

ENGLISH
JOHN&WOO NORDHAVN

BRUNCH

SERVED UNTIL 14.00

JOHN'S BRUNCH PLATE 169,-

Egg Benedict / Veggie Benedict
Stracciatella with baked cherry tomato
Avocadomash with smoked paprika and tomato
Steak&Egg with truffle mayo
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 creamy shrimp salad
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

Icecream Dessert 95,-
Vanilla - Raspberry - Mango

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

Creamy Shrimp Salad 155,-

*Creamy shrimp salad 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

ENGLISH JOHN&WOO NORDHAVN

3 COURSE MENU 365,-

MIN. 2 PERSONS

BAKED NORWEGIAN LOBSTER
SUMMER SALAD - PARSLEY/GARLIC BUTTER

VEAL ROAST FAMILY STYLE
BEARNAISE - SEASONAL VEGETABLES - POMMES RISSELES

CREMEUX AU CHOCOLAT
CLASSICAL FRENCH CHOCOLATE CAKE WITH RASPBERRY SORBET AND YUZU CURD

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,-

SARDINES W/BREAD 75,-

STARTERS

BAKED NORWEGIAN LOBSTER 125,-
SUMMER SALAD - PARSLEY/GARLIC BUTTER

ROSE SHRIMPS - SELF-PEEL SHRIMPS 110,-
LEMON MAYO - TOASTED BREAD

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

STRACCIATELLA 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 - FRIES

VEAL ROAST FAMILY STYLE*
MIN. 2 PERSONER
BEARNAISE - SEASONAL VEGETABLES - POMMES RISSELES
PRICE PR. PERSON: 235,-

CREAMY SEAFOOD LINGUINE 235,-
SHRIMPS - MUSSELS - BAKED NORWEGIAN LOBSTER

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

DESSERTER

CREMÉ BRULÉE 99,-
WITH MANGO SORBET

CREMEUX AU CHOCOLAT 99,-
CLASSICAL FRENCH CHOCOLATE CAKE WITH
RASPBERRY SORBET AND YUZU CURD

VANILLA-PARFAIT 99,-
WITH COLD RHUBARB SOUP AND LEMON
MARRENGS