



Joan's[®]
EST. 2008

MENU

DRINKS & COCKTAILS

- Gin Cucumber** 148:-
Gin, cucumber, elderflower, lime and tonic
- Wild Strawberry** 148:-
Sour strawberry, cava, lime juice and strawberries
- Summer Spritz** 148:-
Aperol, vanilla and grapefruit
- Joan's Famous Mojito** 148:-
Choose between: passion fruit, strawberry or raspberry
Light rum, sugar, lime and mint
- Famous Frozen Daiquiri** 148:-
Choose between: mango, strawberry or sour apple
Light rum and lime juice
- Espresso martini cocktail** 148:-
Vodka and espresso
- Pinkie** 148:-
Sour strawberry, lime juice, grenadine and raspberry
- Passione De Fragola** 148:-
Vodka, passion fruit, strawberry and lime juice
- Passion Splash** 148:-
Passoa liqueur, vanilla liqueur, passion fruit puree, lime juice and cream
- Joan's Colada** 148:-
Light rum, pineapple, coconut and milk
- Joan's Irish Coffee** 148:-
Tullamore Dew whiskey, brown sugar, coffee and cream

All these cocktails are based on 5cl of liquor

CARAFE OF THE HOUSE

- Choose between **468:-**
- Passion mojito
 - Strawberry mojito
 - Raspberry mojito

NON ALCOHOLIC DRINKS 84:-

- **Famous Frozen Daiquiri**
Choose between: Mango, Strawberry or Sour apple
- **Joan's Famous Mojito**
Choose between: Passion fruit, Strawberry or Raspberry

NON ALCOHOLIC CARAFE

- Choose between **298:-**
- Passion mojito
 - Strawberry mojito
 - Raspberry mojito

SOFT DRINKS & JUICE

- Soft drink small/large** 34:-/38:-
•Pepsi, Pepsi Max, Zingo, 7up Free
- Juice** 45:-
Orange, apple
- Mineral water** 34:-
Natural, lemon
- San Pellegrino** 35:-
Natural, limonata, aranciata rossa
- Light beer** 34:-
- MER** 20:-
Pear, strawberry
- Red Bull** 40:-

BOTTLED BEER

- Carlsberg Export** 33 cl 76:-
- San Miguel (gluten free)** 33 cl 80:-
- 1664 Blanc** 33 cl 80:-
- Eriksberg** 50 cl 90:-
- Tuborg** 50 cl 90:-
- Brooklyn East IPA** 33 cl 86:-
- 100W IPA** 33 cl 92:-
- Erdinger Weissebier Hefe** 50 cl 90:-
- Staropramen Dark** 33 cl 84:-

NON ALCOHOLIC

- Carlsberg** 33 cl 52:-
- Brooklyn Special Effects** 33 cl 56:-
- Staropramen** 33 cl 58:-

DRAFT BEER

- Staropramen** 40 cl/50 cl 80:-/90:-
- Carlsberg Hof** 40 cl/50 cl 74:-/80:-
- Falcon Export** 40 cl/50 cl 76:-/84:-
- Birra Poretti** 40 cl/50 cl 80:-/90:-
- Eriksberg Karaktär** 40 cl/50 cl 78:-/88:-

PITCHER

- 1,5 liters recommended for 2 persons.
- Staropramen** 260:-
 - Carlsberg Hof** 230:-
 - Falcon Export** 242:-
 - Birra Poretti** 260:-
 - Eriksberg Karaktär** 254:-

CIDER & ALCOPOPS

- Somersby** 78:-
Pear, Lemon spritz
- Xide** 78:-
Raspberry
- Smirnoff Ice** 88:-

NON ALCOHOLIC

- Somersby non alcoholic** 54:-
Pear, Rosé

SATISFIED GUESTS ARE OUR BEST ADVERTISING!

RED WINES

- Ruida Domo Tinto** Glass/Bottle 94:-/348:-
A fruity and tasty wine with warm, earthy tones of dark cherries and cedar, backed by a soft but prominent tannin structure and balanced acidity.

- Bella Storia Merlot BIO EKO** 110:-/408:-
Fruity aroma with hints of dark cherries, raspberries, plums and fresh spices. The taste is fresh and fruity with a soft and rounded finish.

- Bunch of Grapes Zinfandel** 118:-/428:-
A medium-bodied wine with hints of blackberry, plum and some spiciness. High concentration of ripe dark fruit, dark berries and with undertones of toasted oak barrels. Well-balanced acidity with pleasant tannins and a long finish.

- Clay creek Vineyard Pinot Noir** -/458:-
Fruity and spicy aroma with hints of ripe strawberries, herbs and tobacco. The taste is soft and red berry with hints of spicy strawberries, coffee and barrel.

- Non alcoholic wine** 68:-/-
Barrels & Drums Non Alcoholic

SPARKLING WINE

- Cava Ruida Domo Brut** Glass/Bottle 108:-/408:-
The scent is dominated by brioche, blood orange and lime. The taste is young and fresh with hints of blood orange, browned butter and lime.

- Prosecco Villa Degli** -/428:-
A fresh and fruity sparkling wine with notes of white peach, pears and flowers.

- Champagne Gonet Reserve Brut** -/798:-
Dry with creamy mousse and fresh inviting acidity. Elegant hints of red apples, baked bread and nuts with a mineral aftertaste.

- Champagne Debuchy Brut** -/748:-
Generous and elegant, with a classic champagne character of apricot, ripe apples, brioche and nougat with a mineral cream mousse.

- Non alcoholic wine** 68:-/-
Barrels & Drums Non Alcoholic Sparkling



YOU'LL FIND NEWS AND MONTHLY OFFERS IN THE APP



WHITE WINES

- Ruida Domo Blanco** Glass/Bottle 94:-/348:-
An easy wine with healthy tones of green apples and ripe citrus that adds extra flavor!

- Bella Storia Chardonnay EKO** 110:-/408:-
The aroma is fruity with tropical elements of yellow apples, pears and herbs. The taste is fresh with a fruit of yellow citrus that lingers in a delightfully appetizing finish.

- Hans Baer Riesling** 118:-/428:-
Generous aroma with hints of white peach, yellow apples and kiwi. Dry, fruity taste with refreshing, fresh acidity. Hints of white peach, yellow apples, minerals and fresh lime.

- Hans Baer Sauvignon Blanc** 118:-/428:-
Fruity aroma with hints of ripe tropical fruit, gooseberry and freshly cut grass. The taste is dry and fresh but with a certain fruity sweetness. Generous tropical fruit and some fresh herbs at the end.

- Umani Ronchi Verdicchio Villa Bianchi** -/438:-
Dry and fruity with a delicious freshness with taste of citrus, herbs and tropical fruit.

- Non alcoholic wine** 68:-/-
Barrels & Drums Non Alcoholic Chardonnay

ROSÉ WINES

- Ruida Domo Rose** Glass/Bottle 94:-/348:-
This summery rosé has fresh, fruity notes of strawberry, blood orange and citrus. A refreshing break in everyday life.

- Famille Perrin La Vieille Ferme Rosé** -/368:-
Flourish, young wine with a taste of raspberry, lime and mineral tones.

Do you have allergies, or want to know where the meat comes from? Ask us about the ingredients

YOU WILL FIND THE REST OF THE MENU ON THE OTHER SIDE

SMALL DISHES

- Joan's selected charcuterie [L,E,G]** 168:-
Selected cheeses, selected cold cuts, marmalade, olives, grissini and cherry tomatoes
- Joan's finger food [L,E,G]** 298:-
Prosciutto, salami, grissini, sun-dried tomatoes, pork fillet skewers, pannoumi, garlic bread, Joan's creamy dip, salad cheese, olives, tomato-mozzarella melters, fruit and french fries
- Cheesy melters balls [L,E,G]** 88:-
- Garlic bread [L,E,G]** 58:-
Served with Joan's creamy dip.
- Marinated olives** 68:-

BAKED POTATO

- Served with salad and garlic bread
- Grilled chicken & Joan's creamy dip [L,E,G]** 138:-
- Grilled chicken & curry mix [L,E,G]** 138:-
- Seafood mix [S,L,E,G]** 138:-

BELGIAN WAFFLE

- The Classic [L,G]** 92:-
Served with whipped cream and strawberry jam
- White chocolate & strawberry [L,G]** 98:-
Served with vanilla ice cream, strawberries and white chocolate
- Caramel Biscoff [L,G]** 98:-
Served with vanilla ice cream, cream, banana, Lotus biscoff biscuits and Lotus biscoff crumbles, topped with caramel sauce
- The Nutella [L,G,N]** 98:-
Served with vanilla ice cream, strawberries, banana, and runny Nutella

LUNCH WAFFLE

- Skagen waffle [S,L,G,E]** 118:-
Served with skagen stir, hand-peeled shrimp, dill and lemon

KIDS MENU

- Pancake [L,E,G]** 65:-
With strawberry jam and whipped cream
- Homemade lasagna [L,E,G]** 65:-
Served with salad
- Pork tenderloin skewer [L,E]** 92:-
Served with green salad, french fries and Joan's creamy dip
- Chicken fillet skewer [L,E]** 92:-
Served with green salad, french fries and curry mix

SALAD & BOWLS

- Caesar salad [L,E,G]**
Crispy romaine lettuce, freshly grated Grana Padano, Caesar dressing, croutons and red onion
- Shrimp [S] 158:- / Chicken 154:- Pannoumi 154:-**
- The salad base for all the bowls below is:**
Mixed salad, kale, bulgur, edamame beans, pickled carrot, pickled red onion, tomato, mango, balsamic vinaigrette and grissini
- Vego salad [G,E]** 158:-
Vegan steaks, avocado and sour & sweet mango dressing
- Chicken salad [L,E,G]** 154:-
Chicken, cream cheese and sour & sweet mango dressing
- Pannoumi & avocado [L,E,G,N]** 154:-
Pannoumi cheese, avocado, walnuts and lemon-basil creme
- Prosciutto & Chèvre [L,E,G,N]** 154:-
Prosciutto, goat cheese, walnuts and lemon-basil creme
- Shrimp salad [S,L,E,G]** 162:-
Hand-peeled shrimp, boiled egg, lemon and Lemon-basil creme

PASTA

- Linguine Creamy Pesto [L,E,G,N]** 146:-
Topped with semi-dried tomatoes and freshly grated Grana Padano
- Homemade lasagna [L,E,G] with garden salad** 144:-
- Linguine Scampi [S,L,E,G]** 178:-
Butter-fried scampi with chili, lime and garlic topped with freshly grated Grana Padano
- Linguine Shrimp [S,L,E,G]** 168:-
Hand-peeled shrimp in a creamy white wine sauce topped with freshly grated Grana Padano
- Rigatoni Chicken Pesto [L,E,G,N]** 158:-
Topped with freshly grated Grana Padano
- Rigatoni Tartufo [L,E,G]** 178:-
Beef fillet, mushrooms in a rich truffle sauce topped with freshly grated Grana Padano

GRILLED SANDWICHES

- With Garden salad and Joan's creamy dip
- Chicken, pesto, mozzarella, rucola [L,E,G,N]** 128:-
- Prosciutto, mozzarella, sun-dried tomatoes [L,E,G]** 128:-

À LA CARTE

- Steak Minute [E]** 268:-
Pounded Swedish sirloin steak with red wine sauce, bearnaise sauce and tomato salad
- Fish and Chips [L,E,G]** 162:-
Served with grilled lemon, tartar sauce and french fries
- The house pork schnitzel [E,G]** 162:-
With bearnaise, red wine sauce and lemon
- Mix plate [L,E]** 248:-
Pork fillet, chicken fillet and pannoumi with garden salad, Joan's creamy dip and curry mix
- Vegan steaks [G]** 168:-
Served with garden salad and chili mayonnaise
- Chicken & Pork skewer [L,E]** 202:-
Served with garden salad, Joan's creamy dip and curry mix
- Deep-fried Pannoumi [L,E]** 178:-
Served with garden salad and Joan's creamy dip
- Pork tenderloin skewer [L,E]** 188:-
Served with garden salad and Joan's creamy dip
- Chicken fillet skewer [L,E]** 182:-
Served with garden salad and curry mix
- Joan's Steakhouse Burger [L,E,G] Double burger? Add 40:-**
Our burgers are made from tender prime rib, brisket and leg from Bjursund's slaughterhouse in Valdemarsvik, one of Sweden's most ambitious quality slaughterhouses with selected animals from nearby farms.
100% beef, with truffle cream, hot chipotle sauce, cheddar cheese, pickled red onion, tomato, lettuce and coleslaw

Following options are included with your dish:
Potato wedges, french fries or garden salad.
Sweet potato +25:- (does not apply to "planks")

- Joan's classic plank steak**
- Sirloin steak [L,E]** 308:-
Pommes duchesse, bearnaise sauce, bacon-wrapped haricots verts and baked tomato
- Beef fillet [L,E]** 328:-
Pommes duchesse, bearnaise sauce, bacon-wrapped haricots verts and baked tomato
- Salmon fillet [L,E]** 298:-
Pommes duchesse, hollandaise, asparagus, lemon and baked tomato

- Extra potato wedges or french fries** 20:-
- Extra garden salad** 35:-
- Extra sauce/dip** 20:-
•Joan's creamy dip •Curry mix •Béarnaise •Red wine sauce

PIZZA

- ALL PIZZAS ARE TOPPED WITH GRANA PADANO**
ALL PIZZAS CONTAINS [L,E,G]
- Margherita** 118:-
Mozzarella, Buffalo mozzarella, cherry tomatoes and basil
- Prosciutto Cotto** 142:-
Prosciutto Cotto (Vesuvio)
- New york** 148:-
Prosciutto Cotto and mushrooms
- Cotto Bussola [S]** 158:-
Prosciutto cotto and hand-peeled shrimps
- Honey Pepperoni** 152:-
Pepperoni sausage, chili and honey
- Dellerbring** 172:-
Beef fillet, cherry tomatoes, garlic oil, mushrooms, Napolitana mix and bearnaise sauce
- Vegetariana** (can be served as vegan) 148:-
Semi-dried tomatoes, mushrooms, kale, olives, basil and napolitana mix
- Joan's Deluxe** 168:-
Marinated pork fillet, mushrooms, onions, kale, cherry tomatoes, bearnaise sauce, freshly ground black pepper and basil
- Diavola** 152:-
Ventricina salami, red onion, mushrooms, chili oil and oregano
- Vingåker** 148:-
Kebab, onion and Joan's creamy dip
- Bianca Chèvre [N]** 152:-
Chèvre, mushrooms, pears, walnuts, napolitana mix and honey
- Classic Parma** 162:-
Prosciutto, semi-dried tomatoes, olives, freshly ground black pepper, napolitana mix, basil and balsamic cream
- Green Pizza [N]** 162:-
Chicken, walnuts, avocado, napolitana mix, garlic cream and balsamic cream
- Blanco (White pizza)** 152:-
Creme fraîche, Ventricina salami, cream cheese, Neapolitan mix and balsamic cream
- Scampini [S]** 168:-
Scampi, chilli, napolitana mix, lemon and lemon-basil creme

MEAT TEMPERATURES 45-80°
Please note! Meat that is cooked well done may be perceived as tough & dry.

45° RARE: Semi-raw to the core

50° MEDIUM RARE: Half-cooked to the core

55° MEDIUM: Cooked to the core, the meat is pink from the surface to the core

65° MEDIUM WELL: Cooked to the core, the meat is only pink in the middle

80° WELL DONE: Cooked to the core, the meat is grey from the surface to the core

DESSERT

- Joan's special meringue [L,E]** 78:-
Two scoops of vanilla ice cream, whipped bananas, chocolate sauce and meringue
- Nutella pizza [G,L,E,N]** 108:-
Served with berries
- Red velvet cheesecake [L,E,G]** 82:-
Served with berries and whipped cream
- Raspberry sorbet [E]** 78:-
Two scoops of raspberry sorbet with berries
- Chocolate fudge cake [L,E,G]** 82:-
Served with berries and whipped cream
- Cheesecake salt caramell [L,E,G]** 80:-
Served with berries and whipped cream
- Milkshake [L]** 68:-
Choose between: •salted caramell •cookies •strawberry

COFFEE & TEA

- Coffee** 34:-
- Tea** 35:-
- Hot chocolate** 45:-

COFFEE DRINKS

- ALL COFFEE DRINKS WITH MILK CONTAINS [L]
- Espresso - Single/Double** 28:- / 34:-
- Espresso Macchiato - Single/Double** 28:- / 34:-
- Caffe Latte - Double espresso** 42:-
- Caffe Latte with flavor** 46:-
- Cappuccino** 36:-
- Café au lait** 38:-
- Chai Latte** 42:-
- Latte Macchiato - Single espresso** 38:-
- Caffe Mocha** 48:-
Oboy, espresso, hot milk and cream
- White Mocha** 48:-
White chocolate, espresso, hot milk and cream
- Moccachino** 48:-
Chocolate pieces, espresso and frothed milk
- Iced latte** 48:-
Several different flavors

Do you have allergies, or want to know where the meat comes from? Ask us about the ingredients