

JOHN&WOO

DET LETTE VALG!

TIL EN SÆRLIGT GOD PRIS!

3-RETTERS MENU:
MIN. 2 PERSONER

LAKSETATAR

ØRREDROGN - CITRONDRESSING - ÆBLE - GRØN MAYO

KALVESTEG FAMILYSTYLE

BEARNAISE - SÆSONENS GRØNT - POMMES RISSELES

RABARBER-PARFAIT

POCHERET RABARBER - CREME ANGLAISE - HINDBÆR - PISTACIENØDDER

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

FORRETTER

DAMPEDE ASPARGES 125,-

HVIDE & GRØNNE ASPARGES - SAUCE HOLLANDAISE

TILKØB: HÅNDPILLEDE REJER + 25,-

STENBIDERROGN 135,-

LUN VAFFEL - CREME FRAICHE - RØDLØG

LAKSETATAR 135,-

ØRREDROGN - CITRONDRESSING - ÆBLE - GRØN MAYO

RØRT OKSETATAR 135,-

STENBIDERROGN - ROSCOFF-LØG - DIJONSENNEP

HOVEDRETTER

KALVESTEG FAMILYSTYLE*

MIN. 2 PERSONER

BEARNAISE - SÆSONENS GRØNT - POMMES RISSELES

PRIS PR. PERSON: 295,-

STEAK BEARNAISE* 365,-

OKSE-RIBEYE FRA URUGUAY - FRITTER - BEARNAISE

STEGT PIGHVAR 365,-

PIGHVARFILET - STEGT HJERTESALAT - STEGT LØG - BROCOLINI -

SMÅ KARTOFLER - SAUCE BEURRE BLANC

KYLLING SUPREEME 285,-

FRIKASSÉ AF HVIDE & GRØNNE ASPARGES, DANSKE ÆRTER,

SMÅ KARTOFLER - CRUDITÉ AF HVIDE ASPARGES

VEGANSK RISOTTO 235,-

ÆRTEPURÉ - ÆRTER - GRØNNE ASPARGES - ÆRTEKUD - VEGANSK OST

TILKØB: SKIVER AF KALV +65,-

SKALDYRSPASTA 245,-

NDUJA-SAUCE - HVIDVIN - SOLTØRREDE TOMATER - TIGERREJER -

MUSLINGER

MOULES FRITES 235,-

HVIDVINDAMPEDE BLÅMUSLINGER - CREMET MUSLINGESAUCE -

FRITTER - AIOLI

JOHN&WOO BURGER 195,-**

OST - BACON - SYLTEDE RØDLØG - SYLTEDE AGURKER -

TOMAT - FRITTER - CHILIMAYO

TILKØB: BEARNAISE + 15,-

VEGETARBURGER 195,-**

VEGETARBØF AF RØDBEDER OG SVAMPE - OST - TOMAT

SYLTEDE RØDLØG - SYLTEDE AGURKER - FRITTER - CHILIMAYO

TILKØB: BEARNAISE +15,-

** (GLUTENFRI BOLLE +15,-)

DESSERTER

BANAN, ANANAS OG KOKOS 99,-

BAGT BANAN & ANANAS - PASSIONSFRUGT-SAUCE - KOKOSIS -

BANANCHIPS - CRUMBLE

RABARBER-PARFAIT 99,-

POCHERET RABARBER - CREME ANGLAISE - HINDBÆR -

PISTACIENØDDER

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

- SIDES -

CÆSARSALAT 55,-

MED CROUTONER

GRILLEDE GRØNNE ASPARGES 65,-

MED PARMESAN

TOMAT/MOZZARELLA SALAT 65,-

MED BASILIKUMSDRESSING

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 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 - APPLE - GREEN MAYO

VEAL ROAST FAMILY STYLE

BEARNAISE - SEASONAL VEGETABLES - POMMES RISSELES

RHUBARB PARFAIT

POACHED RHUBARB - CREME ANGLAIS - RASPBERRY - PISTACHIO

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:

OUALIE - MORBIER - FLEUR D'ALPAGUE

STARTERS

ASPARAGUS 125,-

STEAMED WHITE & GREEN ASPARAGUS - SAUCE HOLLANDAISE

ADD ON: SHRIMPS + 25,-

LUMPFISH ROE 135,-

WAFFLE - RED ONION - SOUR CREAM

SALMON TATARE 135,-

TROUT ROE - LEMON DRESSING - APPLE - GREEN MAYO

BEEF TARTARE 135,-

LUMPFISH ROE - ROSCOFF ONIONS - DIJON MUSTARD

- SIDES -

CEASAR SALAD 55,-

WITH CROUTONS

GRILLED GREEN ASPARAGUS 65,-

WITH PARMESAN

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,-

STEAK BEARNAISE* 365,-

RIBEYE FROM URUGUAY - BEARNAISE - FRIES

FRIED TURBOT 365,-

FILET OF TURBOT - FRIED MINI ROMAINE - FRIED ONION - BROCOLINI - SMALL POTATOES - SAUCE BEURRE BLANC

CHICKEN SUPREEME 285,-

FRICASSÉ OF WHITE & GREEN ASPARAGUS, DANISH PEAS, SMALL POTATOES - WHITE ASPARAGUS CRUDITÉ

VEGAN RISOTTO 235,-

PEA PUREE - PEAS - GREEN ASPARAGUS - PEA SHOOTS - VEGAN CHEESE

ADD ON: SLICES OF VEAL +65,-

CREAMY SHELLFISH PASTA 245,-

NDUJA SAUCE - WHITE WINE - SUN-DRIED TOMATOES - TIGER PRAWNS - MUSSELS

MOULES FRITES 235,-

WHITE WINE STEAMED MUSSELS - CREAMY MUSSEL SAUCE, FRESH HERBS - FRIES - AIOLI

JOHN&WOO BURGER 195,-**

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

ADD ON: BEARNAISE: +15,-

VEGGIE BURGER 195,-**

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

ADD ON: BEARNAISE + 15,-

**** (GLUTEN FREE BUN +15,-)**

DESSERTS

BANANA, PINEAPPLE AND COCONUT 99,-

BAKED BANANA & PINEAPPLE - PASSION FRUIT SAUCE - COCONUT ICE CREAM - BANANA CHIPS - CRUMBLE

RHUBARB PARFAIT 99,-

POACHED RHUBARB - CREME ANGLAIS - RASPBERRY - PISTACHIO

CRÈME BRÛLÉE 99,-

WITH MANGO SORBET

CHEESE BOARD 195,-

3 FRENCH CHEESES:

OUALIE - MORBIER - FLEUR D'ALPAGUE

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.