

# BRUNCH

SERVED UNTIL 15.00

## JOHN'S BRUNCH PLATE 169,-

Egg Benedict / Veggie Benedict  
Stracciatella with baked cherry tomato  
Avocadomash with smoked paprika and tomato  
Steak&Egg with truffle mayo  
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 creamy shrimp salad  
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: Poched 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

### Skagentoast 155,-

Creamy shrimp salad 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

### Icecream Dessert 55,-

Vanilla - Raspberry - Mango

### Cremé Brulée french toast 55,-

With espresso mascarpone

### Camembert Frites 55,-

With black current marmelade and toasted bread

### Croissant 24,-

# ENGLISH JOHN&WOO AMAGER

## 3 COURSE MENU 365,-

MIN. 2 PERSONS

BAKED NORWEGIAN LOBSTER  
SUMMER SALAD - PARSLEY/GARLIC BUTTER

VEAL ROAST FAMILY STYLE  
BEARNAISE - SEASONAL VEGETABLES - POMMES RISSELES

CREMEUX AU CHOCOLAT  
CLASSICAL FRENCH CHOCOLATE CAKE WITH RASPBERRY SORBET AND YUZU CURD

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 39,-

SARDINES W/BREAD 75,-

## STARTERS

BAKED NORWEGIAN LOBSTER 125,-  
SUMMER SALAD - PARSLEY/GARLIC BUTTER

ROSE SHRIMPS - SELF-PEEL SHRIMPS 110,-  
LEMON MAYO - TOASTED BREAD

CREAMY BEEF TATAR 115,-  
TRUFFLE MAYO - DANISH PARMESAN - FRESH HERBS

STRACCIATELLA 99,-  
BROWN BUTTER W./ CAPERS - BEETROOT GASTRIK

## - SIDES -

TOMATO SALAD 55,-  
WITH FRESH MOZZARELLA, OLIVES AND  
LEMON OIL

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 295,-\*  
BEEF-RIBEYE - BEARNAISE - FRIES

VEAL ROAST FAMILY STYLE\*  
MIN. 2 PERSONER  
BEARNAISE - SEASONAL VEGETABLES - POMMES RISSELES  
PRICE PR. PERSON: 235,-

CREAMY SEAFOOD LINGUINE 235,-  
SHRIMPS - MUSSELS - BAKED NORWEGIAN LOBSTER

JOHN&WOO BURGER\* 165,-  
CHEESE, BACON, CHILI MAYO, PICKLED RED ONIONS, PICKLED  
CUCUMBER, TOMATO AND FRIES  
ADD ON FRIED EGG: +15,-

VEGGIE BURGER 165,-  
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

## DESSERTER

CREMÉ BRULÉE 99,-  
WITH MANGO SORBET

CREMEUX AU CHOCOLAT 99,-  
CLASSICAL FRENCH CHOCOLATE CAKE WITH  
RASPBERRY SORBET AND YUZU CURD

VANILLA-PARFAIT 99,-  
WITH COLD RHUBARB SOUP AND LEMON  
MARRENGS