

DESSERTS



Chocolate Mousse 145

Semi-frozen chocolate mousse, salted caramel sauce, cream cheese foam, hazelnuts

Rhubarb 135

Clafoutis, roasted rhubarb ice cream, vanilla cream, almonds

Sorbet and Spirit 135

Pavlova 145

Strawberries, vanilla ice cream, elderflower, meringue, mint

Ice Cream 55/pcs

Choose from:
vanilla / punsch / roasted rhubarb / raspberry sorbet

Chocolate Truffle 45

COCKTAILS & SNACKS

Johannas Extra Dry Martini.....175
Bombay Premier Cru, Noilly Prat

Vesper Martini.....165
Bombay Sapphire, Absolut Vodka, Lillet Blanc

Manhattan Martini.....170
Bulleit Rye, Antica Formula, Angostura Bitter

Tatar på fjällko, Löjrom,

Pata negra, 2 pcs145

Mini Crab Roll, caviar topping 2 pcs.....135

Asparagus tartlet with wild garlic 2 pcs135

Johannas Rockefeller.....65 /pcs

STARTER

Steamed White Asparagus.....225
Wild garlic butter sauce, spring crudités, grilled lemon

Gothenburg's smallest "shrimp sandwich".....195
Hand-peeled shrimp, vendace roe, egg crème, crown dill, butter-fried toast, lemon

Thinly sliced halibut.....195
Yuzu kosho, cucumber, coconut, lime leaf, lemongrass, crispy chili oil

Vitello Crabbonato.....175
Veal silverside, crab emulsion, artichoke, capers Parmigiano Reggiano

Sticky Iberico Bellota ribs.....155
Fermented black pepper, ginger, vinegar, coriander seeds

Pata Negra 36 months, 50 gr.....285
Grated tomato, crostini

Diced Fjällko Beef Tartare.....195
Dijon mustard, olive oil, horseradish, shallots, mushrooms, apple, cress



Langoustines from Ringön.....(market price)

2 boiled langoustines with freshly toasted bread, lemon & aioli

OYSTERS

Fine de Claire classic.....40/pcs

Johannas Rockefeller.....65/pcs

Oysters Spéciales.....(market price)

CAVIAR

Trout Roe 30 gr150

Vendace Roe 30 gr285

Oscietra Sturgeon Caviar 10 gr.....300

All our caviar servings are served with butter-fried toast, smetana, lemon & chives

JOHANNA

MAIN COURSES

Steak Frites Johanna.....385
Ribeye, red wine sauce, tomato salad and French fries

Steak Salad.....295
Grilled flank steak, chimichurri, grilled gem lettuce with asparagus, radishes, haricots verts, pointed cabbage, confit potatoes

Crispy Chili Chicken.....275
Corn-fed chicken thigh, lime, coriander, pickled chili, radish, khao hom mali rice

Diced Fjällko Beef Tartare.....305
Dijon mustard, olive oil, horseradish, shallots, mushrooms, apple, cress, French fries

Grilled Cooked Mussels.....325
Blue mussels, razor clams, vongole, garlic, white wine, nduja, butter, herbs, sourdough bread

Limited availability

Tuesday & Wednesday

Friday

Johanna's Turbot Pil Pil.....(market price)

Grilled Lobster Tail.....(market price)

FROM THE GRILL

280 gr Striploin with Fat Cap.....370
URG, grain 90 d

250 gr Entrecôte.....410
URG, grain 90 d

280 gr Entrecôte.....480
SCO, grass-fed

180 gr Beef tenderloin.....480
SE, grass-fed

100 gr Wagyubiff.....545
JP, Kagoshima A5, 8-10 marbling

280 gr Flank steak.....295
URG, grain, 90 d

250 gr Iberico Abanico.....300
SPA, acorn-fed, belotta

280 gr Bone-in halibut.....425
NO, farmed

350 gr White & Green Asparagus..... 280
EU

6 st Grilled Red Prawns.....425
ARG

PREMIUM CUTS

Every day we offer selected premium cuts, most of them bone-in.

Served for 2-3 people..

All grilled cuts are served with steak butter.
Add your choice of sides to complete the dish.

JOHANNA



Menu Johanna

Gothenburg's smallest "shrimp sandwich"

Hand-peeled shrimp, vendace roe, egg crème, crown dill, butter-fried toast, lemon

Steak Frites Johanna

Red wine sauce, beef tomato with grilled tomato vinaigrette and French fries

Chocolate Mousse

Semi-frozen chocolate mousse, salted caramel sauce, cream cheese foam, hazelnuts

695

Per person



The Head Chef's Selection

Bone-in beef, ribeye, flank steak and Iberico presa

Served with French fries, Béarnaise sauce, tomato salad, green salad and Johanna's steak butter

545 p.p

Min 4 people

SIDES

COLD SIDES

Tomato Salad55

Green Salad55

Caesar Salad55

Green Asparagus55

WARM SIDES

Almond Potato Purée with Wild Garlic50

Johanna's French Fries50

Duck Confit Ratte Potatoes 50

Grilled Sweetcorn40

Grilled Mushroom Caps40

OUR BUTTERS

Steak Butter*
*included with meat from the grill

Herb & Lemon Butter35

Sobrasada & Chili Butter45

OUR SAUCES

Green Peppercorn Sauce40

Romesco Picante 40

Béarnaise Sauce 50

Johanna's Red Wine Sauce 50

Sandefjord Sauce 40

Chimichurri*40
*included with fish & vegetables from the grill