

JOHN&WOO AMAGER

BRUNCH

SERVERES FRA TIL KL. 14.00

JOHN'S BRUNCHANRETNING 189,-

Egg Benedict / Veggie Benedict
Cremet svampetoast med vesterhavsost
Avocadomash med røget paprika og tomat
Kyllinge-nugget med chilimayo
Frukt og hjemmebagt brød og smør

WOO'S BRUNCHANRETNING 179,-

Egg Benedict / Veggie Benedict,
Avocadomash med røget paprika og tomat,
Bagt brie de meux på toast med brombærmarmelade
Lun græskar/piment-suppe med creme fraiche
Frukt og hjemmebagt brød og smør

SIDES

Røræg med bacon og tomat 55,-

Serveret med brød og smør

Tomatsalat 55,-

Med grøn basilikumspesto, oliven og frisk mozzarella

Grillede Padrons 55,-

Med vesterhavsost

Hummus 39,-

Med olivenolie

Trøffelritter 55,-

Med trøffelmayo

Parmesanritter 55,-

Med Chilimayo

SØDT & OST

Dagens søde tand

Spørg tjeneren for udvalg og pris

Cremé Brulée french toast 55,-

Med bananmascarpone

Camembert Frites 55,-

Med solbærsylt og ristet brød

Croissant 26,-

Petit Four

1 stk. 28,- / 3 stks. 75,- 10 stks. 225,-

- BRUNCH DRINKS -

Mimosa 85,-

Bloody Mary 99,-

Friskpresset appelsinjuice 45,-/65,-

Koldpresset Æblemost 45,-/65,-

Friskpresse Rød multijuice 45,-/65,-

Rødbede, æble, ingefær og citrus

FROKOST

SERVERES FRA 11.30 - 16.00

SMØRREBRØD

1 stk. 99,- 2 stks. 189,- 3 stks. 265,-

Paneret rødspættefilet

Med remoulade, citron og dild

Æg & håndpillede rejer

Med citronmayo, citron og dild

Avocado

Med smilende æg og røget paprika

Hønsesalat

Med selleri, æble og bacon

Kartoffelmad

Med mayo, 2 slags løg og purløg

FROKOSTPLATTE 265,-

Marineret sild

Med æg og løg

Paneret rødspættefilet

Med remoulade og citron

Æg & Håndpillede Rejer

Med citronmayo og dild

Hønsesalat

Med selleri, æble og bacon

Ost og kiks

Serveret med hjemmebagt brød og smør

Serveres glædeligt med en iskold snaps på siden

Spørg tjeneren for udvalg og pris

KLASSIKERNE

JOHN&WOO Burger* 165,-

Ost, bacon, chilimayo, syltede rødløg, syltede agurker, tomat og fritter

Tilkøb spejlæg: +15,-

Vegetarburger 165,-

Vegetarbof af rødbeder og svampe, ost, chilimayo, syltede rødløg, syltede agurker, tomat og fritter

Tilkøb spejlæg: + 15,-

Confitteret Andeburger 175,-

BBQ-pulled duck, Chilimayo, Coleslaw med pære, Fritter og chilimayo

Pariserbof 159,-

Den klassiske på ristet brød med rå æggeblomme, peberrod, rødbede og pickles

Croque Madame 155,-

Luksustoast med gryéreost, honningskinke og trøffelbechamel på hjemmebagt brød med spejlæg og salat

Tatar Frites 159,-

Rørt oksetatar, trøffelmayo, vesterhavsost og fritter med chilimayo

Cæsar Salat 145,-

Kylling, hjertesalat, croutoner, cæsardressing og bacon

Spørg tjeneren for allergener -

*Fødevarestyrelsen anbefaler kødet stegt til minimum 75 grader, men vi steger som udgangspunkt vores kød ved til ca. 55-57 grader medmindre I ønsker andet.

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
Chicken nugget with chili mayo
Fruit and homemade bread*

WOO'S BRUNCH PLATE 179,-

*Egg Benedict / Veggie Benedict,
Avocado mash with smoked paprika and tomato
Baked brie de meaux on toast with blackberry marmelade
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 Padrons 55,-

With danish parmesan

Hummus 39,-

With olive oil

Truffle fries 55,-

With truffle mayo

Parmesan fries 55,-

With chili mayo

SWEET & CHEESE

Today's sweet

Ask the waiter for option and price

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,-

Pulled duck burger 185,-

BBQ duck confit with pear coleslaw, chilimayo and fries

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.

JOHN&WOO AMAGER

KAFFE

Filterkaffe	25,-/35,-
Espresso	20,-/25,-
Americano	25,-/30,-
Cortado	30,-/35,-
Flat White	30,-/35,-
Cafe Latte	35,-/45,-
Cappucino	35,-/45,-
Chai Latte	35,-/45,-
Te (Øko. fra Chaplon)	35,-
<i>Kvæde, Tivoli, Bjergblomst, Fuldmåne, Earl grey</i>	
Varm Chokolade (m./u. flødeskum)	45,-
Iskaffe	45,-
<i>(Havremælk (+5,-))</i>	

SOFT DRINKS

Friskpresset Appelsinjuice	45,-/65,-
Koldpresset Æblemost	45,-/65,-
Friskpresset Rød Multijuice	45,-/65,-
<i>Rødbede, Æble, Ingefær og Citrus</i>	
Hjemmelavet Citruslemonade	65,-
Hjemmelavet Passionslemonade	65,-
Øko Hyldeblomstsft	40,-
Øko Rabarbersaft	40,-
Coca Cola	35,-/55,-
Cola Zero	35,-/55,-
Squash	35,-/55,-
Ramlöse	35,-/65,-

FADØL

Carlsberg	40,-/60,-
Tuborg Classic	40,-/60,-
Jacobsen Yakima IPA	45,-/69,-
Grimbergen DB. Ambrée	45,-/69,-
Kronenbourg Blanc	45,-/69,-
Carlsberg Nordic (alk. fri)	38,-

APERITIF & COCKTAILS

APERITIF

GLAS/PITCHER (1,3L)

APEROL SPRITZ	99,-/350,-
LILLET SUMMER SPRITZ	99,-/350,-
<i>VÆLG MELLEM: JORDBÆR, HINDBÆR ELLER MANGO</i>	
SPUMANTE/HYLDEBLOMST	85,-/350,-

KLASSIKERNE

DARK 'N' STORMY	99,-/350,-
GIN HASS	99,-/350,-
WHISKEY SOUR	120,-
OLD FASHIONED	120,-
NEGRONI	120,-

SIGNATUR COCKTAILS

GINGER PASSION	120,-/395,-
HINDBÆR SOUR	120,-

G&T'S

SERVERES MED FRANKLIN&SONS INDIAN TONIC

MONKEY 47	125,-
TANQUERAY	89,-
HENDRICK'S	99,-
WHITLEY NEEL	99,-

*VÆLG MELLEM:
BLODAPPELSIN, RABARBER & INGEFÆR, KVÆDE*

AFTER DINNER

ESPRESSO MARTINI	120,-
IRISH COFFEE	89,-

AVEC & SNACKS

Limoncello	45,-
Baileys	55,-
Pastis - Pernod Ricard	85,-
Calvados fine	65,-
Calvados XO	95,-
Remy Martin	75,-
Ron Zacappa 23 års	85,-
Oliven	55,-
Saltede & Røgede Mandler	55,-
Rodfrugtschips	45,-
Hummus m/ brød	39,-
Iberico skinke	110,-

ENGLISH
JOHN&WOO AMAGER

COFFEE

coffee	25,-/35,-
Espresso	20,-/25,-
Americano	25,-/30,-
Cortado	30,-/35,-
Flat White	30,-/35,-
Cafe Latte	35,-/45,-
Cappucino	35,-/45,-
Chai Latte	35,-/45,-
Tea (eco. from Chaplon)	35,-
<i>Quince, Tivoli, Bjergblomst, Fuldmåne, Earl grey</i>	
Hot Chocolate (with/without cream)	45,-
Ice coffee	45,-
<i>Oat milk (+5,-)</i>	

SOFT DRINKS

Orange Juice	45,-/65,-
Apple Juice	45,-/65,-
Red Multi juice	45,-/65,-
<i>Beetroot, apple, ginger, lemon</i>	
Homemade lemonade	65,-
Homemade passion lemonade	65,-
Eco Elderflower	40,-
Eco Rhubarb	40,-
Coca Cola	35,-/55,-
Cola Zero	35,-/55,-
Squash	35,-/55,-
Ramlöse	35,-/65,-

DRAFT BEER

Carlsberg	40,-/60,-
Tuborg Classic	40,-/60,-
Jacobsen Yakima IPA	45,-/69,-
Grimbergen DB. Ambrée	45,-/69,-
Kronenbourg Blanc	45,-/69,-
Carlsberg Nordic (alk. free)	38,-

APERITIF & COCKTAILS

APERITIF

GLASS/PITCHER (1,3L)

APEROL SPRITZ	99,-/350,-
LILLET SUMMER SPRITZ	99,-/350,-
<i>CHOOSE BETWEEN: STRAWBERRY, RASPBERRY, MANGO</i>	
SPUMANTE/ELDERFLOWER	85,-/350,-

THE CLASSISCS

DARK 'N' STORMY	99,-/350,-
GIN HASS	99,-/350,-
WHISKEY SOUR	120,-
OLD FASHIONED	120,-
NEGRONI	120,-

SIGNATURE COCKTAILS

GINGER PASSION	120,-/395,-
HINDBÆR SOUR	120,-

G&T'S

SERVED WITH FRANKLIN&SONS INDIAN TONIC

MONKEY 47	125,-
TANQUERAY	89,-
HENDRICK'S	99,-
WHITLEY NEEL	99,-

*CHOOSE BETWEEN:
 BLOOD ORANGE, RHUBARB & GINGER, QUINCE*

AFTER DINNER

ESPRESSO MARTINI	120,-
IRISH COFFEE	89,-

AVEC & SNACKS

Limoncello	45,-
Baileys	55,-
Pastis - Pernod Ricard	85,-
Calvados fine	65,-
Calvados XO	95,-
Remy Martin	75,-
Ron Zacappa 23 års	85,-
Olives	55,-
Salted & Smoked Almonds	55,-
Beetroot chips	45,-
Hummus w./ bread	39,-
Iberico ham	110,-

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
BERNAISE - SEASONAL VEGETABLES - POMMES RISSOLES

APPLE DESSERT
CRUMBLE - WARM APPLLE COMPOTE - VANILLA ICE - MERINGUE

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. FILTERED 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

FRENCH ONION SOUP 110,-

GRUYÈR TOAST - PARSLEY

FRIED SCALLOPS 125,-

CAULIFLOWER PURÉ - BROWN BUTTER SAUCE -
VESTERHAVSOST CHIPS

CREAMY BEEF TATAR 120,-

TRUFFLE MAYO - DANISH PARMESAN - FRESH HERBS

CREAMY MUSHROOM TOAST 110,-

MUSHROOM ALA CREME - TOASTED BREAD -
PECORINO CHEESE - TARRAGON

ADD ON: FRESH TRUFFLE + 45,-

MAIN COURSES

FISH OF THE WEEK

ASK THE WAITER FOR MENU AND PRICE

DISH OF THE WEEK

ASK THE WAITER FOR MENU AND PRICE

VEAL ROAST FAMILY STYLE*

MIN. 2 PERSONS

BERNAISE - SEASONAL VEGETABLES - POMMES RISSOLES

PRICE PER PERSON: 245,-

STEAK BERNAISE 295,-*

BEEF-RIBEYE - BERNAISE - FRIES

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 BERNAISE: +15,-

VEGGIE BURGER 165,-

BEEETROOT AND MUSHROOM STEAK, CHEESE, CHILI MAYO,
PICKLED RED ONIONS, PICKLED CUCUMBER, TOMATO AND
FRIES

ADD ON BERNAISE: + 15,-

DESSERTS

PROFITEROLES 99,-

VANILLA ICE - HOT CHOCOLATE SAUCE - ROASTED ALMONDS

APPLE DESSERT 99,-

CRUMBLE - WARM APPLLE COMPOTE - VANILLA ICE - MERINGUE

CHEESE PLATE 120,-

VESTERHAVSOST - TOMME DE SAVOIE - BRIE DE MEAUX
MARINATED APRICOT - CRACKERS

PETIT FOUR

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

- SIDES -

TOMATO SALAD 55,-

WITH FRESH MOZARELLA, OLIVES
AND LEMON OIL

GRILLED PADRONS 55,-

WITH DANISH PARMESAN

TRUFFLE FRIES 55,-

WITH TRUFFLE MAYO

PARMESAN FRIES 55,-

WITH CHILI MAYO

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.

JOHN&WOO AMAGER

KØKKENET ER ÅBENT FRA 17.00 - 21.00

3-RETTERS MENU: 375,-

DET LETTE VALG - TIL EN SÆRLIGT GOD PRIS!
(MIN. 2 PERSONER)

CREMET SVAMPETOAST

SÆSONENS SVAMPE ALA CREME - RISTET SURDEJSBRØD -
PECORINO-OST - ESTRAGON

KALVESTEG FAMILYSTYLE

BEARNAISE - SÆSONENS GRØNT - POMMES RISSOLES

GAMMELDAWS ÆBLEKAGE I NYE KLÆDER

CRUMBLE - LUN ÆBLEKOMPOT - VANILJEIS - MARRENGS

TILPASSET VINMENU: + 250,-

HELE PAKKEN

SKAL BESTILLES AF HELE BORDET
(BØRN UNDTAGET)

VELKOMSTDRINK

SPUMANTE / HYLDEBLOMST

3-RETTERS MENU

DET LETTE VALG!

VINMENU

INKL. VAND M./U. BRUS

KAFFE/TE

INKL. 1 PETIT FOUR

PRIS PR. PERSON 750,-

SNACKS

IBERICO SKINKE 110,-

SERVERET MED OLIVENOLIE OG BRØD

HUMMUS 39,-

SERVERET MED BRØD

SARDINER 75,-

SERVERET MED BRØD

FORRETTER

KLASSISK FRANSK LØGSUPPE 110,-

GRUYÈRETOAST - PERSILLE

STEGTE KAMMUSLINGER 125,-

BLOMKÅLSPURÉ - BRUNET SMØR - VESTERHAVSOST-CHIPS

RØRT OKSETATAR 120,-

TRØFFELMAYO - VESTERHAVSOST - FRISKE URTER

CREMET SVAMPETOAST 110,-

SÆSONENS SVAMPE ALA CREME - RISTET SURDEJSBRØD -
PECORINO-OST - ESTRAGON

ADD ON: FRISKRETVET TRØFFEL +45,-

HOVEDRETTER

UGENS FISK

SPØRG TJENEREN FOR MENU OG PRIS

UGENS TAVLERET

SPØRG TJENEREN FOR MENU OG PRIS

KALVESTEG FAMILYSTYLE*

MIN. 2 PERSONER

BEARNAISE - SÆSONENS GRØNT - POMMES RISSOLES

PRIS PR. PERSON: 245,-

STEAK BEARNAISE 295,-*

OKSE-RIBEYE - BEARNAISE - FRITTER

CREMET SVAMPEPASTA 265,-

GRILLET KALV - FRISKRETVET TRØFFEL - BAGTE TOMATER

JOHN&WOO BURGER* 165,-

OST - BACON - SYLTEDE RØDLØG - SYLTEDE AGURKER -
TOMAT - FRITTER - CHILIMAYO

TILKØB: BEARNAISE + 15,-

VEGETARBURGER 165,-

VEGETARBØF AF RØDBEDER OG SVAMPE - OST - SYLTEDE
RØDLØG - SYLTEDE AGURKER - TOMAT - FRITTER - CHILIMAYO

TILKØB: BEARNAISE +15,-

DESSERTER

PROFITEROLES 99,-

VANILJEIS - VARM CHOKOLADESOVS - RISTEDE MANDLER

GAMMELDAWS ÆBLEKAGE I NYE KLÆDER 99,-

CRUMBLE - LUN ÆBLEKOMPOT - VANILJEIS - MARRENGS

OSTETALLERKEN 120,-

VESTERHAVSOST - TOMME DE SAVOIE - BRIE DE MEAUX
MARINERET ABRIKOSER - KIKS

PETIT FOUR

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

- SIDES -

TOMATSALAT 55,-

MED FRISK MOZZARELLA,
OLIVEN OG CITRONOLIE

GRILLEDE PADRONS 55,-

MED VESTERHAVSOST

TRØFFELFRITTER 55,-

MED TRØFFELMAYO

PARMESANFRITTER 55,-

MED CHILIMAYO

Spørg tjeneren for allergener

*Fødevarerstyrelsen anbefaler kødet stegt til minimum 75 grader, men vi steger som udgangspunkt vores kød 'medium' ved en kerntemperatur på ca. 55-57 grader med mindre andet ønskes.