

JOHN&WOO

DET LETTE VALG!

TIL EN SÆRLIGT GOD PRIS!

3-RETTERS MENU:
MIN. 2 PERSONER

LAKSETATAR 125,-
FERSK OG RØGET LAKS - RØDLØG - PURLØG - CHILIMAYO

KALVESTEG FAMILYSTYLE
BEARNAISE - SÆSONENS GRØNT - POMMES RISSELES

GATEAU MARCEL
VANILJEIS - BÆRCOULIS - BRÆNDT HVID CHOKOLADE

PRIS PR. PERSON 445,-

HELE PAKKEN

SKAL BESTILLES AF HELE BORDET
(BØRN UNDTAGET)

VELKOMSTDRINK

SPUMANTE / HYLDEBLØMST

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,-
SERVERET MED OLIVENOLIE OG BRØD

HUMMUS 45,-
SERVERET MED BRØD

SARDINER 75,-
SERVERET MED BRØD

OLIVEN 55,-

FORRETTER

GRÆSKARSUPPE 95,-
BUTTERNUT SQUASH - SYRNET FLØDE - CROUTONER

LAKSETATAR 125,-
FERSK OG RØGET LAKS - RØDLØG - PURLØG - CHILIMAYO

BRASIEREDE SVINEKÆBER 135,-
I EGEN LAGE - JORDSKOKKEPURÉ - JORDSKOKKECHIPS

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

HOVEDRETTER

KALVESTEG FAMILYSTYLE*

MIN. 2 PERSONER

BEARNAISE - SÆSONENS GRØNT - POMMES RISSELES

PRIS PR. PERSON: 295,-

STEAK BEARNAISE* 355,-

OKSE-RIBEYE FRA URUGUAY - FRITTER - BEARNAISE

STEGT TORSK 295,-

STEGT TORSKEFILET - SÆSONENS GRØNSAGER - KARTOFLER - BEURRE BLANC SAUCE

BRAISSERET LAMMESKANK 285,-

KARTOFFELMOS - BAGTE BEDER - GREMOLATA AF HVIDLØG, PERSILLE OG CITRONSAL

KYLLING SUPREEME 275,-

SÆSONENS BLANCHEREDE GRØNTSAGER - TRØFFELSAUCE - POMMES PURÉ - FRISK TRØFFEL

VEGANSK RISOTTO 210,-

SÆSONENS GRØNTSAGER - VEGANSK OST

TILKØB: SKIVER AF KALV +65,-

TAGLIATELLE MED SVINEKÆBER 235,-

GUANCIALE - SVAMPE - SELLERI - GULERØDDER - PORRER - HASSELNØDDER

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

GATEAU MARCEL 99,-

MED VANILJEIS - BÆRCOULIS - BRÆNDT HVID CHOKOLADE

ÆBLE- TARTE TATIN 99,-

MED VANILJEIS

JOHN&WOO CHOKOLADEÆSKE 99,-

6 STKS. TRØFFELKUGLER - 3 FORSKELLIGE SLAGS

- SIDES -

GRØN SALAT 55,-
MED VINAIGRETTE

TOMAT/MOZZARELLA SALAT 65,-
MED BASILIKUM OG OLIVENOLIE

GRILLEDE PORRER 65,-
MED BRUNET SMØR OG HASSELNØDDER

TRØFFELFRITTER 65,-
MED TRØFFELMAYO

PARMESANFRITTER 65,-
MED CHILIMAYO

FRITTER 55,-
MED CHILIMAYO

Spørg tjeneren for allergener.

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

ENGLISH

JOHN&WOO

THE EASY CHOICE!

AT A SPECIAL GOOD PRICE!

3-COURSE MENU:
MIN. 2 PERSONS

SALMON TATARE
SMOKED AND FRESH SALMON - RED ONION - CHIVES - CHILI MAYO

VEAL ROAST FAMILY STYLE
BEARNAISE - SEASONAL VEGETABLES - POMMES RISSOLES

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,-

STARTERS

CREAMY PUMPKIN SOUP 95,-
BUTTERNUT SQUASH - SOUR CREAM - CROUTONS

SALMON TATARE 125,-
SMOKED AND FRESH SALMON - RED ONION - CHIVES - CHILI MAYO

BRAISED PORK CHEEKS 135,-
JERUSALEM ARTICHOKE PUREE AND CHIPS

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

- SIDES -

GREEN SALAD 55,-
WITH VINAIGRETTE

TOMATO/MOZZARELLA SALAD 65,-
WITH CHERRY TOMATOES AND OLIVE OIL

GRILLED LEEKS 65,-
WITH BROWN BUTTER AND HAZELNUTS

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: 295,-

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

FRIED COD 295,-
*FILET OF FRIED COD - SEASONAL VEGETABLES - POTATOES -
BEURRE BLANC SAUCE*

BRAISED LAMP SHANK 285,-
*MASHED POTATOES - BAKED BEETS - GREMOLATA WITH PARSLEY, GARLIC AND
LEMON CEST*

CHICKEN SUPREEME 275,-
BLANCHED VEGETABLES - POTATO CROQUETTES - TRUFFLE SAUCE

VEGAN RISOTTO 210,-
SEASONAL VEGETABLES - VEGAN CHEESE

ADD ON: SLICES OF VEAL +65,-

TAGLIATELLE WITH PORK CHEEKS 235,-
GUANCIALE - MUSHROOMS - CARROTS - CELERY - LEEKS - HAZELNUTS

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

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

APPLE TARTE TATIN 99,-
WITH VANILLA ICE

JOHN&WOO CHOCOLATE BOX 99,-
6 PCS. CHOCOLATE TRUFFLE BALLS - 3 DIFFERENT KINDS

Ask the waiter for allergens -

*The Danish Food Authority recommends roasting the meat to a minimum of 75 degrees, but we generally roast our meat to approx. 55-57 degrees unless otherwise desired.