

# JOHANNA

## 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 gr .....245**

**Trout Roe 30 gr .....145**

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

# JOHANNA

## WEEKEND LUNCH

Every Friday, lunch is served from 11.30  
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.

**280 gr Striploin with Fat Cap.....370**  
URG, grain 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 biff.....545**  
JP, Kagoshima A5, 8-10 marbling

**280 gr Flank steak.....295**  
URG, grain, 120 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
- Haricots verts & wax beans.....55

WARM SIDES

- Potatoes with browned butter & herbs...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