

JOHANNA

OPENING HOURS

TUE–THU: 16–00.30
FRI 11.30–01
SAT 14.00–01

STARTER



Peterson's Langoustines

Boiled langoustines with freshly toasted bread, lemon & aioli
2 pcs 255
4 pcs 495
8 pcs 895

Steamed White Asparagus.....190
Wild garlic butter sauce, spring crudités, grilled lemon

Gothenburg's smallest "shrimp sandwich".....165
Hand-peeled shrimp, vendace roe, egg crème, crown dill 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, Kimchi & pear slaw

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

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

OYSTERS

Fine de Claire classic.....30/pcs

Johannas Rockefeller Oysters.....65/pcs
Creamed Spinach, Brown Butter, Wild Garlic, Parmesan

CAVIAR

Oscietra Sturgeon Caviar 10 gr.....285

Vendace Roe 30 gr245

Trout Roe 30 gr145

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

JOHANNA

FRIDAY LUNCH

Every Friday, lunch is served from 11.30
Lunch special from 205, in addition to the regular à la carte menu.

MAIN COURSES

Steak Frites Johanna.....385
220 g Sirloin Steak, URG, pepper sauce and french fries

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

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

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

FROM THE GRILL

All grilled meat cuts are served with steak butter. Vegetables, poultry & fish are served with chimichurri. Add your preferred sides to complete your meal.

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

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

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

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

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

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

100 gr Wagybiff.....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

250 gr Boneless chicken thigh.....225
SV, Corned-fed

PREMIUM CUTS

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

Served for 2–3 people.



Menu Johanna

Gothenburg's smallest "shrimp sandwich"

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

Steak Frites Johanna

220 g Sirloin Steak, URG, pepper sauce and french fries

Chocolate Mousse

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

675

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 Salad	55
Green Salad	55
Caesar Salad	55
Green Asparagus	55

WARM SIDES

Almond Potato Purée with Wild Garlic	50
Tallow-Fried French Fries	50
Duck Confit Ratte Potatoes	50
Grilled Sweetcorn	40

OUR BUTTERS

Herb & Lemon Butter	35
Sobrasada & Chili Butter	45

OUR SAUCES

Peppercorn Sauce	40
Romesco Picante	40
Béarnaise Sauce (contains tallow).....	50
Johanna's Red Wine Sauce	50
Sandefjord Sauce	40
Chimichurri*	40

*included with fish, chicken & vegetables from the grill

DESSERTS



Cheese of the Evening 245

Selection of cheeses of the evening with accompaniments
Perfect for sharing

Frozen Chocolate Mousse 145

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

Rhubarb Clafoutis 135

Clafoutis, roasted rhubarb ice cream, vanilla cream, almonds

Sorbet and Spirit 135

Strawberry Pavlova 145

Strawberries, vanilla ice cream, elderflower, meringue, mint

Ice Cream & Sorbet 55/pcs

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

Chocolate Truffle 45