

JOHN&WOO

DET LETTE VALG!

TIL EN SÆRLIGT GOD PRIS!

3-RETTERS MENU:
MIN. 2 PERSONER

LAKSETATAR

FERSK OG RØGET LAKS - RØDLØG - DILD - CHILIMAYO

KALVESTEG FAMILYSTYLE

BEARNAISE - SÆSONENS GRØNT - POMMES RISSOLES

GATEAU MARCEL

VANILJEIS - BÆRCOULIS - BRÆNDT HVID CHOKOLADE

PRIS PR. PERSON 445,-

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 795,-

SNACKS

LUFTTØRRET SKINKE 95,-

SERVERT MED OLIVENOLIE OG BRØD

HUMMUS 45,-

SERVERT MED BRØD

SARDINER 75,-

SERVERT MED BRØD

OLIVEN 55,-

STENBIDERROGN 135,- ✨

SERVERT MED CREME FRAICHE, RØDLØG OG SMØRRISTET BRØD

VI TAGER FORBEHOLD FOR UDSOLGT PÅ DAGEN!

FORRETTER

CREMET MUSLINGESUPPE 125,-

ESCABECHE MUSLINGER - SAFRAN- GLASKÅL

LAKSETATAR 125,-

FERSK OG RØGET LAKS - RØDLØG - DILD - CHILIMAYO

RØDBEDE-CARPACCIO 115,-

BAGT RØDBEDE - PINJEKERNER - SYLTET GLASKÅL - CHEVRÉ
(KAN OGSÅ FÅS VEGANSK)

RØRT OKSETATAR 125,-

TRØFFELMAYO - GAMMEL KNAS OST - FRISKE URTER

- SIDES -

TOMAT/MOZZARELLA SALAT 65,-

MED BASILIKUM

GRILLET BROCOLINI 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: 289,-

STEAK BEARNAISE* 345,-

OKSE-RIBEYE FRA URUGUAY - FRITTER - BEARNAISE

STEGT LAKS 325,-

SAUCE BEURRE BLANC - HAVESYRE - KARTOFLER - FRISK SALAT

LAMMESKANK 335,-

BRASERET LAMMESKANK - CREMET POLENTA - TØRREDE TOMATER -
SALTET ÆGGEBLOMME

VEGANSK RISOTTO 210,-

SÆSONENS GRØNTSAGER - VEGANSK OST

TILKØB: SKIVER AF KALV + 65,-

LINGUINE VONGOLÉ 235,-

CREMET LINGUINE - MUSLINGER - HVIDLØG - PERSILLE

MOULES FRITES 225,-

HVIDVINDAMPEDE BLÅMUSLINGER - CREMET MUSLINGESAUCE - FRITTER -
RAMSLØGSMAYO

JOHN&WOO BURGER 189,-**

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

TILKØB: BEARNAISE + 15,-

VEGETARBURGER 189,-**

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

PISTACIE/CHOKOLADE-TÆRTE 99,-

MED PISTACIEIS

GATEAU MARCEL 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

SALMON TARTARE
FRESH AND SMOKED SALMON - RED ONIONS - DILL - CHILI MAYO

VEAL ROAST FAMILY STYLE
BEARNAISE - SEASONAL VEGETABLES - POMMES RISSELES

GATEAU MARCEL
VANILLA ICE - COULIS - BURNED WHITE CHOCOLATE

PRICE PER PERSON 445,-

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 795,-

SNACKS

DRY-CURED HAM 95,-
SERVED WITH OLIVE OIL AND BREAD

HUMMUS 45,-
SERVED WITH BREAD

SARDINES 75,-
SERVED WITH BREAD

OLIVES 55,-

DANISH CAVIAR (LUMPFISH ROE) 135,- ✨
*SERVED WITH CREME FRAICHE, RED ONION
AND TOASTED BREAD*

STARTERS

CREAMY MUSSELS SOUP 125,-
ESCABECHE MUSSELS - SAFFRON - KOHLRABI

SALMON TARTARE 125,-
FRESH AND SMOKED SALMON - RED ONIONS - DILL - CHILI MAYO

BEETROOT CARPACCIO 115,-
*BAKED BEETROOT - PINE NUTS - PICKLED KOHLRABI - CHEVRE
(ALSO AVAILABLE AS VEGAN)*

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

- SIDES -

TOMATO/MOZZARELLA SALAD 65,-
WITH BASIL

FRIED BROCOLINI 65,-
WITH DANISH AGED CHEESE 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: 289,-

STEAK BEARNAISE* 345,-
RIBEYE FROM URUGUAY - BEARNAISE - FRIES

FRIED SALMON 325,-
SORREL - POTATOES - BEURRE BLANC SAUCE - FRESH SALAD

SLOW COOKED LAMB SHANK 335,-
CREAMY POLENTA - DRIED TOMATOES - SALTED EGG YOLK

VEGAN RISOTTO 210,-
SEASONAL VEGETABLES - VEGAN CHEESE
ADD ON: SLICES OF VEAL + 65,-

LINGUINE VONGOLÉ 235,-
CREAMY LINGUINE - CLAMS - GARLIC - PARSLEY

MOULES FRITES 225,-
*WHITE WINE STEAMED MUSSELS - CREAMY MUSSEL SAUCE, FRESH HERBS -
FRIES - WILD GARLIC MAYO*

JOHN&WOO BURGER 189,-**
*CHEESE, BACON - CHILI MAYO - PICKLED RED ONIONS -
PICKLED CUCUMBER - TOMATO - FRIES*
ADD ON: BEARNAISE: +15,-

VEGGIE BURGER 189,-**
*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

PISTACHIO/CHOCOLATE TART 99,-
WITH PISTACHIO ICE CREAM

GATEAU MARCEL 99,-
VANILLA ICE - BERRY COMPOTE - BURNED WHITE CHOCOLATE

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'
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