



## 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

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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 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!*



# 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 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

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|                                    |       |
|------------------------------------|-------|
| 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

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### 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

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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.*

### BONANZA BEEF BURGER 99 kr

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

### BONANZA HALLOUMI BURGER 99 kr

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

### BONANZA CHICKEN BURGER 99 kr

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

### BONANZA FISH BURGER 99 kr

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

### BONANZA VEGAN BURGER 99 kr

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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

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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

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

We recommend: John Scott's Brewery Beeronade

### TRUFFLE RISOTTO 195 kr

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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)

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### 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

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### 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

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| 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      |
| Budvar Premium Lager, Chech 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

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| 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  |
| Budvar Premium Lager, Chech lager   | 33 cl 59 kr |
| TT Ekolager (mellanöl) Sverige      | 33 cl 55 kr |

| ALE                |               |
|--------------------|---------------|
| Lagunitas IPA, USA | 35,5 cl 86 kr |

| OTHER             |            |
|-------------------|------------|
| Garage Hard Lemon | 33cl 69 kr |

\*Non alcoholic

ASK THE STAFF FOR VISITING BOTTLES



| <b>WHITE WINE</b>                                | <b>GLASS</b> | <b>BOTTLE</b> |
|--|--------------|---------------|
| 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        |               |

| <b>RED WINE</b>                              |        |        |
|--|--------|--------|
| 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  |        |

| <b>ROSÉ WINE</b>                          |        |        |
|---|--------|--------|
| Jacob's Creek Rosé Shiraz Rosé, Australia | 76 kr  | 325 kr |
| Grand Recolte Cinsault/Grenache, France   | 109 kr | 449 kr |

| <b>SPARKLING WINE</b>                         |       |        |
|---|-------|--------|
| Jacobs Creek Chardonnay Pinot Noir, Australia | 79 kr | 359 kr |

| <b>CHAMPAGNE</b> |  |        |
|------------------|--|--------|
| G.H. Mumm France |  | 790 kr |

\* *De-alcoholised wine*