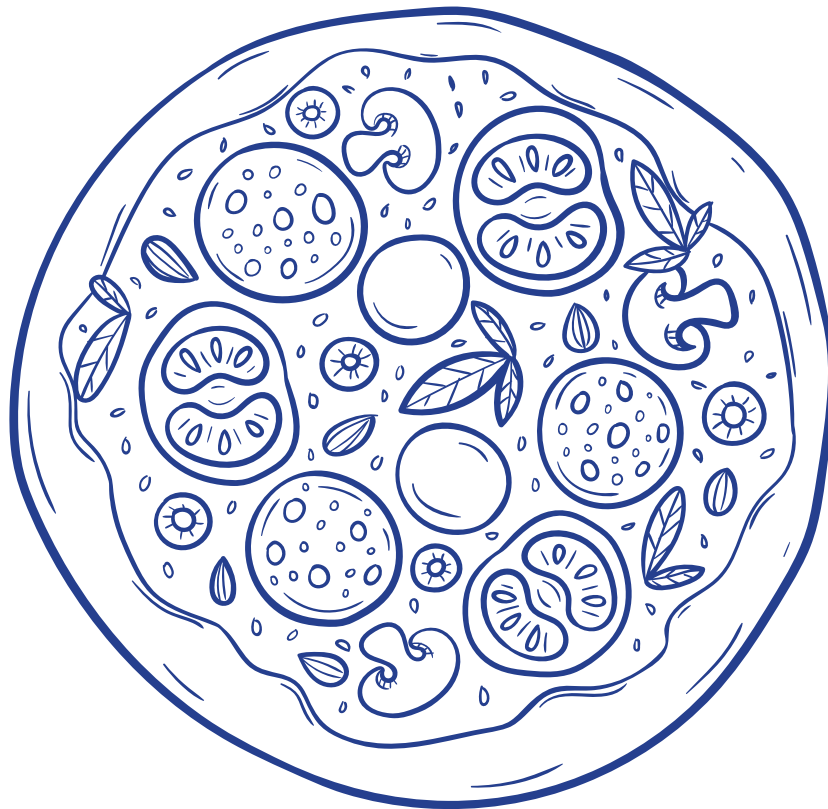
Gorm really enjoyed bringing pizza leftover to school, because then he felt like the king of playtime breaks. Gorm actually ate so much pizza, that his friends started calling him "Pizza Gorm".

One day he decided, that everyone in Denmark should have the opportunity to taste his pizzas. That is why he opened his own pizzeria in 2008, and at the same time he could eat all the pizzas he felt like :)

We hope that you will enjoy Gorm's pizzas, as much as Gorm do.

Pssst!

Kids are of course welcome to order from the regular menucard as well.



DID YOU KNOW...

The longest pizza in the world was made in Naples, and was 1.8 km. long. It took 100 chefs 11 hours to make the pizza. They used 2.000 kg. flour, 1.600 kg. tomatoes, 2.000 kg. mozzarella and 30 kg. fresh basil to make the pizza.