# JOHN&WOO

## DET LETTE VALG!

**TIL EN SÆRLIGT GOD PRIS!**

**3-RETTERS MENU:**
**MIN. 2 PERSONER**

**CREMET SVAMPETOAST**
*SVAMPE A LA CREME - SMØRSTEGT SURDEJSBRØD*

**KALVESTEG FAMILYSTYLE**
*BEARNAISE - SÆSONENS GRØNT - POMMES RISSOLES*

**GATEAU MARCEL**
*MED VANILJEIS*

**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 URTEMAYO*

**CHILI-ØLPØLSER 55,**

**LUFTTØRRET SKINKE 95,-**
*SERVERET MED OLIVENOLIE OG BRØD*

**OSTEBRÆT 165,-**
**3 FRANSKE OSTE:**
*OVALIE - MORBIER - FLEUR D' ALPAGE*

**SNACKBRÆT 195,-**
*2 SLAGS OST - SKINKE - ØLPØLSE - HUMMUS - OLIVEN - BRØD*

## FORRETTER

**CREMET SVAMPETOAST 125,-**
*SVAMPE A LA CREME - SMØRSTEGT SURDEJSBRØD - FRISKE URTER*

**LAKSETATAR 135,-**
*SPIDSKÅL - DILD - KAPERS - SENNEP - CREME FRAICHE*

**RØRT OKSETATAR 135,-**
*ESTRAGON - PEBERROD - SKALOTTELØG - ÆGGEBLOMME*

## - SIDES -

**CÆSARSALAT 55,-**
*MED CROUTONER*

**BAGTE RØDDER 65,-**
*MED OLIVENOLIE OG VALNØDDER*

**TOMAT/MOZZARELLA SALAT 65,-**
MED OLIVENOLIE

**TRØFFELFRITTER 65,-**
*MED TRØFFELMAYO*

**PARMESANFRITTER 65,-**
*MED CHILIMAYO*

**FRITTER 55,-**
*MED CHILIMAYO*

Spørg tjeneren for allergener.
*Fødevarestyrrelsen 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.

## HOVEDRETTER

**KALVESTEG FAMILYSTYLE***
**MIN. 2 PERSONER**
*BEARNAISE - SÆSONENS GRØNT - POMMES RISSOLES*
**PRIS PR. PERSON: 295,-**

**STEAK BEARNAISE* 365,-**
*OKSE-RIBEYE FRA URUGUAY - FRITTER - BEARNAISE*

**DAGENS FISK**
*SPØRG VENLIGST TJENEREN OM DAGENS MENU OG PRIS*

**CONFITERET KYLLING FRA HOPBALLE 285,-**
*GULERØDDER - PERSILLERØDDER - PERSILLE - KARTOFLER - KYLLINGESAUCE*

**VEGANSK RISOTTO 235,-**
*SÆSONENS GRØNSAGER - VEGANSK OST*
**TILKØB: SKIVER AF KALV +65,-**

**CREMET SVAMPEPASTA MED CHORIZO 245,-**
PASTA PENNE - SVAMPE A LA CREME - STEGT CHORIZO

**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

**TARTE AU CITRON 99,-**
CITRONCREME - TÆRTESKAL - BRÆNDT MARENGS

**GATEAU MARCEL 99,-**
*MED VANILJEIS*

**CRÈME BRÛLÉE 99,-**
*MED MANGOSORBET*

**OSTEBRÆT 165,-**
**3 FRANSKE OSTE:**
*OVALIE - MORBIER - FLEUR D' ALPAGE*

**PETIT FOUR**
***3 PCS. 75,- / 6 PCS. 140,- 9 PCS. 200,-***

ENGLISH

# JOHN&WOO

## THE EASY CHOISE!

*AT A SPECIAL GOOD PRICE!*

**3-COURSE MENU:**
**MIN. 2 PERSONS**

**CREAMY MUSHROOM TOAST**
*MUSHROOM A LA CREME - BUTTER TOASTED BREAD - FRESH HERBS*

**VEAL ROAST FAMILY STYLE**
*BEARNAISE - SEASONAL VEGETABLES - POMMES RISSOLES*

**GATEAU MARCEL**
*WITH VANILLA ICE CREAM*

**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 CHOISE!***

**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 HERBAL MAYO*

**BEER SAUSAGE 55,**

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

**CHEESE BOARD 165,-**
**3 FRENCH CHEESES:**
*OVALIE - MORBIER - FLEUR D' ALPAGE*

**SNACK BOARD 195,-**
*2 KIND OF CHEESE - HAM - BEER SAUSAGE - HUMMUS - OLIVES - BREAD*

## STARTERS

**CREAMY MUSHROOM TOAST 125,-**
*MUSHROOM A LA CREME - BUTTER TOASTED BREAD - FRESH HERBS*

**SALMON TATARE 135,-**
*CABBAGE - DILL - CAPERS - MUSTARD - CREME FRAICHE*

**BEEF TARTARE 135,-**
*TARRAGON - HORSERADISH - SHALLOTS - EGG YOLK*

## - SIDES -

**CEASAR SALAD 55,-**
*WITH CROUTONS*

**BAKED ROOT VEGETABLES 65,-**
*WITH OLIVE OIL AND WALNUTS*

**TOMATO/MOZZARELLA SALAD 65,-**
*WITH BASIL DRESSING*

**TRUFFLE FRIES 65,-**
*WITH TRUFFLE MAYO*

**PARMESAN FRIES 65,-**
*WITH CHILI MAYO*

**FRIES 55,-**
*WITH CHILI MAYO*

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.

## MAIN COURSES

**VEAL ROAST FAMILY STYLE***
**MIN. 2 PERSONS**
*BEARNAISE - SEASONAL VEGETABLES - POMMES RISSOLES*
**PRICE PER PERSON: 295,-**

**STEAK BEARNAISE* 365,-**
*RIBEYE FROM URUGUAY - BEARNAISE - FRIES*

**TODAY'S FISH**
*KINDLY ASK YOUR WAITER FOR MENU AND PRICE*

**CHICKEN CONFIT 285,-**
*CARROTS - PARSLEY - ROOTS - POTATOES - CHICKEN SAUCE*

**VEGAN RISOTTO 235,-**
*SEASONAL VEGETABLES - VEGAN CHEESE*
**ADD ON: SLICES OF VEAL +65,-**

**CREAMY MUSHROOM PASTA WITH CHORIZO 245,-**
PASTA PENNE - MUSHROOM A LA CREME - FRIED CHORIZO

**JOHN&WOO BURGER** 195,-**
*CHEESE, BACON - CHILI MAYO - PICKLED RED ONIONS - PICKLED CUCUMBER - TOMATO - FRIES*
**ADD ON: BEARNIASE: +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

**TARTE AU CITRON 99,-**
*LEMON CURD - MERINGUE*

**GATEAU MARCEL 99,-**
*WITH VANILLA ICE CREAM*

**CRÈME BRÛLÉE 99,-**
*WITH MANGO SORBET*

**CHEESE BOARD 165,-**
**3 FRENCH CHEESES:**
*OVALIE - MORBIER - FLEUR D' ALPAGE*

**PETIT FOUR**
***3 PCS. 75,- / 6 PCS. 140,- 9 PCS. 200,-***