

JOHN&WOO

DET LETTE VALG!

TIL EN SÆRLIGT GOD PRIS!

3-RETTERS MENU:
MIN. 2 PERSONER

LAKSETATAR

ØRREDROGN - CITRONDRESSING - TALLERKENSMEKKER

KALVESTEG FAMILYSTYLE

BEARNAISE - SÆSONENS GRØNT - POMMES RISSELES

GATEAU MARCEL

VANILJE IS - 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

HUMMUS 45,-

SERVERET MED BRØD

OLIVEN 55,-

SARDINER 75,-

SERVERET PÅ SMØRRISTET BRØD MED CITRUSMAYO

LUFTTØRRET SKINKE 95,-

SERVERET MED OLIVENOLIE OG BRØD

OSTEBRÆT 195,-

3 FRANSKE OSTE:
OVALIE - MORBIER - FLEUR D' ALPAGE

CAVIAR 10G. NATURAL 225,-

MED KLASSISK TILBEHØR

FORRETTER

CREMET SVAMPESUPPE 125,-

HYTTEOST - SYLTEDE SVAMPE

RØDBEDESALAT 115,-

CHÈVRECREME - HINDBÆRDRESSING - RUGBRØDSCRUMBLE -
SALAT - RØD HAVEMÆLDE

LAKSETATAR 125,-

ØRREDROGN - CITRONDRESSING - TALLERKENSMEKKER

RØRT OKSETATAR 135,-

ROSCOFF-LØG - DIJONSENNEP - KARSE

- SIDES -

GRØN SALAT 55,-

MED VINAIGRETTE

BROCCOLINI 65,-

MED VESTERHAVSOST

TOMAT/MOZZARELLA SALAT 65,-

MED BASILIKUMSDRESSING

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: 295,-

STEGT TORSK 295,-

STEGT TORSKEFILLET - SÆSONENS GRØNTSAGER - KARTOFLER -
BUERRE BLANC SAUCE

STEAK BEARNAISE* 355,-

OKSE-RIBEYE FRA URUGUAY - FRITTER - BEARNAISE

BRAISSERET SVINEBRYST 225,-

PASTINAK/ÆBLE-PURE - BAGT PASTINAK - KÅL - GRANATÆBLE

KYLLINGE-BALLOTINE 245,-

SOUFFLÉFARS AF MØRKLER - KARTOFFEL/SVAMPE-MOS -

SKALOTTELØG - CREMET KYLLINGE-SAUCE

TILKØB: FRISKREVET TRØFFEL: +75,-

TAGLIATELLE MED BLÆKSPRUTTE 235,-

BLÆKSPRUTTE - BUEERE BLANC - CAVIAR - SALTURT

VEGETARRISOTTO 210,-

GULERODSPURÉ - SYLTEDE GULERØDDER - FRISK TRØFFEL -
PARMESAN

(KAN OGSÅ BESTILLES VEGANSK)

TILKØB: SKIVER AF KALV +65,-

JOHN&WOO BURGER 189,-**

OST - BACON - SYLTEDE RØDLØG - SYLTEDE AGURKER -

TOMAT - FRITTER - CHILIMAYO

TILKØB: BEARNAISE + 15,-

VEGETARBURGER 189,-**

VEGETARBØF AF RØDBEDER OG SVAMPE - OST - TOMAT

SYLTEDE RØDLØG - SYLTEDE AGURKER - FRITTER - CHILIMAYO

TILKØB: BEARNAISE +15,-

** (GLUTENFRI BOLLE +15,-)

DESSERTER

VARM KIRSEBÆRTÆRTE 115,-

KIRSEBÆR - VANILJEIS

GATEAU MARCEL 99,-

MED VANILJEIS - BÆRCOULIS - BRÆNDT HVID CHOKOLADE

CRÈME BRÛLÉE 99,-

MED MANGOSORBET

OSTEBRÆT 195,-

3 FRANSKE OSTE:

OVALIE - MORBIER - FLEUR D' ALPAGE

JOHN&WOO CHOKOLADEÆSKE 99,-

6 STKS. TRØFFELKUGLER - 3 FORSKELLIGE SLAGS

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 TATARE
TROUT ROE - LEMON DRESSING - MONK'S CRESS

VEAL ROAST FAMILY STYLE
BEARNAISE - SEASONAL VEGETABLES - POMMES RISSELES

GATEAU MARCEL 99,-
VANILLA ICE CREAM - BERRY COMPOTE - 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

HUMMUS 45,-
SERVED WITH BREAD

OLIVES 55,-

SARDINES 75,-
SERVED ON BUTTERED TOASTED BREAD WITH CITRUS MAYO

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

CHEESE BOARD 195,-
3 FRENCH CHEESES:
OVALIE - MORBIER - FLEUR D'ALPAG

CAVIAR 10G. NATURAL 225,-
WITH CLASSIC GARNISH

STARTERS

CREAMY MUSHROOM SOUP 125,-
COTTAGE CHEESE - PICKLED MUSHROOMS

BEETROOT SALAD 115,-
CHÈVRE CREAM - RASPBERRY DRESSING - RYE BREAD CRUMBLE -
SALAD - RED ORACHE

SALMON TATARE 125,-
TROUT ROE - LEMON DRESSING - MONK'S CRESS

BEEF TARTARE 135,-
ROSCOFF ONIONS - DIJON MUSTARD - CRESS

- SIDES -

GREEN SALAD 55,-
WITH VINAIGRETTE

BROCCOLINI
WITH VESTERHAVSOST

TOMATO/MOZZARELLA SALAD 65,-
WITH BASIL DRESSING

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: 295,-

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

STEAK BEARNAISE* 355,-
RIBEYE FROM URUGUAY - BEARNAISE - FRIES

BRAISED PORK BELLY 225,-
APPLE/PARSNIP PUREE - ROASTED PARSNIP - GREEN KALE -
POMMEGRANATE

CHICKEN BALLOTINE 245,-
SOUFFLÉ FARCE WITH MORELS - POTATO MASH WITH MUSHROOMS -
SHALLOTS - CREAMY CHICKEN SAUCE
ADD ON: FRESH TRUFFLE + 75,-

TAGLIATELLE WITH SQUID 235,-
SQUID - BUERRE BLANC - CAVIAR - SALICORNE

VEGGIE RISOTTO 210,-
CARROT PUREE - PICKLED CARROTS - FRESH TRUFFLE - PARMESAN
(VEGAN OPTION POSSIBLE ON REQUEST)
ADD ON: SLICES OF VEAL +65,-

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

WARM CHERRY PIE 115,-
CHERRY - VANILLA ICE CREAM

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

CRÈME BRÛLÉE 99,-
WITH MANGO SORBET

CHEESE BOARD 195,-
3 FRENCH CHEESES:
OVALIE - MORBIER - FLEUR D'ALPAG

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

Ask the waiter for allergens.

*The Danish Food Safety Authority recommends that the meat be cooked to a minimum of 75 degrees, but we generally cook our meat 'medium' at a core temperature of approximately 55-57 degrees unless otherwise requested.