

BRUNCH

SERVED UNTIL 15.00

JOHN'S BRUNCH PLATE 169,-

Egg Benedict / Veggie Benedict
Beetroot marinated salmon with horseradish cream
Avocadomash with smoked paprika and tomato
Mini Croque Madame with truffle bechamel
Fruit and bread and butter

WOO'S BRUNCH PLATE 169,-

Egg Benedict / Veggie Benedict,
Avocadomash with smoked paprika and tomato
Mini quiche with leek
Grilled green asparagus with shrimps
Fruit and bread and butter

Truffle +75,-

Add black summer truffle for your dish
- When you need a little extra!

SMALL DISHES & SIDES

Egg Benedict 80,-

With spinach and ham

Woo's Egg Royal 85,-

With avocado and salmon

Veggie Benedict 80,-

With spinach and tomato

Scrambled eggs with bacon and tomato 55,-

Served with bread and butter

Scrambled eggs with salmon 75,-

Served on bread with dill

John's Steak and Egg 85,-

Slices of veal, fried egg, baked cherry tomato and truffle mayo

Avocadomash 70,-

Avocadomash served on bread with smoked paprika

Add on: Poached egg +15,-

Tomato salad 50,-

With lemon oil, olives and mozzarella

Grilled green asparagus 55,-

With lemon oil and danish parmesan

Add on shrimps: + 25,-

Summer yoghurt 45,-

With granola and berries

Hummus 35,-

With olive oil

Truffle fries 45,-

With truffle mayo

Parmesan fries 45,-

With chili mayo

- BRUNCH DRINKS -

Mimosa

Prosecco with fresh orange juice

75,-

Bloody Mary

Vodka, tomato juice, lemon juice, sellerisalt, tabasco, worchestersauce

99,-

ENGLISH

JOHN&WOO AMAGER

LUNCH

SERVED FROM 11.30 - 16.00

OPEN SANDWICHES

1 pcs. 79,- 2 pcs. 150,- 3 pcs. 210,-

Breaded Plaice

With remoulade, lemon and dill

Egg & Shrimps

With lemon mayo, lemon and dill

Veal Cuvette

With cold bearnaise and pickled red onion

- KLASSIKERNE -

JOHN&WOO Burger* 159,-

Cheese, bacon, chili mayo, pickled red onions, pickled cucumber, tomato and fries

Add on fried egg: +15,-

Veggie burger 159,-

Soya steak, cheese, chili mayo, pickled red onions, pickled cucumber, tomato and fries

Add on fried egg: + 15,-

Moules Frites 185,-

White wine steamed mussels with fries and aioli

Open Shrimp Sandwich 155,-

Hand pilled shrimps on toasted bread with mayo lemon and dill

Croque Madame 145,-

Luxury toast with gryère cheese, ham, truffle bechamel, fried egg and salad

Tatar Frites 159,-

Creamy beef tatar, truffle mayo, danish parmesan and fries with chili mayo

Caesar Salad 139,-

Chicken, croutons, caesar dressing, and bacon

SWEET & CHEESE

Belgian waffle 65,-

With vanilla cream and berries

Vanilla Panna Cotta 55,-

With strawberry gel

Cremé Brulée french toast 55,-

With espresso mascarpone

Camembert Frites 55,-

With black current marmelade and toasted bread

Croissant 24,-

Spørg tjeneren for allergener - *Vi anbefaler altid vores kød medium stegt ved ca. 57 grader

ENGLISH JOHN&WOO AMAGER

3 COURSE MENU 350,-

MIN. 2 PERSONS

BEETROOT MARINATED SALMON

HORSERADISH CREAM, SALTED CUCUMBER - FRESH HERBS

VEAL ROAST FAMILY STYLE

BEARNAISE - SEASONAL VEGETABLES - POMMES RISSELES

CHOCO TRICOLORE

WHITE/LIGHT/DARK CHOCOLATE MOUSSE WITH CRUMBLE

PAIRED WINE MENU: + 250,-

THE KITCHEN IS OPEN FROM 17.00 - 21.00

TRUFFLE +75,-

*ADD BLACK SUMMER TRUFFLE FOR YOUR DISH
- WHEN YOU NEED A LITTLE EXTRA!*

SNACKS

IBERICO HAM 95,-

WITH OLIVE OIL

HUMMUS W/ BREAD 35,-

PRUNIER CAVIAR, 10G 195,-

WITH DB 50% CREME FRAISE AND BUTTERED BREAD

OISTERS: 3/6 PCS: 105,-/195,-

*FINE DE CLAIRE - WITH VINAIGRETTE AND LEMON
(ONLY FRIDAY - SATURDAY - SUNDAY)*

STARTERS

STEAMED WHITE AND GREEN ASPARAGUS 125,-

SAUCE HOLLANDAISE - HAND PILLED SHRIMPS - FRESH HERBS

BEETROOT MARINATED SALMON 115,-

HORSERADISH CREAM, SALTED CUCUMBER - FRESH HERBS

CREAMY BEEF TATAR 115,-

TRUFFLE MAYO - DANISH PARMESAN - FRESH HERBS

BAKED CAULIFLOWER 99,-

BROWN BUTTER W./ CAPERS - BEETROOT GASTRIK

- SIDES -

TOMATO SALAD 55,-

*WITH FRESH MOZZARELLA, OLIVES AND
LEMON OIL*

CAESAR SALAD 55,-

*SALAD WITH CAESAR DRESSING AND
CROUTONS*

GRILLED GREEN ASPARAGUS 55,-

WITH LEMON OIL AND DANISH PARMESAN

TRUFFLE FRIES 50,-

WITH TRUFFLE MAYO

PARMESAN FRIES 50,-

WITH CHILI MAYO

MAIN COURSES

FISH OF THE WEEK

ASK THE WAITER FOR MENU AND PRICE

STEAK BEARNAISE 285,-*

*BEEF-RIBEYE - BEARNAISE - PICKLED KING OYSTER
MUSHROOMS - FRIES*

VEAL ROAST FAMILY STYLE*

MIN. 2 PERSONER

BEARNAISE - SEASONAL VEGETABLES - POMMES RISSELES

PRICE PR. PERSON: 235,-

CREAMY PASTA W. GRILLED SALMON 225,-

*TAGLIATELLE - MUSSEL/TOMATO SAUCE - FRESH PEAS -
GRILLED SALMON FILET*

JOHN&WOO BURGER* 159,-

*CHEESE, BACON, CHILI MAYO, PICKLED RED ONIONS, PICKLED
CUCUMBER, TOMATO AND FRIES*

ADD ON FRIED EGG: +15,-

VEGGIE BURGER 159,-

*SOYA STEAK, CHEESE, CHILI MAYO, PICKLED RED ONIONS,
PICKLED CUCUMBER, TOMATO AND FRIES*

ADD ON FRIED EGG: + 15,-

MOULES FRITES 185,-

WHITE WINE STEAMED MUSSELS WITH FRIES AND AIOLI

DESSERTS

CREMÉ BRULÉE 99,-

WITH MANGO SORBET

CHOKO TRICOLORE 99,-

*WHITE/LIGHT/DARK CHOCOLATE MOUSSE &
CRUMBLE*

VANILJE-PANNA COTTA 99,-

*WITH COLD SEA BUCKTHORN/CHAMPAGNE
SOUP AND TUILLE*