

JOHANNA

COCKTAILS

MARTINIS – TWISTS 170

Appletini
Absolut Vodka, Galliano, Pomme Verte, Lime, Apple

Pornstar Martini
Absolut Vodka, Galliano, Lime, Passion, Crémant

Lingonberry Martini
Töllsjö Lingonberry, Lingari, Vermouth, Sugar

Espresso Martini 165
Absolut Vodka, Borgetti, Espresso

COCKTAILS 165

Margarita
Patrón Silver, Cointreau, Lime

Spicy Margarita
Patrón Silver, Cointreau, Chili, Lime

White Grapefruit Sour
Beefeater, Cointreau, Lemon, Grapefruit

Negroni
Bombay Sapphire, Campari, Antica Formula

Old Fashioned
Maker's Mark, Sugar, Angostura Bitters

White Negroni
Orust Akvavit, Lillet Blanc, Villa Mass Limoncello

SPARKLING & CHAMPAGNE

NV Torre Oria Cava Brut	127
NV Perrier-Joüet, Grand Brut Champagne	197
NV Taittinger, Brut Reserve, Champagne	227

WHITE WINE

2024 S.A Prüm, Riesling Trocken	137
2023 Maison Pierre Chanier, Clos de Noyus, Vouvray	167
2024 Henri Villamont, Macon -Villages, Bourgogne	187
2024 Domanie Gibertau, Les Moulins, Samur Blanc	187
2023 Domaene Gobelsburg, Grüner Veltliner, Langenlois	167
2023 La Chablisienne, Le Finage, Chablis	177
2024 Sancerre, Domanie La Croix St Laurent	177
2022 Shannon Ridge High Elevation, Chardonnay, Kalifornien	177

RED WINE

2024 Ogier, Lirac Le Petit Princ	147
2024 Henri Villamont, Pino Noir Prestige, Bourgogne	187
2023 Fryers Cove, Grenache, Stellenbosh	157
2023 La Vedetta, Langhe Nebbiolo, Piemonte	177
2022 Domanie Giberta Les Moulins, Samur Rouge	187
2023 Bodega Cantena, Malbec, Mendoza	172
2024 Scarzello, Barbera d'Alba	155
2022 Izadi Selección Reserva, Rioja	227
2023 Greenwing, Cabarnet Sauvignon, Columbia Valley	197

BEER ON TAP

Heineken 5,0%	85
Meteor Blanche 4,7%	100
Shapeshifter West Coast IPA 5,9%	100

BEER ON BOTTLE & CAN

Melleruds Utmärkta Pilsner 4,5%	91
Sleepy Bulldog Pale Ale 4,8%	97
Omaka Suntrip 4,5%	97
Stigbergets West Coast IPA 6,5%	100
Stigbergets API YZAH 5,9%	100
Poppelino Ale 4,7% (GF)	87
Poppels American Pale Ale 5,4% (GF)	97

CIDER

Briska Pear 4,5%	87
Galipette 4,5%	91

NON ALCOHOLIC

Coca Cola & Coca Cola Zero	44
Fanta Orange, Sprite Zero	44
Apolinaire no2, lemon, rosemary	74
Apolinaire no7, blueberry, tarragon	74
Easy Rider Bulldog 0,4%	67
Galipete 0,3%	67

JOHANNA

MARTINIS

Johannas Dry Martini.....170
EGO Johanna Gin, Noilly Prat

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

Dirty Martini.....170
Taggiasco, Noilly Prat, Olive Brine

Vodka Martini.....170
Absolut Elyx, Noilly Prat

SNACKS

Beef Tartare, Vendace Roe,

Pata Negra.....75/pcs

Mini Crab Roll.....65/pcs

Marcona Almonds.....55

Mushroom Tartlet with

Pickled Apple.....65/pcs

Johannas Rockefeller 65/pcs

Olives.....55

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

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

Thinly sliced halibut.....195
Trout roe, cucumber, jalapeño, grilled cream & sugar kelp

Lobster soup.....295
Half a lobster tail, Jerusalem artichoke, dill, fennel & croutons

Smoked Venison Loin.....175
Thinly sliced venison, variation of pumpkin, pumpkin seeds & brown butter powder.

Sticky Iberico Bellota ribs.....170
Fermented black pepper, ginger, vinegar, coriander seeds, Kimchi & pear slaw

Pata Negra 36 months, 50 gr.....275
Grated tomato, crostini

Diced veal tartare.....195
Pickled carrot, shallot, dill, vinegar mayonnaise & potato crisps

OYSTERS

Fine de Claire classic.....45/pcs

Fine de Claire Half-dozen.....250

Johannas Rockefeller Oysters.....65/pcs
Creamed spinach, browned butter, herb emulsion, Parmesan

CAVIAR

Oscietra Sturgeon Caviar 30 gr.....699

Vendace Roe 30 gr 285

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

MAIN COURSES

Steak Frites Johanna 425 220 g Sirloin Steak, URG, pepper sauce and french fries	Diced veal tartare 315 Half a lobster tail, Jerusalem artichoke, dill, fennel & croutons, French fries
Grilled Confit Celeriac 295 Celeriac purée, baked shallot, black kale & thyme jus	Grilled Mussels 325 Blue mussels, vongole, garlic, white wine, nduja sausage, butter, herbs, sourdough bread

FROM THE GRILL

Add your preferred sidesto complete your meal.

260 gr Striploin with Fat Cap 385 URG, grain 200 d	250 gr Bone-in halibut 425 NO, farmed
280 gr Entrecôte 480 FIN, grass-fed, Snellman	6 st Grilled Red Prawns 425 ARG
200 gr Beef tenderloin 485 FIN, grass-fed, Snellman	
100 gr Wagyubiff 545 JP, Kagoshima A5, 8-10 marbling	
280 gr Flank steak 295 URG, grain 200 d	
250 gr Iberico Secreto 325 SPA, belotta, Cesar Nieto	
250 gr Boneless chicken thigh 235 SE, Corned-fed	

PREMIUM CUTS

FOR 2 PEOPLE

850 gr Bone-In Ribeye 1095 SE, Farm-Raised, Dry-Aged 28 D
800 gr Porterhouse 1250 PL, Grass-Fed, Dry-Aged 40 D
850 gr Bone-In Sirloin 1095 IRL, Grass- Fed, 28 D

Premium cuts require a longer cooking time.



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

595 p.p

Min 4 people

Premium cuts require a longer cooking time.



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 car-
amel sauce, cream cheese foam, hazelnuts

695

Per person

SIDES

COLD SIDES

Tomato Salad	60
Green Salad	55
Caesar Salad	55
Broccolini, Roasted Onion & Garlic	55

WARM SIDES

Chanterelles & Roasted Corn	95
Cream-sautéed with fermented porcini mushrooms	
Potato Purée	50
Tallow-Fried French Fries	50
Crispy Pommes Anna	50
Gruyère, beef tallow & chives	
Grilled Sweetcorn	50

OUR BUTTERS

Steakbutter	35
Herb & Lemon Butter	35
Sobrasada & Chili Butter	45

OUR SAUCES

Peppercorn Sauce	50
Johanna's Hot Sause	40
Béarnaise Sauce	50
Johanna's Red Wine Sauce	50
Sandefjord Sauce	40
Chimichurri	40