

COCKTAILS - 6 FOR 300 (SAVE 150)



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

Gin, tonic and fresh rosemary.

75

APEROL SPRITZ

The classic Italian aperitif with Aperol, prosecco and orange.

75

BEER

50 CL. 40 CL. 60 CL.

GORM'S PIZZA BEER (6%)

Special made beer created in co-operation between Gorm's and the brewmasters from Crafted By. The beer is only available at Gorm's pizza.

60

75

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

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%)

Powerfull 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

SODA & WATER

33 CL.



COCA COLA, ZERO ELLER FANTA

32

SAN PELLERGRINO WITH SPARKLES

35

PANNA WATER

35

TAP WATER PR. PERSON

15

HOMEMADE LEMONADE lime/ginger/lemon grass

35

HOMEMADE LEMONADE lemon

35

BUBBLES AND ROSÉ

15 CL.



75 CL.

PROSECCO TREVISO, FRATELLI COLLAVO (ORGANIC)

Bubbles with notes of fruit and pear.

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

Apple, lemon and smoke.

450

PINOT GRIGIO DELLE VENEZIE, FRATELLI COLLAVO (ØKO)

Mature williamspear with a scent of wheat field.

275

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

RED WINE

15 CL.



75 CL.

LIGHT AND ELEGANT

BARBERA D'ASTI "LE ORME", MICHELE CHIARLO

Plum and forest fruits.

325

PINOT NOIR "LUZIA", ST. PAUL'S

Light berries and elegant.

375

FRUITDRYVNE

APPASSIMENTO SALENTO, VALLONE

Mature and strong with a taste of dried fruits.

75

275

CANNONAU DI SARDEGNA, "LILLOVÉ", GABBAS

Expressive and sun-ripened.

325

KLASSISKE

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

KRAFTFULDE

AMARONE DELLA VALPOLICELLA, MASSIMAGO (ØKO)

Cherries, prune and chocolate.

675

BAROLO "TORTONIANO", MICHELE CHIARLO

Top-Barolo from top-producer.

775

