

# LUNCH MENU

## SMALLER DISHES

WE RECOMMEND 2-3 COURSES PP.

**John & Woo's favorite menu 159,-**

**Try our 3 favorites:**

**Egg Benedict - Avocadomash - Tomato Salad**

### 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

Spinach & avocadomash

79,-

#### John's Steak and Egg

Veal, fried egg & truffle mayo

85,-

#### Scrambled Eggs

Scrambled eggs, bacon and tomato

69,-

#### Croque Madame

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

69,-

#### Avocadomash

Served on rye bread with tomatoes & roasted buckwheat  
**Add Poached Egg: + 15kr**

62,-

#### Tomatosalad with olives

Cherry tomatoes, lemon oil and mozzarella

55,-

#### Vegan Summer Yogurt

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

42,-

#### Vitello Tonnato

Slices of veal with tunasauce and fried capers

75,-

## DANISH 'SMØRREBRØD'

FROM 11.30 - 16.00

#### Egg & Shrimps

Eggs with mayo served with shrimps & buckwheat

89,-

#### Potato

Tarragonmayo, bacon and baked tomatoes

79,-

#### Veal

With pickled onions and truffelmayo

79,-

#### John&Woo's Luncheon

Treat yourself with all of our "smørrebrød"

225,-

## THE CLASSICS

FROM 11.30 - 16.00

#### Moules Frites

Steamed blue mussels with fries & aioli

149,-

#### John&Woo Burger

Bacon, cheese, chilimayo, pickled onions and cucumber & fries

149,-

**Add fried egg + 15,-**

#### Rosé Shrimps

Rosé shrimps served with lemon mayo & dill

135,-

#### Stirred tartar

With fries, raw egg yolk, and fried capers

155,-

#### Caesar salad

Salad with chicken, bacon, croutons and caesar dressing

139,-

#### The weekly vegan dish

Ask the waiter to get the weekly menu

135,-

## DESSERTS

#### Vegan Panna Cotta

Coconut panna cotta with pickled berries & crumble

80,-

#### Pickled Plums

Pickled plums with white chocolatecreme and crumble

#### Raspberry cheesecake

With liquorice and fresh berries

# DINNER MENU

## STARTERS

<b>Rosé Shrimps</b> Rosé shrimps served with lemon mayo & dill	110,-
<b>Stirred tartar</b> With raw egg yolk and fried capers	115,-
<b>Vitello Tonnato</b> Slices of veal with tunasauce and fried capers	95,-
<b>Moules Marinières</b> Steamed mussels	99,-
<b>Roasted cauliflower</b> With hasselnut and lemon	89,-

**SMALL TASTING MENU 285,-**  
**3 STARTERS**

Ask your waiter for todays menu

**BIG TASTING MENU 340,-**  
**3 STARTERS + 1 DESSERT**

Ask your waiter for todays menu

## MAINCOURSES

<b>Fish of the week:</b> Ask your waiter for menu and price		<b>Panfried poultry</b> With pommes rissolé, white wine sauce and green sautéed	235,-
<b>Moules frites</b> Steamed mussels with fries & aioli	149,-	<b>Steak Bearnaise</b> 300g. Ribeye, fries and homemade bearnaise	255,-
<b>John&amp;Woo Burger</b> Bacon, cheese, chilimayo and fries <b>Add Bearnaise: + 15,-</b>	145,-	<b>The weekly vegan dish</b> Ask your waiter for the weekly menu	159,-

### VEAL "FAMILYSTYLE"

Min. 2 persons

Veal with roasted vegetables, homemade bearnaise and pommes rissolé.

**Price pr. person 199.-**

## DESSERTS

<b>Vegan Panna Cotta</b> Coconut panna cotta with pickled berries & crumble	80,-	<b>John&amp;Woo's Cheeses</b> 'Kirk´ s' goat cheese & blue cheese from Arla Unika, served with crackers & compote	80,-
<b>Raspberry cheesecake</b> With liquorice and fresh berries	89,-	<b>Pickled Plums</b> Pickled plums with white chocolatecreme and crumble	95,-

## DRINKS &amp; COFFEE

## SOFT DRINKS

<b>Friskpresset juice choose between</b>	<b>40,-   55,-</b>
Appelsin, æblemost eller rød multijuice	
<b>Lemonade choose between</b>	<b>45,-</b>
Øko. Citrus eller Øko. Pink	
<b>Øko. Saft choose between</b>	<b>35,-</b>
Hyldeblomst eller Rabarber	
<b>Sodavand choose between</b>	<b>30,-   50,-</b>
Coca Cola, Cola Zero eller Squash	
<b>Filtreret vand m/u brus</b>	<b>25,-</b>
Ad libitum pr. person	

## COCKTAILS &amp; PITCHERS

<b>Prosecco/Hyldeblomst</b>	<b>65,-</b>
<b>Aperol Spritz</b>	<b>89,-</b>
<b>Dark 'N' Stormy</b>	<b>89,-</b>
<b>Gin Hass</b>	<b>89,-</b>
<b>Ginger Passion</b>	<b>89,-</b>
<b>Cosmopolitan</b>	<b>89,-</b>
<b>White Russian</b>	<b>89,-</b>
<b>Espresso Martini</b>	<b>89,-</b>
<b>Irish Coffee</b>	<b>89,-</b>
<b>Long drinks</b>	<b>65,-</b>
<b>Gin&amp;tonics special choose between:</b>	<b>85,-</b>
Hendricks, Hindbær, Kvæde, Rabarber/Ingefær, eller Blodappelsin	
<b>Pitchers (1,4 Liter) chose between:</b>	<b>300,-</b>
Aperol Spritz, Dark 'N' Stormy, Gin Hass, Ginger Passion eller Cosmopolitan	

## FADØL - DRAUGHT BEER

<b>Carlsberg</b>	<b>35,-   54,-</b>
<b>Tuborg Classic</b>	<b>35,-   54,-</b>
<b>Jacobsen Brown Ale</b>	<b>40,-   60,-</b>
<b>Jacobsen Yakima IPA</b>	<b>45,-   64,-</b>
<b>Kronenbourg 1664 Blanc</b>	<b>45,-   64,-</b>
<b>Carlsberg Nordic (flaske)</b>	<b>30,-</b>

## KAFFE &amp; AVEC

<b>Filterkaffe</b>	<b>25,-</b>
<b>Espresso</b>	<b>25,-</b>
<b>Americano</b>	<b>30,-</b>
<b>Cortado / Flat White</b>	<b>35,-</b>
<b>Café Latte</b>	<b>35,-   45,-</b>
<b>Cappucino</b>	<b>45,-</b>
<b>Øko. Te fra Chaplon</b>	<b>35,-</b>
Kvæde, Tivoli, Bjergblomst, Fuldmåne eller Earl Grey	
<b>Varm Chokolade m. flødeskum</b>	<b>45,-</b>
<b>Iskaffe</b>	<b>45,-</b>
Vanilje, karamel, hasselnød	
<b>Tillæg for havremælk</b>	<b>5,-</b>
<b>Calvados (GS. eller X.O)</b>	<b>75,-   95,-</b>
<b>Remy Martin VSOP Cognac</b>	<b>75,-</b>
<b>Ron Zacapa 23</b>	<b>85,-</b>

## SNACKS

<b>Oliven</b>	<b>49,-</b>	<b>Brødkurv m Aioli</b>	<b>29,-</b>
<b>Mandler</b>	<b>49,-</b>	<b>Chips</b>	<b>29,-</b>