



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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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.

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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 125 kr

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

We recommend: Ricky's IPA

BACON, BEER & CHEESE SOUP 105 kr

Cheddar - Bacon - Potatoes - Grilled Levain Bread
Cheddarost - Bacon - Potatis - Grillat Levain Bröd

We recommend: Ricky's IPA

NACHOPLATE 85 kr

Cheddar Gratinated Nachos - Guacamole - Salsa
Cheddargratinerade Nachos - Guacamole - Salsa

We recommend: John Scott's Brewery Pale Ale

SPRING ROLLS 125 KR

Spring Rolls filled with Goat Cheese and Butternut Squash - Mixed Salad
- Sweet Balsamico
*Vårrullar fyllda med Getost och Butternut Squash - Blandad Sallad -
Balsamicokaramel*

We recommend: John Scott's Brewery Lager

HONEYBAKED WINGS 95 kr

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

We recommend: John Scott's Brewery Pale Ale

PIL PIL SHRIMP 125 KR

Tigershrimps - Olive Oil - Fresh Chili - Garlic - Levain Baguette
Tigerräkor - Olivolja - Chili - Vitlök - Levainbröd

We recommend: John Scott's Brewery Beerona

SIDE ORDERS

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

THE CLASSICS

CLASSIC STEAK 255 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 Rödlök - Saltgurka - Brioche Bröd - Tre dipsåser - Pommes Frites*

We recommend: John Scott's Brewery Pale Ale

FISH & CHIPS 169 kr

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

We recommend: John Scott's Brewery Beeronade

MOULES FRITES 185 kr

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

*Blåmusslor - Vitvin - Grädde - Persilja - Vitlök - 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 Råkor - Romansallad - Rödlök - Bacon
- Tomat - Caesardressing - Krutonger - Parmesan*

We recommend: John Scott's Brewery Lager

SHRIMP SANDWICH 199 kr

Shrimp - Mayonnaise - Sunflower Bread - Cucumber - Egg - Lemon -
Tomatoes

Råkor - Majonnäs - Solros-Rågbröd - Gurka - Ägg - Citron - Tomat

We recommend: John Scott's 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.

BONANZA BEEF BURGER 99 kr

140 g Beef - Cheese - Dressing - Chips - BBQ Dip
140 g Kött - Ost - Dressing - Pommes Frites - BBQ-Dip

BONANZA HALLOUMI BURGER 99 kr

100 g Halloumi - Chips - Örtaioli Dip
100 g Halloumi - Pommes Frites - Herb Aioli-Dip

BONANZA CHICKEN BURGER 99 kr

140 g Grilled Chicken Breast - Onion Rings - Chips - BBQ Dip
140 g Grillat Kycklingbröst - Lökringar - Pommes Frites - BBQ-Dip

BONANZA FISH BURGER 99 kr

130 g Salmon burger - Lemon - Chips - Remoulad Dip
130 g Laxburgare - Citron - Pommes Frites - Dansk Remoulad

BONANZA 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 - Butternut Squash -
Salad - Pickles - Herb Aioli- Chips
*Friterad Halloumi - Tomat - Picklad Rödlök - Picklad Pumpa - Sallad -
Inlagd Gurka - Örtaioli - Pommes Frites*

We recommend: Höga Kusten

FILLET OF CHAR 235 kr

Filet of Char - Truffel flavoured Risotto - Flat Beans - Smoked Red Pepper
Butter - Grilled Lemon
*Röding - Tryffelsmaksatt Risotto- Sockerärter - Rökt Paprikasmör - Grillad
Citron*

We recommend: John Scott's Brewery Beeronde

GRILLED VEAL ENTRECÔTE 245 kr

Grilled Veal Entrecôte - Creamy Morel Sauce - Lingon Berries - Sweet
Potatoe Stomp
Grillad Kalventrecote - Krämig Murkelsås - Lingon - Sötpotatis Stomp

We recommend: John Scott's Brewery Pale Ale

TRUFFLE RISOTTO 195 kr

Truffle Risotto - Portabello - Flat Beans - Parmesan Cheese - Baked Mini
Tomatoes
*Tryffelrisotto - Portobello-svamp - Skärböner - Parmesanost - Bakade
Körsbärstomater*

We recommend: Ricky's IPA



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 - Bearnaise - 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 LIMONCELLO 90 kr

Limoncello Flavoured Crème Brûlée, served with Fresh Berries
Limoncello Crème Brûlée med Färska Bär

CHOCOLATE TRUFFLE PIE 90 kr

With Salted Caramel and Crispy Hazelnuts
Chokladtryffelpaj med salt karamellsås och Krispiga Hasselnötter

SORBET/ICE CREAM MERINGUES & BERRIES 90 kr

Daily Selection, Please ask the staff for todays flavour - Meringe - Berries
*Dagens utbud. Vänligen fråga personalen om dagens smaker - Maräng
- Bär*



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
Tucher Weissbier	50cl	84 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	89 kr	375 kr
Domaine Chablis Chardonnay, France	129 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	76 kr	325 kr
Grand Recolte Cinsault/Grenache, France	109 kr	449 kr

SPARKLING WINE		
Jacobs Creek Chardonnay Pinot Noir, Australia	79 kr	359 kr

CHAMPAGNE		
G.H. Mumm France		790 kr

* *De-alcoholised wine*