

LUNCH MENU

SMALLER DISHES

WE RECOMMEND 2-3 COURSES PP.

John & Woo's favorite menu 159,-

Try our 3 favorites:

Egg Benedict - Avocadomash - Tomato salat

Our Benedicts

The Rolls Royce of breakfast - All our Benedicts are served with toasted English muffin, poached egg & sauce hollandaise

Egg Benedict

The classic one with ham & spinach

79,-

Woo's Egg Royal

Cold smoked salmon & sautéed spinach

85,-

Veggie Benedict

French brie & avocadomash

79,-

John's Steak and Egg

Veal, fried egg & truffle mayo

85,-

Scrambled Eggs With Bread

Roasted bread with eggs. choose between:

Honey glazed ham or smoked cold smoked salmon

69,-

Croque Madame

Gruyère cheese, honey glazed ham, fried egg & truffle bechamel

69,-

Avocadomash

Served on rye bread with tomatoes & roasted buckwheat

62,-

Add Poached Egg + 15kr

Tomato & Asparagus Salad

Cherry tomatoes with asparagus, mozzarella & lemon oil

55,-

Vegan Summer Yogurt

Soy yogurt with buckthorn cream, granola & mixed sugar pickled berries

39,-

DANISH 'SMØRREBRØD'

FROM 11.30 - 15.30

Egg & Shrimps

Eggs & shrimps with lemon mayo served with shrimps & buckwheat

89,-

Chicken Salad

Homemade chicken salad with steamed asparagus, bacon & pomegranate

79,-

John&Woo's Luncheon

Treat yourself with both our 'smørrebrød'

159,-

THE CLASSICS

FROM 11.30 - 15.30

Moules Frites

Steamed blue mussels with fries & aioli

149,-

John & Woo Burger

Bacon, ost, truffle mayo & fries

149,-

Rosé Shrimps

Rosé shrimps served with homemade lemon mayo & dill pris mangler

135,-

Baked Celery

Celery, baked roots with hazelnuts, tarragon & beetroot gastrique

125,-

SEAFOOD PLATE

Fried scallop - Rosé shrimps - Steamed Mussels & Poached Crab Glaws

Served with homemade bread & butter

Daily price - Ask your waiter

DESSERTS

Vegan Panna Cotta

Coconut panna cotta with strawberries & crumble

80,-

Chocolate Cake

Rhubarb, strawberries & yogurt meringue

89,-

DINNER MENU

STARTERS

Rosé Shrimps Rosé shrimps served with homemade lemon mayo & dill	110,-
Gratinated Crab Claw Served with panzanella, croutons & mozzarella	99,-
Fried Scallops Strawberries, sour cream & peas	105,-
Moules Marinières Steamed mussels	95,-
Fried Broccolini Asparagus, pickled butternut, granola & butternut puré	90,-

SMALL TASTING MENU 275,- 3 STARTERS

- Ask your waiter for todays menu

BIG TASTING MENU 335,- 3 STARTERS + 1 DESSERT

- Ask your waiter for todays menu

MAINCOURSES

Fish of the week

Ask your waiter

Moules frites

Steamed mussels with fries & aioli

John & Woo Burger

Bacon, cheese, fries & truffle mayo

add Bearnaise + 15,-

Veal 'Familystyle'

199,- pp.

Min 2 persons

Braised veal with burned carrots, baked celery, homemade bearnaise & pommes risolee

Steak Bearnaise

245,-

300g. Ribeye, fries, homemade bearnaise & baked tomatoes

Baked Celery

159,-

Celery, baked roots with hazelnuts, tarragon & beetroot gastrique

SEAFOOD PLATE

Fried scallops - Rosé Shrimps - Steamed
Mussels - Crab Claws

Served with homemade bread & butter

Daily Price - Ask your waiter

DESSERTS

Vegan Panna Cotta

105,-

Coconut panna cotta with strawberries & crumble

John & Woo's Cheeses

80,-

'Kirk´ s' goat cheese & blue cheese from Arla Unika, served with crackers & apple compote

Chocolate Cake

89,-

Rhubarb, strawberries & yogurt meringue

DRINKS & COFFEE

COCKTAILS & PITCHERS

Procecco/Hyldeblomst	65,-
Aperol Spritz	89,-
Dark ´N´ Stormy	89,-
Ginger Passion	89,-
Cosmopolitan	89,-
White Russian	89,-
Espresso Martini	89,-
Irish Coffee	89,-
Long drinks	65,-
Pitchers (1,3 Liter)	300,-
Gin&tonics special vælg mellem:	85,-
Hendricks, Hindbær, Kvæde, Rabarber/Ingefær, eller Blodappelsin	

SOFT DRINKS

Sodavand vælg mellem:	30,- 50,-
Coca Cola, Cola Zero, Sprite, Squash	
Lemonade vælg mellem:	45,-
Øko. Citrus eller, Øko. Pink	
Friskpresset juice vælg mellem:	40,- 55,-
Appelsin, æblemost eller rød multijuice	
Øko. Saft vælg mellem	35,-
Rabarbersaft eller Hyldeblomst	
Filtreret vand m/u brus	25,-
ad libitum pr. person	

SNACKS

Oliven	49,-
Mandler	49,-

FADØL - DRAUGHT BEER

Carlsberg	35,- 54,-
Tuborg Classic	35,- 54,-
Grimbergen DB. Ambrée	40,- 60,-
Jacobsen Yakima IPA	45,- 64,-
Kronenbourg 1664 Blanc	45,- 64,-
Sommersby (flaske)	40,-
Carlsberg Nordic (flaske)	30,-

KAFFE & AVEC

Filter kaffe	25,-
Espresso	20,- 25,-
Americano	30,-
Cortado/Flat White	30,- 35,-
Café Latte	35,- 45,-
Cappucino	45,-
Øko. Te fra Chaplon	35,-
Kvæde, Tivoli, Bjergblomst, Fuldmåne eller Earl Grey	
Varm Chokolade m. flødeskum	45,-
Iskaffe	45,-
Tillæg for havre/soyamælk	5,-
Calvados (GS. eller X.O)	75,- 95,-
Remy Martin VSOP Cognac	75,-
Ron Zacapa 23	85,-

DRINKS & COFFEE

COCKTAILS & PITCHERS

Procecco/Hyldeblomst	65,-
Aperol Spritz	89,-
Dark ´N´ Stormy	89,-
Ginger Passion	89,-
Cosmopolitan	89,-
White Russian	89,-
Espresso Martini	89,-
Irish Coffee	89,-
Long drinks	65,-
Pitchers (1,3 Liter)	300,-
Gin&tonics special vælg mellem:	85,-
Hendricks, Hindbær, Kvæde, Rabarber/Ingefær, eller Blodappelsin	

SOFT DRINKS

Sodavand vælg mellem:	30,- 50,-
Coca Cola, Cola Zero, Sprite, Squash	
Lemonade vælg mellem:	45,-
Øko. Citrus eller, Øko. Pink	
Friskpresset juice vælg mellem:	40,- 55,-
Appelsin, æblemost eller rød multijuice	
Øko. saft Vælg mellem	35,-
Rabarber eller Hyldeblomst	
Filtreret vand m/u brus	25,-
Ad libitum per. person	

SNACKS

Oliven	49,-
Mandler	49,-

FADØL - DRAUGHT BEER

Carlsberg	35,- 54,-
Tuborg Classic	35,- 54,-
Grimbergen DB. Ambrée	40,- 60,-
Jacobsen Yakima IPA	45,- 64,-
Kronenbourg 1664 Blanc	45,- 64,-
Sommersby (flaske)	40,-
Carlsberg Nordic (flaske)	30,-

KAFFE & AVEC

Filter kaffe	25,-
Espresso	20,- 25,-
Americano	30,-
Cortado/Flat White	30,- 35,-
Café Latte	35,- 45,-
Cappucino	45,-
Øko. Te fra Chaplon	35,-
Kvæde, Tivoli, Bjergblomst, Fuldmåne eller Earl Grey	
Varm Chokolade m. flødeskum	45,-
Iskaffe	45,-
Tillæg for havre/soyamælk	5,-
Calvados (GS. eller X.O)	75,- 95,-
Remy Martin VSOP Cognac	75,-
Ron Zacapa 23	85,-