

JOHN&WOO

DET LETTE VALG!

TIL EN SÆRLIGT GOD PRIS!

3-RETTERS MENU:
MIN. 2 PERSONER

FRANSK LØGSUPPE
MED GRUYERRETOAST

KALVESTEG FAMILYSTYLE
BEARNAISE - SÆSONENS GRØNT - POMMES RISSOLES

GATEAU MARCEL
VANILJEIS - BÆRCOULIS - BRÆNDT HVID CHOKOLADE

PRIS PR. PERSON 425,-

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

FRANSK LØGSUPPE 95,-
SERVERET MED GRUYERRETOAST

KAMMUSLING 135,-
SELLERI-RISOTTO - CHORIZOMARMELADE - BLÆKSPRUTTECHIPS

PANERET KNOLDSELLERI-BØF 115,-
SELLERIPURÉ - VEGETARGLACE - SYLTET GRÆSKAR
(VEGANSK)

RØRT OKSETATAR 125,-
TRØFFELMAYO - GAMMEL KNAS OST - FRISKE URTER

- SIDES -

TOMAT/MOZZARELLA SALAT 65,-
MED BASILIKUM

GRILLET SAVOYKÅL 65,-
MED GAMMEL KNAS OST

TRØFFELFRITTER 65,-
MED TRØFFELMAYO

PARMESANFRITTER 65,-
MED CHILIMAYO

FRITTER 55,-
MED CHILIMAYO

HOVEDRETTER

KALVESTEG FAMILYSTYLE*

MIN. 2 PERSONER

BEARNAISE - SÆSONENS GRØNT - POMMES RISSOLES

PRIS PR. PERSON: 275,-

STEAK BEARNAISE* 335,-

OKSE-RIBEYE FRA URUGUAY - FRITTER - BEARNAISE

SKINDSTEGT TORSK 295,-

CREMET SAVOYKÅL - HASSELBACK KARTOFLER - BEURRE BLANC

KYLLING-BALLOTINE 245,-

SVAMPEDUXELLES - POMMES ANNA - BAGT LØG - TIMIANSAUCE

SVINEKRONE 255,-

KARTOFFELPURÉ - GRØN SALAT, MED VINAIGRETTE - ÆBLESAUCE

VEGANSK SVAMPE-RISOTTO 195,-

SÆSONENS SVAMPE - VEGANSK OST

TILKØB: SKIVER AF KALV + 65,-

CREMET SVAMPEGNOCCHI 195,-

SÆSONENS SVAMPE - CHORIZO - STEGT SAVOYKÅL GAMMEL KNAS OST

TILKØB: SKIVER AF KALV + 65,-

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

GATEAU MARCEL 99,-

VANILJEIS - BÆRKOMPOT - BRÆNDT HVID CHOKOLADE

ÆBLE-TARTE TATIN 99,-

MED VANILJEIS

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

THE EASY CHOICE!

AT A SPECIAL GOOD PRICE!

3-COURSE MENU:
MIN. 2 PERSONS

FRENCH ONION SOUP
WITH GRUYERRE TOAST

VEAL ROAST FAMILY STYLE
BEARNAISE - SEASONAL VEGETABLES - POMMES RISSOLES

GATEAU MARCEL
VANILLA ICE - COULIS - BURNED WHITE CHOKOLATE

PRICE PER PERSON 425,-

THE WHOLE PACKAGE

*NEEDS TO BE ORDERED FROM THE WHOLE TABLE
(KIDS EXCEPTED)*

APERITIF
SPUMANTE / ELDERFLOWER

3-COURSE MENU

THE EASY CHOICE!

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

FRENCH ONION SOUP 95,-
SERVED WITH GRUYERRE TOAST

FRIED SCALLOPS 135,-
CELERIAC RISOTTO - CHORIZO JAM - SQUID CHIPS

BREADED CELERIAC STEAK 115,-
*CELERIAC PURÉ - PICKLED PUMPKINS - VEGGIE SAUCE
(VEGAN)*

CREAMY BEEF TATAR 125,-
TRUFFLE MAYO - DANISH AGED CHEESE - FRESH HERBS

- SIDES -

TOMATO/MOZZARELLA SALAD 65,-
WITH BASIL

FRIED SAVOY CABBAGE 65,-
WITH DANISH AGED 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 RISSOLES

PRICE PER PERSON: 275,-

STEAK BEARNAISE* 335,-

RIBEYE FROM URUGUAY - BEARNAISE - FRIES

SKIN FRIED COD 295,-

CREAMY SAVOY CABBAGE - HASSELBACK POTATOES - BEURRE BLANC SAUCE

CHICKEN BALLOTINE 245,-

MUSHROOM DUXELLES - POMMES ANNA - BAKED ONION - THYME SAUCE

PORK CROWN 255,-

POTATO PURÉ - APPLE SAUCE - FRESH SALAD WITH VINAIGRETTE

VEGAN MUSHROOM RISOTTO 195,-

SEASONAL MUSHROOMS - VEGAN CHEESE

ADD ON: SLICES OF VEAL + 65,-

CREAMY MUSHROOM GNOCCHI 195,-

SEASONAL MUSHROOMS - CHORIZO - FRIED SAVOY CABBAGE -

DANISH AGED CHEESE

ADD ON: SLICES OF VEAL + 65,-

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

GATEAU MARCEL 99,-

VANILLA ICE - BERRY COMPOTE - BURNED WHITE CHOKOLATE

APPLE TARTE TATIN 99,-

WITH VANILLA ICE CREAM

PETIT FOUR

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