



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.

Do you have allergies, or want to know more about our food?

Our staff are happy to help!





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 Scott's 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!



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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!

SMALLER COURSES

CHARCUTERIE PLATE 115 kr

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

We recommend: Ricky's IPA

ASPARAGUS 115 kr

*Green and White Asparagus - Basil Oil - Garlic Crutons - Truffel Mayo -
Parmesan Flakes*
*Grön och Vit Sparris - Basilikaolja - Vitlökskrutonger - Tryffelmajonäs -
Parmesan Flakes*

We recommend: John Scotts Brewery Lager

CAJUN WINGS 85 kr

10 Honey baked Chicken Wings - Blue Cheese Dip - Celeriac Sticks
10 Honungsbakade Kycklingvingar - Blåmögeldip - Selleristicks

We recommend: John Scotts Brewery Lager

NACHOPLATE 85 kr

*Nachos - Cheddar - Jalapeños - Red Onion - Guacamole - Roasted Bell
Peppers - Salsa*
*Nachos - Cheddarost - Jalapeños - Rödlök - Guacamole - Rostad Paprika
- Salsa*

We recommend: Sofiero Original

PIL PIL SHRIMP 115 kr

Tigershrimps - Olive Oil - Chili - Garlic - Levain Baguette
Tiggerräkor - Olivolja - Chili - Vitlök - Levainbröd

We recommend: John Scotts Brewery Beeronade

MOZZARELLA & SERRANO SALAD 139 kr

*Buffalomozzarella - Serrano Ham - Cantaloupe Melon - Elderflower
vinegret - Salad Sprout - Garlic bread*
*Buffalomozzarella - Serranoskinka - Cantaloupemelon - Fläder-vinegrett -
Salladsskott - Vitlöksbröd*

We recommend: John Scotts Brewery Beeronade

SIDE ORDERS

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



THE CLASSICS

CLASSIC STEAK 245 kr

200g Sirloin Steak - Red Wine Sauce - Tomato Sallad - Chips
200g Ryggbiff - Rödvinssås - Tomatsallad - Pommes Frites

We recommend: 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 Rödlok - Saltgurka - Brioche Bröd - Tre dipsåser - Pommes Frites*

We recommend: John Scotts Brewery Pale Ale

FISH & CHIPS 169 kr

Beer Battered Cod - Curry Remoulade - Chips
Öpanerad Torsk - Curry Remoulad - Pommes frites

We recommend: John Scotts Brewery Beeronade

MOULES FRITES 175 KR

Mussels - White Wine - Cream - Parsley - Garlic - Garlic Bread -
Aioli - Chips

*Blåmusslor - Vitvin - Grädde - Persilja - Vitlok - Vitlöksbröd - Aioli
Pommes Frites*

We recommend: Tucher Weissbier (50 cl 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 Majs kycklingfilé eller Färska Räkor - Romansallad - Rödlok - Bacon
- Tomat - Caesardressing - Krutonger - Parmesan*

We recommend: 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: John Scotts Brewery Lager

*Our burger is served medium well



BURGER BONANZA

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 - Chips - Aioli Dip
100 g Halloumi - 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

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: Höga Kusten

CREAMY TAGLIATELLE WITH HALLOUMI 185 kr

Creamy Tagliatelle - Butternut Squash - Parsley - Baked Tomato - Deep
Fried Halloumi - Parmesan Cheese
*Krämig Tagliatelle - Butternut Squash - Persilja - Bakade Tomater -
Friterad Halloumi - Parmesan*

We recommend: John Scotts Brewery Beeronade

CRISPY DUCK LEG 215 kr

Crispy Leg of Duck Confit - Baked Pak Choy - Sweet and Sour Orange
Sauce - Cheese Flavored Potatoes
*Konfiterat Anklår - Bakad Pak-Choy - Sötsur Apelsinsås -
Västerbotten-smaksatt Potatisstomp*

We recommend: John Scotts Brewery Pale Ale

GRILLED SALMON 235 kr

Lemon Marinated Grilled Salmon - Browned Butter Cream - Sugar Peas -
Pickled Beets - Fresh Potatoes
*Citronmarinerad Halstrad Lax - Brynt Smörkräm - Sockerärter - Picklade
Betor - Färskpotatis*

We recommend: John Scotts Lager



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

FISH AND CHIPS 75 kr

Deep fried Cod - Remoulade - Chips
Friterad Torsk - Remoulad - Pommes Frites

We recommend: Milk or Juice

JOHN SCOTT'S JR BURGARE 75 kr

100gr Burger - Cheddar cheese - BBQ Sauce - Chips
100gr Hamburgare - Cheddarost - Bearnaissås - Pommes Frites

We recommend: Milk or Juice

CHICKEN AND CHIPS 75 kr

Grilled Chicken Fillet - Bearnaise Sauce - Chips
Grillad Kycklingfile - Bearnaissås - Pommes Frites

We recommend: Milk or Juice

ICE CREAM 40 kr

Mixed bowl of ice-cream
Skål med blandad glass

DESSERT

CRÈME BRÛLÉE LICORICE 90 kr

Licorice Flavoured Crème Brûlée, served with Fresh Berries
Lakrits Crème Brûlée med Färska Bär

PEAR PANNACOTTA 90 kr

Pear Pannacotta with Honey Caramelized Pear, Raspberry Sorbet and Oats Crunch
Päronpannacotta med Honungskaramelliserat Päron, Hallonsorbet och Havre-crunch

SORBET/ICE CREAM 90 kr

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



DRAUGHT

CIDER		PINT (56,8 CL)
Kopparberg Pear Sweden		75 kr
Kopparberg Naked Apple Sweden		75 kr
Kopparberg Raspberry Smooth Sweden		75 kr

LAGER		
Beerlieve in Lager (Brewed in-house) Sweden	40cl	69 kr
Sofiero Original Sweden		66 kr
Höga Kusten Lager/Ale, Sweden		77 kr
Breznak Czech Lager		77 kr

ALE		
Beer with me Pale Ale (Brewed in-house) Sweden	40cl	69 kr
Beeronade (Brewed in-house) Sweden	40cl	69 kr
Ricky's IPA Sweden		77 kr

OTHER		
Gotenbeer WIT (Brewed in-house) Sweden	40cl	69 kr
Guinness Irish Stout		79 kr

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

BOTTLE

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

LAGER		
Sofiero Original Sweden	33cl	55 kr
Sofiero Original Alkoholfri Sweden*	33cl	39 kr
Fagerhult Export Sweden	50cl	77 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

*Non alcoholic

ASK THE STAFF FOR VISITING BOTTLES



WHITE WINE	GLASS	BOTTLE
Lindemans Cawarra Semillon/Chardonnay, Australia	76 kr	325 kr
Matua Organic Sauvignon Blanc, New Zealand	86 kr	365 kr
Domaine Chablis Chardonnay, France	120 kr	635 kr
Jacobs Creek UnVined Riesling, Australia*	49 kr	

RED WINE		
Lindemans Cawarra Shiraz/Cabernet, Australia	76 kr	325 kr
Buffalo Ridge Zinfandel, California	86 kr	365 kr
Zonin Ripasso Italy	111 kr	444 kr
Jacobs Creek UnVined Shiraz, Australia*	49 kr	

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

SPARKLING WINE		
Jacobs Creek Australia	79 kr	349 kr
Jacobs Creek Rosé Australia	84 kr	369 kr

CHAMPAGNE		
G.H. Mumm France		790 kr

* *De-alcoholised wine*