



JOHN SCOTT'S HISTORIA

Historien om John Scott's börjar i slutet av 1700-talet i ett område i Göteborg, ett område vid namn Wohlfahrts ängar.

Byggnaderna i detta område var byggda efter engelsk stil och dessutom var tomtägaren Jacobina Scott, född Barclay, gift med en engelsman, pastor John Henry Scott. Därför döptes området snart om till Engelska kvarteret. 1867 köpte staden marken av familjen Scott.

Sedan dess har området och dess fastigheter steg för steg moderniserats, men de karaktäristiska engelska inredningsattributen lever kvar i dagens John Scott's, namngiven för att hedra de ursprungliga tomtägarna.

PALACE HISTORIA

Palace har en konstnärlig historia. I slutet på 1800-talet var Göteborg Sveriges oomstridda konsthuvudstad. Det var här i Palacehuset eller Fürstenbergska palatset, som det hette då, det mesta hände. Detta var konstsamlarna och Mecenaterna Pontus och Göthilda Fürstenbergs hem, där de skapade Sveriges första privata konstgalleri, öppet för allmänheten.

Här samlades några av den tidens främsta konstnärer så som Carl Larsson, Anders Zorn, Richard Berg, Ernst Josephsson med flera, för att arbeta, festa, diskutera och umgås med paret Fürstenberg, kungligheter, andra konstnärskollegor och vänner.

John Scotts Palace tar nu historien vidare och den skrivs tillsammans med er, våra gäster.

JOHN SCOTT'S BREWERY

I det pulserande hjärtat av Göteborg hittar du vårt mikrobryggeri i samma byggnad som John Scott's Palace. På John Scotts Brewery tillverkar vi vår öl med noggrant utvalda ingredienser och med sann passion för modern öl och stilar. Vi brygger öl!

Vår vision är att vara den beundrade lokala bryggaren som kan leverera färskt öl till folket. Vi vill vara trendsättare när det gäller stilar och smaker. Vi lever öl!

Som del av John Scott's Gruppen är vi här för att få dig känna dig välkommen, oavsett din kunskap eller intresse av öl. Vi serverar öl!

Har du allergier eller vill veta mer om maten?
Fråga vår kunniga personal!



JOHN SCOTT'S HISTORY

The history of John Scott's has its beginnings at the end of the 18th century in a part of Gothenburg called the Wohlfahrts Meadows.

The buildings in and around the Wohlfahrts Meadows were all built after typical British architecture this along with the fact that the proprietor Jacoina Scott, maiden name Barclay, was married to an English pastor John Henry Scott led to the area being promptly renamed the English Neighbourhood. In 1867 the Scott families' land was expropriated by the local council.

Ever since the area and its architecture has grown more and more modern, however the British traditional decor lives on inside all of the John Scott's pubs - in honour of the Scott family.

PALACE HISTORY

Although the John Scott's Palace building has its origin in the mid 18th century, Palace history really begins with the story of Pontus and Göthilda Fürstenberg. Within this building, they created their welcoming home and an art gallery, where radical artists from the late 19th century were represented.

In Sweden, the Fürstenberg Palace in Gothenburg became a focal point for the Swedish art scene and a place where the modern and innovative arts were on show.

Visiting artists included Anders Zorn, Bruno Liljefors, Carl Larsson, Ernst Josephson, Hugo Birger and Georg and Hanna Pauli, among others. Many worked throughout Europe (and Zorn also in America), but they always had a home to return to with the Fürstenbergs.

Today, we here at John Scott's Palace, believe that we are continuing to write history; together with you, our dear guests.

JOHN SCOTT'S BREWERY

In the heart of Gothenburg you also find our micro brewery situated in John Scott's Palace historical space. At John Scott's Brewery we produce beer with carefully selected ingredients and a true passion for modern beer styles and flavours. We brew beer.

Our vision is to be that admired local brewer who knows exactly what you want, bringing fresh beer to the people. We aspire to be trendsetters when it comes to brewing. We live beer.

As part of the John Scott's Group we're here to make you feel welcome regardless of your previous knowledge or level of interest in beer. We serve beer.

Har du allergier eller vill veta mer om maten?
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JOHN SCOTT'S BREWERY



BEERLIEVE IN | LAGER 5,1%

A summer lager with refreshing tones of the American hops and a well balanced bitterness. Recommended for summer BBQs.

Malt: Pilsner malt
Hops: Galaxy, Amarillo, Citra

GOTHENBURG WIT | WEISSBIER 4,5%

Our own mix of witbier and weissbier with an American twist. A light Hefe Weissbier with banana and orange notes which gives a clean and fresh taste.



BEER WITH ME | PALE ALE 5,9%

A dry and well hopped pale ale with a taste of the Swedish forest and a hint of citrus. We find it well suited for spicy food.

Malt: Pilsner malt, Caramel malt, Munchener malt
Hops: Columbus, Amarillo, Simoce, Chinook



BEERONADE LEMON | ALE 5,3%

This is our take on a lemonade. To the wort boil we have added lemon zest and lemon juice. In the fermentation tank we added even more lemon.



BREWED IN-HOUSE, SERVED IN-HOUSE!

SHARING

CHARCUTERIE PLATE 115 kr

3 kinds of charcuterie - olives - cornichons - baguette
3 sorters charkuteri - oliver - cornichons - surdegbsbaguette

We recommend: A Pint of John Scotts Brewery Beeronad

GRILLED CHISTORRA 80 kr

Sausage - nachos - chipotle sour cream
Korv - nachos - chipotle dipp

We recommend: A Pint of John Scotts Brewery Pale Ale

HOT WINGS 75 kr

10 honey baked sticky hot wings - BBQ sauce
10 honungsmarinerade kladdiga hot wings - BBQ sås

We recommend: A Pint of John Scotts Brewery Lager

NACHOPLATE 55 kr

Jalapeno - peppers - onion - salsa - chipotle sour cream
Jalapeno - paprika - lök - salsa - chipotle dipp

We recommend: A Pint of John Scotts Brewery Beeronade

PIL PIL SHRIMP 85 kr

Garlic - fresh chilli - tigershrimps - virgin olive oil - bread
Vitlök - färsk chili - tigerräkor - virgin olivolja - bröd

We recommend: A Pint of John Scotts Brewery Beeronade

SIDES (perfect for sharing)

| | |
|-------------------------------|-------|
| CRUSTY BREAD W/ GARLIC BUTTER | 39 kr |
| ROASTED ROOT VEGETABLES | 40 kr |
| MIXED SALAD | 40 kr |
| POMMES FRITES | 30 kr |
| SWEET POTATO FRIES | 40 kr |
| PINEAPPLE COLESLAW | 30 kr |
| BEARNAISE SAUCE | 20 kr |
| RED WINE SAUCE | 20 kr |
| HERB AIOLI | 20 kr |
| BBQ SAUCE | 20 kr |
| CHIPOTLE SOUR CREAM | 20 kr |

THE STANDARD

CLASSIC STEAK 245 kr
200g sirloin steak - red wine sauce - tomato- and onion salad - chips
200g ryggbiff - rödvinssås - tomat- och löksallad - pommes frites

We recommend: A Pint of John Scotts Brewery Pale Ale

JOHN SCOTT BURGER 180g 169kr/360g 209kr
Chuck and brisket burger - cheddar cheese - bacon - salad - dressing -
tomato - pickled onion - pickles - brioche bun - three dip sauces - chips
*Bringa- och Högrevsburgare - cheddarost - bacon - sallad - dressing -
tomat picklad rödlök - saltgurka - brioche bröd - tre dipsåser - pommes
frites*

We recommend: A Pint of John Scotts Brewery Lager

FISH & CHIPS 159kr
Beer battered Cod - curry remoulade - chips
Ölpanerad Torsk - curryremoulad - pommes frites

We recommend: A Pint of John Scotts Brewery Beeronade

MOULES FRITES 175kr
Mussels - white wine - cream - parsley - garlic - garlic bread -
aioli - chips
*Blåmusslor - vitvin - grädde - persilja - vitlök - vitlöksbröd - aioli
pommes frites*

We recommend: A Pint of John Scotts Brewery WIT

CAESAR SALAD chicken 159kr or shrimp 169kr
Grilled corn chicken breast or fresh shrimp - romaine salad - caesar
dressing - red onion - tomato - bacon - croutons - parmesan
*Grillad majskycklingfilé eller färska räkor - romansallad - rödlök - bacon
- tomat - caesardressing - krutonger - parmesan*

We recommend: A Pint of John Scotts Brewery WIT

SHRIMP SANDWICH 199kr
Shrimps - mayonnaise - sunflower bread - cucumber - egg - lemon -
tomatoes
Räkor - majonnäs - solros rågbröd - gurka - ägg - citron - tomat

We recommend: A Pint of John Scotts Brewery Lager

***All burgers are served medium well (68 degrees)**

SUMMER SPECIALS

HALLOUMI BURGER 169kr

Deep-fried halloumi - tomato - pickled pumpkin - chips - herb aioli - salad - pickles

Friterad halloumi - tomat - picklad pumpa - pommes frites - örtaioli - sallad - inlagd gurka

We recommend: A Pint of John Scotts Brewery Pale Ale

INSALATA CAPRESE 129 kr

Mozarella pearls - mixed salad - basil oil - balsamico - marinated olives - baguette croutons

Mozarellapärlor - blandsallad - basilikaolja - balsamicovinäger - marinerade oliver - baguette krutonger

We recommend: A Pint of John Scotts Brewery Beeronade

GLAZED SPARE RIBS 185 kr

Glazed ribs - cajun rub - BBQ sauce - pineapplecoleslaw - chips

Glaserade revbensspjäll - cajun krydda - BBQ sås - ananascoleslaw - pommes frites

We recommend: A Pint of John Scotts Brewery Beeronade

GREEN PIZZA VEGETARIAN 145 kr PROSCIUTTO 155 kr

Goat cheese - mozzarella - cherry tomatoes - basil - ruccola - chestnut mushroom (- Prosciutto)

Getost - mozzarella - cocktailtomater - basilika - ruccola - trädgårdschampinjon (- Prosciutto)

We recommend: A Pint of John Scotts Brewery Pale Ale



JOHN SCOTT'S PALACE

FOR THE KIDS (Only for kids up to 13 years old)

FISH AND CHIPS 75 kr

Deep fried Cod - curry remoulade - chips
Friterad Torsk - curryremoulad - pommes frites

We recommend: Milk or Water

JOHN SCOTT'S JR BURGARE 75 kr

100gr burger - cheddar cheese - bbq sauce - chips
100gr hamburgare - cheddarost - barbequesås - pommes frites

We recommend: Milk or Water

CHICKEN AND CHIPS 75 kr

Grilled chicken fillet - BBQ sauce - chips
Grillad kycklingfile - BBQ sås - pommes frites

We recommend: Milk or Water

ICE CREAM 40 kr

Mixed bowl of ice-cream
Blandad skål med glass

DESSERT

CRÈME BRÛLÉE 85 kr

Classic vanilla flavour
Klassisk vaniljsmak

ICE CREAM WITH BERRY COMPOTE 80 kr

Vanilla ice cream - sauce - cinnamon flavoured rhubarb & berry compote
Vaniljglass - sås - rabarber- och bärkompott med smak av kanel

SORBET/ICE CREAM FRESH BERRIES 85 kr

Sorbet or ice cream - fresh seasonal berries
Sorbet eller glass - färska bär

DRAUGHT

| | | 56,8 cl pint | |
|------------------------------------------------|------|-----------------|--|
| SWEET CIDER | | | |
| Kopparberg Pear Sweden | | 75 kr | |
| LAGER | | | |
| Sofiero Original Sweden | | 66 kr | |
| Höga Kusten Lager/Ale, Sweden | | 77 kr | |
| Beerlieve in Lager (Brewed in-house) Sweden | 40cl | 69 kr | |
| ALE | | | |
| Ricky's IPA Sweden | | 77 kr | |
| Beer with me Pale Ale (Brewed in-house) Sweden | 40cl | 69 kr | |
| Beeronade (Brewed in-house) Sweden | 40cl | 69 kr | |
| OTHER | | | |
| Gotenbeer WIT (Brewed in-house) Sweden | 40cl | 69 kr | |

WE ALWAYS TRY NEW BREWS IN OUR OWN
BREWERY - ASK THE STAFF FOR OUR LATEST BEER

BOTTLE

| SWEET CIDER | | | |
|---------------------------------------------|------|--------|--|
| Kopparberg Pear Sweden | 33cl | 65 kr | |
| Kopparberg Elderflower & Lime Sweden | 33cl | 65 kr | |
| Kopparberg Strawberry & Lime Sweden | 33cl | 65 kr | |
| Kopparberg Sparkling Rosé Strawberry Sweden | 75cl | 235 kr | |
| Kopparberg Sparkling Rosé Raspberry Sweden | 75cl | 235 kr | |
| DRY CIDER | | | |
| Kopparberg Naked Apple Sweden | 33cl | 65 kr | |
| Strongbow Great Britain | 33cl | 65 kr | |
| LAGER | | | |
| 1857 Mellanöl, Sweden | 33cl | 55 kr | |
| Fagerhult Export Sweden | 50cl | 77 kr | |
| Fagerhult Blonde Sweden | 33cl | 59 kr | |
| Sofiero Original Sweden | 33cl | 55 kr | |
| San Miguel Fresca Spain | 33cl | 65 kr | |
| San Miguel Gluten Free Spain | 33cl | 72 kr | |
| Breznak Czech Republic | 33cl | 59 kr | |
| ALE | | | |
| Newcastle Brown Ale Great Britain | 33cl | 63kr | |
| STOUT | | | |
| Guinness Irish Stout | 33cl | 72kr | |
| OTHER | | | |
| Garage Hard Lemon | 33cl | 69kr | |
| Crabbies Ginger Beer | 33cl | 69kr | |

ASK THE STAFF FOR VISITING BOTTLES

WINE

| | | glass | bottle |
|--------------------------------------------------|--|--------|--------|
| WHITE WINE | | | |
| Lindemans Cawarra Semillon/Chardonnay, Australia | | 76 kr | 325 kr |
| Matua Sauvignon Blanc, New Zealand | | 86 kr | 365 kr |
| Domaine Chablis Chardonnay, France | | 120 kr | 499 kr |
| RED WINE | | | |
| Lindemans Cawarra Shiraz/Cabernet, Australia | | 76 kr | 325 kr |
| Les Cardounette Merlot/PN, France | | 86 kr | 365 kr |
| Zonin Ripasso Italy | | 111 kr | 444 kr |
| ROSÉ WINE | | | |
| Jacob's Creek Rosé Shiraz Rosé, Australia | | 79 kr | 345 kr |
| Grand Recolte Provence, France | | 109 kr | 449 kr |

| | | glass | bottle |
|------------------------|--|--------|--------|
| SPARKLING WINE | | | |
| Jacobs Creek Australia | | 79 kr | 345 kr |
| CHAMPAGNE | | | |
| G.H. Mumm France | | 129 kr | 790 kr |

