

OPENING HOURS

TUE–THU: 16–00.30
FRI–SAT: 14–01

STARTER



Peterson's Langoustines

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

Glazed yellow beetroot.....155
Grilled peach, goat cheese, honey vinaigrette, almonds

Göteborg'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, browned butter, herb emulsion,
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

WEEKEND LUNCH

Friday & Saturday
Lunch is served from 14.00 from our evening à la carte menu.

MAIN COURSES

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

Diced beef tartare from dry-aged topside....305
Dijon mustard, olive oil, horseradish, shallots,
mushrooms, apple, cress, French fries

Steak Salad.....295
Grilled flank steak, chimichurri, grilled gem lettuce,
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.

250 gr Striploin with Fat Cap.....370
URG, grain, Dry-Aged 120 d

350 gr King oyster mushroom..... 235
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 Wagyu-buff.....545
JP, Kagoshima A5, 8-10 marbling

280 gr Flank steak.....295
URG, grain, Dry-Aged 120 d

250 gr Iberico Secreto.....300
SPA, acorn-fed, belotta, Nieto Cesar

250 gr Boneless chicken thigh.....225
SE, 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 cara-
mel sauce, cream cheese foam, hazelnuts

675

Per person



The Head Chef's Selection

Bone-in beef,
Ribeye, Striploin
and Iberico Secreto

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

Haricots verts & wax beans.....55

WARM SIDES

Potatoes with browned butter & herbs....50

Tallow-Fried French Fries50

Duck Confit Ratte Potatoes 50

Grilled Sweetcorn40

OUR BUTTERS

Herb & Lemon Butter35

Sobrasada & Chili Butter45

OUR SAUCES

Peppercorn Sauce40

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