



## JOHN SCOTT'S HISTORIA

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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

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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

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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

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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

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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

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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.

*Do you have allergies, or want to know more about our food?  
Our staff are happy to help!*



# JOHN SCOTT'S BREWERY

In the vibrant heart of Gothenburg you find our microbrewery in the same building as John Scott's Palace. At John Scott's Brewery we craft our beer with carefully selected ingredients and with a true passion for modern beer and styles.

**We brew beer.**

Our vision is to be that admired local brewer who can serve fresh made beer to the people. We want to be a trendsetter when it come to styles and flavours.

**We live beer.**

As a part of the John Scott's group we are here to make you feel invited, no matter your knowledge in beer or level of interest.

**We serve beer.**





# 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, Simoche, 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!**

## SMALLER COURSES

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### CHARCUTERIE PLATE 115 kr

*Charcuteries - Olives - Cornichons - Levain baguette*  
*Charkuterier - Oliver - Cornichons - Levainbröd*

We recommend: A Pint of Ricky's IPA

### CHÈVRE CHAUD 115 kr

*Honey baked goat cheese - sour dough bread - roasted almond - salad - cherry tomatoes - pear - roasted bell peppers*  
*Honungsbakad getost - surdegsbröd - rostad mandel - sallad - körsbärstomater - päron - rostad paprika*

We recommend: A Pint of John Scotts Brewery Pale Ale

### HOT WINGS 85 kr

*10 honey baked hotwings - blue cheese dip - celeriac sticks*  
*10 honungsbakade kycklingvingar - blåmögeldip - selleristicks*

We recommend: A Pint of John Scotts Brewery Lager

### NACHOPLATE 75 kr

*Nachos - Cheddar - Jalapeños - Red Onion - Roasted bell peppers*  
*Nachos - Cheddarost - Jalapeños - Rödlök - Rostad paprika*

We recommend: A Pint of Sofiero Original

### PIL PIL SHRIMP 115 kr

*Tigershrimps - Olive Oil - Chili - Garlic - Levain baguette*  
*Tigerräkor - Olivolja - Chili - Vitlök - Levainbröd*

We recommend: A Pint of John Scotts Brewery Beeronade

### SHRIMP COCKTAIL 119 kr

*Shrimps - Romaine Lettuce - Rhode Island Dressing - Mango*  
*Räkor - Romansallad - Rhode Island Dressing - Mango*

We recommend: A Pint of John Scotts Brewery Beeronade

## SIDE ORDERS

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CRUSTY BREAD W/ GARLIC BUTTER	39 kr
MIX SALAD	40 kr
POMMES FRITES W/ HERB AIOLI	35 kr
SWEET POTATO FRIES W/ HERB AIOLI	45 kr
ONION RINGS	30 kr
RED WINE SAUCE	30 kr
HERB AIOLI	20 kr
BBQ SAUCE	20 kr
CHIPOTLE SOUR CREAM	20 kr



## THE CLASSICS

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### CLASSIC STEAK ..... 245 kr

200g sirloin steak - red wine sauce - tomato sallad - chips

200g ryggbiff - rödvinssås - tomatsallad - pommes frites

We recommend: A Pint of Höga Kusten

### JOHN SCOTT'S BURGER\* ..... 180G 185 kr/360G 224 kr

Chuck & brisket burger - cheddar cheese - bacon - salad - dressing -

tomato - pickled onion - pickles - brioche bun - three dip sauces - chips

Bringa & Högrevsburgare - cheddarost - bacon - sallad - dressing - tomat

picklad rödlök - saltgurka - brioche bröd - tre dipsåser - pommes frites

We recommend: A Pint of John Scotts Brewery Pale Ale

### FISH & CHIPS ..... 169 kr

Beer battered Cod - curry remoulade - chips

Ölpanerad Torsk - curry remoulad - pommes frites

We recommend: A Pint of John Scotts Brewery Beeronade

### MOULES FRITES ..... 175 kr

Mussels - white wine - cream - parsley - garlic - garlic bread -

aioli - chips

Blåmusslor - vitvin - grädde - persilja - vitlök - vitlöksbröd - aioli

pommes frites

We recommend: A Tucher Weissbier on Bottle

### CAESAR SALAD ..... CHICKEN 159 kr OR SHRIMP 169 kr

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 Lager

### SHRIMP SANDWICH ..... 199 kr

Shrimp - mayonnaise - sunflower bread - cucumber - egg - lemon -

tomatoes

Räkor - majonnäs - solros rågbröd - gurka - ägg - citron - tomat

We recommend: A Pint of John Scotts Brewery Lager

\*Our burger is served medium well

## BURGER BONANZA

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All burgers are served in a bun with tomato, salad and onion.

Alla burgare serveras i bröd med tomat, sallad och lök.

### BEEF BURGER 99 kr

140 g beef - cheese - dressing - chips - BBQ dip

140 g kött - ost - dressing - pommes frites - BBQ-dip

### HALLOUMI BURGER 99 kr

100 g halloumi - aioli - chips - Aioli dip

100 g halloumi - aioli - pommes frites - Aioli-dip

### CHICKEN BURGER 99 kr

140 g grilled chicken breast - onion rings - chips - BBQ dip

140 g grillat kycklingbröst - lökringar - pommes frites - BBQ-dip

### FISH BURGER 99 kr

130 g salmon - lemon - chips - Remoulad dip

130 g lax - citron - pommes frites - Dansk remoulad

### VEGAN BURGER 99 kr

Falafel burger - guacamole - sweet potatoe chips - Mayo chili dip

Falafel-burgare - guacamole - sötpotatis pommes - Majo-chili-dip

## À LA CARTE

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### HALLOUMI BURGER 169 kr

Deep-fried halloumi - tomato - pickled red onion - chips - herb aioli - salad - pickles - chips

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

We recommend: A Pint of Höga Kusten

### CREAMY RISOTTO 185 kr

Forest mushrooms - white wine - fresh parsley - parmesan cheese

Skogssvamp - vitt vin - persilja - parmesan

We recommend: A Pint of John Scotts Brewery Beeronade

### GRILLED BREAST OF CHICKEN 215 kr

Beer & Cheddar sauce - bacon chips - mushroom risotto

Öl & Cheddarostsås - baconkrisps - svamprisotto

We recommend: A Pint of John Scotts Brewery Pale Ale

### BOUILLABAISSE 215 kr

Saffron flavoured fish and seafood soup - root vegetables - aioli - croutons

Saffranssmaksatt fisk & skaldjursoppa - rotfrukter - aioli - krutonger

We recommend: A Pint of John Scotts Lager



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

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### FISH AND CHIPS ..... 75 kr

Deep fried Cod - remoulade - chips  
*Friterad Torsk - remoulad - 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 - bearnaise sauce - chips  
*Grillad kycklingfile - bearnaisesås - pommes frites*

We recommend: Milk or Water

### ICE CREAM ..... 40 kr

Mixed bowl of ice-cream  
*Skål med blandad glass*

## DESSERT

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### CRÈME BRÛLÉE ..... 90 kr

Classic vanilla flavour, served with fresh berries  
*klassisk vaniljsmak, serveras med färska bär*

### CHOCOLATE FONDANT ..... 90 kr

Served with jasmine tea flavoured ice cream and  
cherry compote  
*Serveras med jasminsmaksatt glass och körsbärskompott*

### SORBET/ICE CREAM ..... 90 kr

Daily Selection. Please ask the staff for today's flavour  
*Dagens utbud. Vänligen fråga personalen om dagens smaker*



## DRAUGHT

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SWEET CIDER		56,8 cl	pint
Kopparberg Pear Sweden			75 kr
Kopparberg Naked Apple Sweden			75 kr
Kopparberg Raspberry Smooth 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
Breznak Czech Lager		77 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
Guinness Irish Stout	pint	79 kr

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

## BOTTLE

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SWEET CIDER		
Kopparberg Pear Sweden	33cl	65 kr
Kopparberg Elderflower & Lime Sweden	33cl	65 kr
Kopparberg Strawberry & Lime Sweden	33cl	65 kr

DRY CIDER		
Kopparberg Naked Apple Sweden	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 Lager	33cl	59 kr

ALE		
Newcastle Brown Ale Great Britain	33cl	63 kr

OTHER		
Garage Hard Lemon	33cl	69 kr
Crabbies Ginger Beer	33cl	69 kr

ASK THE STAFF FOR VISITING BOTTLES



## WINE

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### WHITE WINE

	GLASS	BOTTLE
Lindemans Cawarra Semillon/Chardonnay, Australia	76 kr	325 kr
Guardian Sauvignon Blanc, New Zealand	86 kr	365 kr
Le Versant Chardonnay, France 2013	105 kr	420 kr
Domaine Chablis Chardonnay, France	120 kr	499 kr

### RED WINE

Lindemans Cawarra Shiraz/Cabernet, Australia	76 kr	325 kr
Il Grande Vivati, Primitivo, Italien 2015	105 kr	420 kr
Zonin Ripasso Italy	111 kr	444 kr

### ROSÉ WINE

Jacob's Creek Rosé Shiraz Rosé, Australia	79 kr	345 kr
Grand Recolte Cinsault/grenache, France	109 kr	449 kr

### DESSERT WINE

Saracco Moscato D'Asti, Italien	69 kr	325 kr
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### SPARKLING WINE

Jacobs Creek Australia	79 kr	345 kr
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### CHAMPAGNE

G.H. Mumm France	129 kr	790 kr
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