

ENGLISH
JOHN&WOO AMAGER

BRUNCH

SERVED UNTIL 14.00

JOHN'S BRUNCH PLATE 189,-

*Egg Benedict / Veggie Benedict
Creamy mushroom toast with danish parmesan
Avocado mash with smoked paprika and tomato
Merguez sausage with sweet mustard
Fruit and homemade bread*

WOO'S BRUNCH PLATE 179,-

*Egg Benedict / Veggie Benedict,
Avocado mash with smoked paprika and tomato
Stuffed mushroom with spinach and mascarpone
Pumpkin/piment soup with creme fraiche
Fruit and homemade bread*

SIDES

Scrambled eggs with bacon and tomato 55,-

Served with bread and butter

Tomato salad 55,-

with lemon oil, olives and fresh mozzarella

Grilled corn ribs 55,-

With garlic butter and coriander

Hummus 39,-

With olive oil

Truffle fries 55,-

With truffle mayo

Parmesan fries 55,-

With chili mayo

SWEET & CHEESE

Gateau Marcel 95,-

With creme anglaise

Cremé Brulée french toast 55,-

With Banana mascarpone

Camembert Frites 55,-

With black current marmelade and toasted bread

Croissant 26,-

Petit Four

1 pcs. 28,- / 3 pcs. 75,- 10 pcs. 225,-

- BRUNCH DRINKS -

Mimosa 75,-

Bloody Mary 99,-

Orange juice 45,-/65,-

Apple juice 45,-/65,-

Red multi juice 45,-/65,-

Beetroot, apple, lemon, ginger

LUNCH

SERVED FROM 11.30 - 16.00

OPEN SANDWICHES

1 pcs. 99,- 2 pcs. 189,- 3 pcs. 265,-

Breaded Plaice

With remoulade, lemon and dill

Egg & Shrimps

With lemon mayo, lemon and dill

Avocado

With smiling egg and smoked paprika

Creamy chicken salad

With apple, bacon, and selleri

Potato

With mayo, 2 kinds of onion and chives

LUNCH PLATE 265,-

Marinated Herring

With egg and onion

Breaded Plaice

With remoulade, lemon and dill

Egg & Shrimps

With lemon mayo, lemon and dill

Creamy chicken salad

With apple, bacon, and selleri

Cheese and crackers

Served with bread and butter

Served gladly with an ice cold danish snaps

Ask the waiter for options and price

THE CLASSISCS

JOHN&WOO Burger* 165,-

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

Add on fried egg: +15,-

Veggie burger 165,-

Beetroot and mushroom beef, 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

Parisian Beef 159,-

Minched meat on toasted bread with yolk, beetroot, horseradish and pickles

Croque Madame 155,-

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 145,-

Chicken, croutons, caesar dressing, and bacon

Kindly ask or inform the waiter for allergens

*The food authority recommends the meat fried at a minimum of 75 degrees, but we always recommend the meat fried 'medium' at a temperature of 55-57 degrees unless other is noticed.

ENGLISH JOHN&WOO AMAGER

THE KITCHEN ARE OPEN FROM 17.00 - 21.00

3-COURSE MENU: 375,-

*THE EASY CHOISE - AT A SPECIAL GOOD PRICE!
MIN. 2 PERSONS*

CREAMY MUSHROOM TOAST
*MUSHROOM ALA CREME - TOASTED BREAD -
PECORINO CHEESE - TARRAGON*

VEAL ROAST FAMILY STYLE
BEARNAISE - SEASONAL VEGETABLES - POMMES RISSOLES

GATEAU MARCEL
CREME ANGLAISE - BERRY COMPOTE - TUILLE

PAIRED VINE MENU: + 250,-

THE WHOLE PACKAGE

*NEEDS TO BE ORDERED FROM THE WHOLE TABLE
(KIDS EXCEPTED)*

APERITIF
SPUMANTE / ELDERFLOWER
3-COURSE MENU
THE EASY CHOISE!
WINE MENU
INCL. WATER STILL/SPARKLING
COFFEE/TEA
INCL. 1 PETIT FOUR

PRICE PER PERSON 750,-

SNACKS

IBERICO HAM 110,-
SERVED WITH OLIVE OIL AND BREAD

HUMMUS 39,-
SERVED WITH BREAD

SARDINES 75,-
SERVED WITH BREAD

STARTERS

LOBSTER BISQUE 125,-
GRILLED SCALLOPS - SELLERI - APPLE - HERBS

GAMBAS 110,-
*BAKED TIGERSHRIMPS - GARLIC BUTTER - HERBS -
SATAY SAUCE - SEAWEED SALAD*

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

CREAMY MUSHROOM TOAST 110,-
*MUSHROOM ALA CREME - TOASTED BREAD -
PECORINO CHEESE - TARRAGON*

- SIDES -

TOMATO SALAD 55,-
*WITH FRESH MOZARELLA, OLIVES
AND LEMON OIL*

GRILLED CORN RIBS 55,-
MED HVIDLØGSSMØR OG KORIANDE

TRUFFLE FRIES 55,-
WITH TRUFFLE MAYO

PARMESAN FRIES 55,-
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 RISSOLES
PRICE PER PERSON: 245,-

CREAMY MUSHROOM PASTA 265,-
GRILLED VEAL - FRESH TRUFFLE - BAKED CHERRY TOMATOES

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

VEGGIE BURGER 165,-
*BETROOT AND MUSHROOM STEAK, CHEESE, CHILI MAYO,
PICKLED RED ONIONS, PICKLED CUCUMBER, TOMATO AND
FRIES*
ADD ON BEARNAISE: + 15,-

MOULES FRITES 185,-
WHITE WINE STEAMED MUSSELS WITH FRIES AND AIOLI

DESSERTS

GATEAU MARCEL 99,-
CREME ANGLAISE - BERRY COMPOTE - TUILLE

APPLE - TARTE TATIN 99,-
VANILLA ICE CREAM - CRUMBLE

CHEESE PLATE 110,-
*VESTERHAVSOST - TOMME DE SAVOIE - BRIE DE MEAUX
MARINATED APRICOT - CRACKERS*

PETIT FOUR
1 PCS. 28,- / 3 PCS. 75,- / 10 PCS. 225,-

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