

Breakfast & Brunch

Mojoe Brunch • 165,-

Greek yoghurt with orange, honey & granola. Smoked salmon on rye bread with dill creme cheese and pickled red onion. Avocado with sesame and chives. Scrambled eggs with bacon. Belgian waffle with condensed milk and fresh berries
Hangover option: French fries +25

Vegetarian Brunch • 165,-

Greek yoghurt with orange, honey and granola. Avocado with dill crème cheese, sesame and chives. Fresh grapes. Scrambled eggs with mushrooms. Belgian waffle with condensed milk and berries.
Hangover option: French fries +25

Morning plate • 135,-

Scrambled eggs, bacon, breakfast sausages, chives and roasted rye bread. • Fried mushrooms +10kr. • Truffle crème fraiche +10kr. • Pickled tomatoes + 10kr.

Belgian waffle • 125,-

With condensed milk, fresh berries and vanilla ice cream.

Croissant • 32/34,-

Choose between plain or chocolate.

9.00 - 13.00

Smørrebrød

The Viking • 95,-

Roast beef on danish rye bread, pickles, horseradish, herbs, pickled cucumber and tomato.

The Fish • 95,-

Fish fillet on danish rye bread, mayo, caviar, hand-peeled shrimps, dill and fresh lemon.

Potato & truffle mayo • 90,-

Potatoes on danish rye bread, pea shoots, truffle mayo, bacon, pickled red onions and gherkin.

Avocado • 95,-

Avocado on toasted danish rye bread with cheddar, fried egg and fresh herbs. Ketchup on the side.

Chicken salad • 95,-

Chicken salad on danish rye bread, bacon, pickled tomatoes and fresh herbs.

Egg & shrimps • 95,-

Egg and hand-peeled shrimps on danish rye bread. Topped with mayo, tomato, lemon and pea shoots.

2 pcs. Smørrebrød • 175,-

9.00 - 17.00

Classics

Lobster Roll • 175,-

Lobster, coriander, oxalis, sesame dressing and red onions. Served with fries and chili mayo on the side.

Caesar salad • 155,-

Grilled chicken, small gems, parmesan, croutons, pickled tomatoes, red onions, monks cress, caesar dressing.

The Green Mile • 145,-

Sun-ripened avocado, hummus, feta cheese, walnut, broccoli coudité, coriander and sesame dressing.

Mojoe Club • 165,-

Chicken, tomato, curry mayo, crispy bacon, gherkin and lettuce. Served with fries and spicy mayo.

Chevre Chaud • 155,-

Grilled goat cheese, honey, thyme, walnuts, blueberries, small gems, pickled tomatoes, mustard vinaigrette.

Nachos Supreme • 145,-

Tortilla chips, chicken, cheddar cheese, jalapeños, homemade guacamole, tomato salsa and sour cream.

Main Courses

Fish & Seafood

Moules Frites • 175,-

White wine steamed mussels, carrots, parsley and white wine cream. Served with crispy fries and chili mayo.

Oven baked salmon • 185,-

Salmon, potatoes, broccoli, dill, oxalis lobster sauce, lemon and pickled tomatoes.

Fish 'n' Chips • 155,-

Breaded cod, herbs, pea and broccoli salad. Served with crispy fries and fresh lemon. Choose between remulade or tatar sauce.

Meat

Ribeye 300gr.

300 gram tender ribeye from Argentina. Served medium - other option available.

Served with sauce bearnaise, small salad on the side in a homemade mustard vinaigrette and crispy french fries.

Choose between:

Regular fries or curly fries.

• 295,-

Pasta & Risotto

Pasta with chicken & truffle • 165,-

Pappardelle pasta, creamy truffle sauce, chicken breast, pickled tomatoes and fresh lemon.

Pasta with salmon • 165,-

Pappardelle pasta, Norwegian salmon, pickled tomatoes, creamy lobster sauce, peas, chives and fresh lemon.

Mushroom Risotto • 165,-

Home made risotto with king oyster mushrooms, pickled beech mushrooms, parmesan, garlic and parsley.

Mo'Joe burger • 165,-

200g minced meat, American cheese, bacon, mayo, gherkin, red onion, tomato and lettuce.

Crispy Chicken burger • 165,-

Fried chicken, American cheese, salsa mayo, jalapenos, bacon, red onion, tomato, lettuce.

Vegetarian burger • 155,-

Vegetarian steak, American cheese, mayo, lettuce, tomato, pickled red onions and gherkin.

Fish burger • 155,-

Fish fillet, tatar sauce, dill, lemon, crispy salad, cucumber and pickled red onions.

Mexican burger • 165,-

200g minced meat, American cheese, jalapenos, guacamole, salsa, tomato, chili mayo, salad, bacon, gherkin.

Truffle burger • 165,-

200g minced meat, truffle mayo, cheese, tomato, cucumber, red onion, lettuce, bacon.

All burgers comes with regular fries or curly fries, chilimayo and ketchup

Tomato soup

Creamy and spiced homemade tomato soup, served with bread, sour cream, cold-pressed olive oil and roasted croutons. • 135,-

Snacks

- Marinated olives
 - Salted almonds
 - Hummus with rye bread chips
- 1 stk • 30,- 2 stk • 50,- 3 stk • 60,-

Dessert

Homebaked bownie with fresh berries, vanilla ice cream and walnuts • 75,-

Tarte Aux Framboise Raspberry tarte with fresh raspberries and vanilla ice cream • 75,-

COFFEE DRINKS

Espresso	31,- / 36,-
The concentrated essence of the coffee	
Cortado	34,- / 39,-
Half espresso, half milk	
Espresso Macchiato	34,- / 39,-
Espresso marked with foamy milk	
Americano	39,-
Espresso with hot water	
Cappuccino	49,-
Espresso with equal parts steamed and foamy milk. Topped with chocolate	
Caffè Latte	44,- / 49,-
The classic italian style espresso and steamed milk	
Latte Macchiato	44,- / 49,-
Steamed milk with a light splash of espresso	
Café au lait	49,-
Espresso with hot milk	
Flat white	49,-
Espresso with equal parts steamed milk and foamy milk	
Orange Espresso	58,-
Mojoe Speciality - Two fresh espresso shots mixed with orange juice.	
Flavoured Latte	47 / 52,-
Espresso and steamed milk. Choose between: Vanilla • Almond • Hazelnut • Caramel • Irish Cream • Salted Caramel	
Iced Latte	49,-
Espresso, milk and ice cubes. Syrup + 5 kr. Choose between: Vanilla • Almond • Hazelnut • Caramel • Irish Cream • Salted caramel	

HOT DRINKS

Chai latte	49,-
East India Spice	
Caffé Mocha	49,-
Espresso and steamed chocolate	
Hot Chocolate	44,- / 49,-
Irish Coffee	85,-
Espresso, hot water, brown sugar, 4 cl. whisky and whipped cream	
Lumumba	85,-
Hot chocolate, 4 cl. cognac and whipped cream	
Østerlandsk Tea House (Danish)	44,-
Green: Cool Mint • Ginger/Lemon • Strawberry • Organic Jasmin Black: Lady Earl Grey • English Breakfast • Liquorice Herbal: Sweet Lemon	

COLD DRINKS

Homemade Ice Tea	52,-
Ice tea with Earl Grey, China green, fresh lemon and vanilla	
Homemade Limonade	54,-
Passion fruit, organic elderflower juice, fresh lime, sparkling water	

HOMEMADE SMOOTHIES

Blueberry 58,-
Frozen blueberries, yoghurt and Mojoe lemon syrup

Strawberry 58,-
Frozen strawberries, yoghurt and Mojoe lemon syrup

Banana and strawberry 58,-
Frozen banana and strawberry, yoghurt and Mojoe lemon syrup

SOFT DRINKS

Cola, Cola Zero, Sprite, Fanta, Lemon 40 cl	49,-
Sparkling water 40 cl	49,-
Aqua Panna Kildevand 50 cl	39,-
Orange Juice	42,-
Søbogaard (Organic Lemonade)	39,-
Choose between: Elderflower • Apple/Blackcurrant • 100% Apple • Raspberry	

BEERS

DRAFT

Carlsberg 25/40/180 cl	45,- / 55,- / 230,-
Tuborg Classic 25/40/180 cl	47,- / 57,- / 230,-
Kronenbourg Blanc 25/50/180 cl	55,- / 65,- / 245,-
Kronenbourg Blanc Rosé 25/50/180 cl	55,- / 65,- / 245,-
Brooklyn IPA "Pulp Art" 40/180 cl	55,- / 65,- / 245,-

BOTTLED

Corona Pilsner 35,5 cl	54,-
Jacobsen Brown Ale 33 cl	58,-
Brooklyn Special Effects Lager Alcohol free 33 cl	49,-
Somersby Apple Cider 33 cl	54,-

WINE

CHAMPAGNE / SPARKLING WINE

Prosecco DOC – Proverbio, Bio – Trentino, Italy	75,- / 295,-
Esprit – Henri Giraud – Champagne, France	675,-
Krug Rosé NV – Champagne, France	3.250,-

ROSÈ

Côte du Rhône Rosé – Les Cerisiers, Boutinot – Rhône, France	75,- / 295,-
Ultimate Provence – Côtes de Provence – Provence, France ...	545 / 945 / 3000,-

WHITE

Sauvignon Blanc – Venta La Vega, Øko – Almansa, Spain	75,- / 295,-
Chardonnay – Raimat Castell, Øko – Catalonia, Spain	80,- / 325,-
Riesling – Weingut Nik Weis - Mosel, Austria	85,- / 345,-
Sancerre – Les Baronnes, Henri Bourgeois – Loire, France	110,- / 475,-
Sauvignon Blanc – Green Ink – Marlborough, New Zealand	465,-
Chablis – Domaine de l'Enclos - Bourgogne, France	645,-
Chassagne-Montrachet – Maison Louis Jadot - Bourgogne, France	745,-

ORANGE

organic, natural wine

PA'RO Orange Bianco – Buccia Nera – Toscana, Italien	355,-
Seres Orange – Les Equilibristes – Languedoc, Frankrig	385,-

RED

Garnacha Tintorera – Venta La Vega – Almansa, Spain	75,- / 298,-
Pinot Noir – Marterey – Pays d' Oc, France	85,- / 345,-
Barbera d'Alba – Rinaldi, M.Abbona – Piemonte, Italy	110 / 475,-
Zinfandel – Stone Barn, Family Delicato – California, USA	335,-
Carmenère & Pinot Noir – Musso, Bio – Venice, Italy	435,-
Syrah – Minimalist, Connect the Dots – Western Cape, South Africa	625,-
Châteauneuf-du-Pape – Château Jas de Bressy – Rhône, France	745,-
Gevrey-Chambertin – Maison Louis Jadot – Bourgogne, France	825,-

COCKTAILS

Champagne Passion 95,- / 345,- Vodka - passion fruit puré - lime - secret twist
Mango Express 95,- / 345,- Gin - cranberry - mango - lime
Downtown Abbey 95,- / 345,- Vodka - passion fruit - liquorice - lime - champagne
Gin Hass 95,- / 345,- Gin - mango syrup - lemon soda
Aperol Spritz 95,- Aperol - prosecco - secret twist
Espresso Martini 95,- Vodka - espresso - kahlua
Dark and Stormy 95,- / 345,- Goslings rum - ginger beer - lime - angostura