

JOHN&WOO

3-RETTERS MENU: 395,-

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

CEVICHE AF HELLEFLYNDER

FRISK AGURK - KOMPRESSET VANDMELON - ESTRAGONMAYO

KALVESTEG FAMILYSTYLE

BEARNAISE - SÆSONENS GRØNT - POMMES RISSELES

KOLD RABARBERCONSUMÉ

MED HINDBÆR-SEMIFREDDO - VANILJE CRUMBLE

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

LUFTTØRRET SKINKE 95,-

SERVERET MED OLIVENOLIE OG BRØD

HUMMUS 45,-

SERVERET MED BRØD

SARDINER 75,-

SERVERET MED BRØD

OLIVEN 55,-

FORRETTER

BAGT JOMFRUHUMMER 135,-

SPRØD SALAT - KRYDDERSMØR

CEVICHE AF HELLEFLYNDER 125,-

FRISK AGURK - KOMPRESSET VANDMELON - ESTRAGONMAYO

BURRATA 115,-

CHERRYTOMATER - SAUCE VERTE

RØRT OKSETATAR 125,-

ESTRAGONMAYO - VESTERHAVSOST - FRISKE URTER

- SIDES -

TOMAT/MOZZARELLA SALAT 65,-

MED BASILIKUM

HARICOTS VERTS 65,-

MED HVIDLØG OG VESTERHAVSOST

TRØFFELFRITTER 65,-

MED TRØFFELMAYO

PARMESANFRITTER 65,-

MED CHILIMAYO

FRITTER 55,-

MED CHILIMAYO

HOVEDRETTER

KALVESTEG FAMILYSTYLE*

MIN. 2 PERSONER

BEARNAISE - SÆSONENS GRØNT - POMMES RISSELES

PRIS PR. PERSON: 265,-

SKINDSTEGT HELLEFLYNDER 325,-

SAUCE NAGE - HARICOTS VERTS - SMÅ KARTOFLER - GRILLET CITRON

STEAK BEARNAISE* 325,-

OKSE-RIBEYE FRA URUGUAY - BEARNAISE - FRITTER

LAMMEKRONE* 335,-

KARTOFFELPURÉ - SMÅ GULERØDDER - SAUCE VERTE

VEGANSK RISOTTO 195,-

SÆSONENS GRØNSAGER - VEGANSK OST

TILKØB: SKIVER AF KALV + 65,-

CREMET SKALDYRSPASTA 225,-

NDUJA-SAUCE - HVIDVIN - TOMATER - TIGERREJER - MUSLINGER

MOULES FRITES 210,-

HVIDVINDAMPEDE BLÅMUSLINGER - CREMET MUSLINGESAUCE - FRISKE URTER - FRITTER - ESTRAGONMAYO

JOHN&WOO BURGER** 185,-

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

TILKØB: BEARNAISE + 15,-

VEGETARBURGER** 185,-

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

TILKØB: BEARNAISE +15,-

** (GLUTENFRI BOLLE +15,-)

DESSERTER

CRÈME BRÛLÉE 99,-

MED MANGOSORBET

CRÈME CHANTILLY MED JORDBÆR 99,-

KONDENSERET MÆLK - KRYSTALLISSEDE PISTACIENØDDER

KOLD RABARBERCONSUMÉ 99,-

MED HINDBÆR-SEMIFREDDO - VANILJE CRUMBLE

PETIT FOUR

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

Spørg tjeneren for allergener

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

ENGLISH
JOHN&WOO

3-COURSE MENU: 395,-

THE EASY CHOISE - AT A SPECIAL GOOD PRICE!
MIN. 2 PERSONS

HALIBUT CEVICHE

FRESH CUCUMBER - COMPRESSED WATERMELON -
TARRAGON MAYO

VEAL ROAST FAMILY STYLE

BEARNAISE - SEASONAL VEGETABLES - POMMES RISSELES

COLD RHUBARB CONSUMÉ

RASPBERRY SEMIFREDDO - VANILLA CRUMBLE

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

DRY-CURED HAM 95,-

SERVED WITH OLIVE OIL AND BREAD

HUMMUS 45,-

SERVED WITH BREAD

SARDINES 75,-

SERVED WITH BREAD

OLIVES 55,-

STARTERS

BAKED NORWEGIAN LOBSTER 135,-

CRISPY SALAD - HERB BUTTER

HALIBUT CEVICHE 125,-

FRESH CUCUMBER - COMPRESSED WATERMELON - TARRAGON MAYO

BURRATA 115,-

CHERRY TOMATOES - SAUCE VERTE

CREAMY BEEF TATAR 125,-

TARRAGON MAYO - VESTERHAVS CHEESE - FRESH HERBS

- SIDES -

TOMATO/MOZZARELLA SALAD 65,-

WITH BASIL

HARICOTS VERTS 65,-

WITH GARLIC AND VESTERHAV CHEESE

TRUFFLE FRIES 65,-

WITH TRUFFLE MAYO

PARMESAN FRIES 65,-

WITH CHILI MAYO

FRIES 55,-

WITH CHILI MAYO

MAIN COURSES

VEAL ROAST FAMILY STYLE*

MIN. 2 PERSONS

BEARNAISE - SEASONAL VEGETABLES - POMMES RISSELES

PRICE PER PERSON: 265,-

SKIN FRIED HALIBUT 325,-

SAUCE NAGE - HARICOTS VERTS - POTATOES - GRILLED LEMON

STEAK BEARNAISE* 325,-

RIBEYE FROM URUGUAY - BEARNAISE - FRIES

LAMB RACK* 335,-

MASHED POTATOES - SMALL CARROTS - SAUCE VERTE

VEGAN RISOTTO 195,-

SEASONAL VEGETABLES - VEGAN CHEESE

ADD ON: SLICES OF VEAL + 65,-

CREAMY SHELLFISH PASTA 225,-

NDUJA SAUCE - WHITE WINE - TOMATO - TIGER PRAWNS - MUSSELS

MOULES FRITES 210,-

WHITE WINE STEAMED MUSSELS - CREAMY MUSSEL SAUCE,
FRESH HERBS - FRIES AND TARRAGON MAYO

JOHN&WOO BURGER 185,-**

CHEESE, BACON - CHILI MAYO - PICKLED RED ONIONS -
PICKLED CUCUMBER - TOMATO - FRIES

ADD ON: BEARNAISE: +15,-

VEGGIE BURGER 185,-**

BEETROOT AND MUSHROOM BEEF - CHEESE - CHILI MAYO -
PICKLED RED ONIONS - PICKLED CUCUMBER - TOMATO - FRIES

ADD ON: BEARNAISE + 15,-

** (GLUTEN FREE BUN +15,-)

DESSERTS

CRÈME BRÛLÉE 99,-

WITH MANGO SORBET

CRÈME CHANTILLY WITH STRAWBERRY 99,-

CONDENSED MILK - CRYSTALLIZED PISTACHIOS

COLD RHUBARB CONSUMÉ 99,-

RASPBERRY SEMIFREDDO - VANILLA CRUMBLE

PETIT FOUR

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

Spørg tjeneren for allergener

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