

# 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.  
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".

## COCKTAILS

MIMOSA - BUBBLES WITH ORANGE JUICE 30,-

BELLINI - BUBBLES WITH GINGER, LIME AND LEMONGRASS 30,-

## HOT BEVERAGES

ESPRESSO 25,-

HOT CHOCOLATE 35,-

AMERICANO 25,-

CAFFE LATTE 35,-

MACCHIATO 25,-

TEA 35,-

CAPPUCCINO 35,-

EXTRA SHOT +8,-

# 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.