

ENGLISH
JOHN&WOO NORDHAVN

BRUNCH

SERVED UNTIL 14.00

JOHN'S BRUNCH PLATE 169,-

Egg Benedict / Veggie Benedict
Beetroot marinated salmon with horseradish cream
Avocadomash with smoked paprika and tomato
Mini Croque Madame with truffle bechamel
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 shrimps
Fruit and bread and butter

SIDES

Scrambled eggs with bacon and tomato 55,-
Served with bread and butter

Tomato salad 55,-
with lemon oil, olives and fresh mozzarella

Grilled green asparagus 55,-
With lemon oil and danish parmesan
Add on shrimps: + 25,-

Hummus 39,-
With olive oil

Truffle fries 50,-
With truffle mayo

Parmesan fries 50,-
With chili mayo

Truffle +75,-
*Add black summer truffle for your dish
- When you need a little extra!*

SWEET & CHEESE

Vanilla Panna Cotta 65,-
With strawberry gel

Cremé Brulée french toast 55,-
With espresso mascarpone

Camembert Frites 55,-
With black current marmelade and toasted bread

Croissant 24,-

- BRUNCH DRINKS -

Mimosa 75,-
Prosecco with orange juice

Bloody Mary 99,-
*Vodka, tomato juice, lemon juice, celery salt,
tabasco, worchester sauce*

LUNCH

SERVED FROM 11.30 - 16.00

OPEN SANDWICHES

1 pcs. 89,- 2 pcs. 169,- 3 pcs. 235,-

Breaded Plaice

With remoulade, lemon and dill

Egg & Shrimps

With lemon mayo, lemon and dill

Avocado

With smiling egg and smoked paprika

Veal Cuvette

With cold bearnaise and pickled red onion

Potato

With mayo, 2 kinds of onion and chives

LUNCH PLATE 245,-

Marinated Herring

With egg and onion

Breaded Plaice

With remoulade, lemon and dill

Egg & Shrimps

With lemon mayo, lemon and dill

Veal Cuvette

With cold bearnaise and pickled red onion

Cheese and crackers

Served with bread and butter

*Served gladly with an ice cold danish snaps
Ask the waiter for options and price*

THE CLASSICS

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

Open Shrimp Sandwich 155,-

*Hand piled shrimps 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

ask the waiter for allergens - * We always recommend our meat medium fried at approx. 57 degrees

JOHN&WOO NORDHAVN

COFFEE

Filterkaffe	30,-
Espresso single/double	23,-/28,-
Americano	30,-
Cortado	35,-
Flat White	35,-
Cafe Latte	38,-/48,-
Cappucino	48,-
Chai Latte	48,-
Tea (Øko. fra Chaplon)	40,-
<i>Quince, Tivoli, Bjergblomst, Fuldmåne, Earl grey</i>	
Varm Chokolade (m./u. flødeskum)	55,-
Iskaffe	48,-
<i>(Oat milk & soya milk +5,-)</i>	

SOFT DRINKS

Fresh Orange juice	45,-/60,-
Fresh Apple juice	45,-/60,-
Fresh Red Multi juice	45,-/60,-
<i>Beetroot - Apple - Ginger - Lemon</i>	
Homemade Lemon lemonade	65,-
Homemade Passion lemonade	65,-
Eco Elderflower	40,-
Eco Rabarbersaft	40,-
Coca Cola	35,-/55,-
Cola Zero	35,-/55,-
Squash	35,-/55,-
Filtred whater w./without gas	25,-/35,-
<i>Ad libitum per person / jug</i>	

DRAFT BEER

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

APERITIF & COCKTAILS

APEROL SPRITZ	99,-
LILLET SUMMER SPRITZ	99,-
<i>CHOOSE BETWEEN: RASPBERRY, STRAWBERRY, MANGO</i>	
PROSECCO/ELDERFLOWER	75,-
GINGER PASSION	110,-
WHITE RUSSIAN	110,-
COSMOPOLITAN	110,-
DARK 'N' STORMY	99,-
GIN HASS	99,-

PITCHER (1,3L) 345,-

WHISKEY SOUR	120,-
OLD FASHION	120,-
ESPRESSO MARTINI	120,-
IRISH COFFEE	85,-

LONG DRINKS FRA 75,-

ASK THE WAITER FOR CHOICE AND PRICE

LUKSUS G&T'S

All special gins served with Double Dutch Indian Tonic

Ginscape London Dry	99,-
<i>Winner of world gin award</i>	
WhitleyNeil Dry Gin	99,-
Hendrics Gin	99,-
Whitley Neil Blood orange	89,-
Whitley Neil Rhubarb/Ginger	89,-
Whitley Neil Quince	89,-

PITCHER (1,3L) 350,-

SNACKS

Olives	55,-
Salted & Smoked Almonds	55,-
Beetroot chips	45,-
Hummus w/ bread	39,-
Iberico ham	95,-

ENGLISH JOHN&WOO NORDHAVN

3 COURSE MENU 350,-

MIN. 2 PERSONS

BEETROOT MARINATED SALMON

HORSERADISH CREAM, SALTED CUCUMBER - FRESH HERBS

VEAL ROAST FAMILY STYLE

BEARNAISE - SEASONAL VEGETABLES - POMMES RISSELES

CHOCO TRICOLORE

WHITE/LIGHT/DARK CHOCOLATE MOUSSE WITH CRUMBLE

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,-

OISTERS: 3/6 PCS: 105,-/195,-

FINE DE CLAIRE - WITH VINAIGRETTE AND LEMON

PRUNIER CAVIAR, 10G 195,-

WITH DB 50% CREME FRAISE AND BUTTERED BREAD

STARTERS

STEAMED WHITE AND GREEN ASPARAGUS 125,-

SAUCE HOLLANDAISE - HAND PILLED SHRIMPS - FRESH HERBS

BEETROOT MARINATED SALMON 115,-

HORSERADISH CREAM, SALTED CUCUMBER - FRESH HERBS

CREAMY BEEF TATAR 115,-

TRUFFLE MAYO - DANISH PARMESAN - FRESH HERBS

BAKED CAULIFLOWER 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 - PICKLED KING OYSTER
MUSHROOMS - FRIES*

VEAL ROAST FAMILY STYLE*

MIN. 2 PERSONER

BEARNAISE - SEASONAL VEGETABLES - POMMES RISSELES

PRICE PR. PERSON: 235,-

CREAMY PASTA W. GRILLED SALMON 235,-

*TAGLIATELLE - MUSSEL/TOMATO SAUCE - FRESH PEAS -
GRILLED SALMON FILET*

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

DESSERTS

CREMÉ BRULÉE 99,-

WITH MANGO SORBET

CHOKO TRICOLORE 99,-

*WHITE/LIGHT/DARK CHOCOLATE MOUSSE &
CRUMBLE*

VANILJE-PANNA COTTA 99,-

*WITH COLD SEA BUCKTHORN/CHAMPAGNE
SOUP AND TUILLE*