



Joan's®

EST. 2008

MENU

Welcome
Order easily via the app
or directly at the bar



DRINKS & COCKTAILS



- Gin Basil** 148:-
Gin, lime and basil
- Strawberry cheesecake** 148:-
Licor 43, disaronno, milk and strawberry syrup
- Pear Spritz** 148:-
Xante, cava and 7up
- 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
- Cotton candy** 148:-
Sourz strawberry, lime juice, raspberry puree,
Pink Red Bull and cotton candy
- Moranissen** 148:-
Vodka, blueberry puree, lime juice and vanilla extract
- Passionen** 148:-
Passoà, Peachtreeé, lime juice, vanilla, passion fruit
puree, mango puree and passion fruit juice
- 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



COLD DRINKS

- Soft drink small/large** 34:-/38:-
 - Pepsi, Pepsi Max, Zingo, 7up Free
- Juice** 45:-
Orange, apple
- Mineral water** 34:-
Natural, lemon
- San Pellegrino** 36:-
Natural, limonata, aranciata rossa
- Light beer** 34:-
- MER** 20:-
Pear, strawberry
- Red Bull** 40:-
- Ice latte** 44:-
- Ice latte vanilla** 48:-
- Ice latte hazelnut** 48:-
- Ice latte chocolate** 48:-
- Ice latte caramel** 48:-



SATISFIED GUESTS ARE
OUR BEST ADVERTISING!



BOTTLED BEER

- Carlsberg Export** 33 cl 78:-
- San Miguel (gluten free)** 33 cl 82:-
- Eriksberg** 50 cl 92:-
- Tuborg** 50 cl 92:-
- Brooklyn East IPA** 33 cl 86:-
- 100W IPA** 33 cl 94:-
- Erdinger Weissebier Hefe** 50 cl 94:-
- 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 82:-/92:-
- Carlsberg Hof** 40 cl/50 cl 76:-/86:-
- Joan's Lager** 40 cl/50 cl 78:-/88:-
- Birra Poretti** 40 cl/50 cl 82:-/92:-
- Eriksberg Karaktär** 40 cl/50 cl 80:-/90:-



CIDER & ALCOPOPS

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



NON ALCOHOLIC

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



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** -/438:-
Villa Bianchi
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 Rosé** 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** -/368:-
La Vieille Ferme Rosé
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] 178:-
Selected cheeses, selected cold cuts, marmalade, olives, breadsticks 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, house fruit and french fries

Garden salad 52:-

Caesarsallad [L,E,G] 58:-

Cheesy melters balls [L,E,G] 88:-

Garlic bread [L,E,G] 62:-
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] 88:-
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] 158:-
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:-
Vegoschnitzel, avocado and chili plant-based cream

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] 148:-
Topped with semi-dried tomatoes and freshly grated Grana Padano

Homemade lasagna [L,E,G] 148:-
with garden salad

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] 174:-
Hand-peeled shrimp in a creamy white wine sauce topped with freshly grated Grana Padano

Rigatoni Chicken Pesto [L,E,G,N] 162:-
Topped with freshly grated Grana Padano

Rigatoni Alfredo Chicken [L,Ä,G] 162:-
Breaded chicken fillet, garlic, chili, lemon, sage & grana padano.

Rigatoni Tartufo [L,E,G] 184:-
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, 128:-
ruccola [L,E,G,N]

Prosciutto, mozzarella, 128:-
sun-dried tomatoes [L,E,G]



JOAN'S CLASSICS

Steak Minute [E] 268:-
Pounded Swedish sirloin steak with red wine sauce, bearnaise sauce and tomato salad

Fish and Chips [L,E,G] 168:-
Served with grilled lemon, tartar sauce and french fries

The house pork schnitzel [E,G] 168:-
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

Vego Schnitzel [G] 168:-
Served with garden salad and chili plant-based cream

Chicken & Pork skewer [L,E] 208:-
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] 192:-
Served with garden salad and Joan's creamy dip

Chicken fillet skewer [L,E] 188:-
Served with garden salad and curry mix

Joan's Steakhouse Burger [L,E,G] 174:-
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 sauce/dip 20:-
•Joan's creamy dip •Curry mix •Béarnaise •Red wine sauce

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PIZZA

Gluten-free pizza crust 30:-

ALL PIZZAS ARE TOPPED WITH GRANA PADANO
ALL PIZZAS CONTAINS [L,E,G]

Margherita (can be served as vegan) 128:-
Mozzarella, Buffalo mozzarella, cherry tomatoes and basil

Prosciutto Cotto 146:-
Prosciutto Cotto (Vesuvio)

Truffle (White pizza) 152:-
Truffle, prosciutto, mushrooms, napolitana mix & black pepper

Cotto Bussola [S] 162:-
Prosciutto cotto and hand-peeled shrimps

Honey Pepperoni 156:-
Pepperoni sausage, chili and honey

Dellerbring 176:-
Beef fillet, cherry tomatoes, garlic oil, mushrooms, Napolitana mix and bearnaise sauce

Vegetariana (can be served as vegan) 152:-
Semi-dried tomatoes, mushrooms, kale, olives, basil and napolitana mix

Joan's Deluxe 170:-
Marinated pork fillet, mushrooms, onions, kale, cherry tomatoes, bearnaise sauce, freshly ground black pepper and basil

Diavola 158:-
Ventricina salami, red onion, mushrooms, chili oil and oregano

Vingåker 154:-
Kebab, onion and Joan's creamy dip

Bianca Chèvre [N] 158:-
Chèvre, mushrooms, pears, walnuts, napilitana mix and honey

Classic Parma 168:-
Prosciutto, semi-dried tomatoes, olives, freshly ground black pepper, napolitana mix, basil and balsamic cream

Green Pizza [N] 168:-
Chicken, walnuts, avocado, napolitana mix, garlic cream and balsamic cream

Blanco (White pizza) 158:-
Creme fraîche, Ventricina salami, cream cheese, Neapolitan mix and balsamic cream

Scampini [S] 174:-
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 39:-

Hot chocolate 45:-



COFFEE DRINKS

ALL COFFEE DRINKS WITH MILK CONTAINS [L]

Espresso - Single/Double 28:-/34:-

Espresso Macchiato - Single/Double 30:-/36:-

Caffe Latte 42:-

Vanilla latte 46:-

Hazelnut latte 46:-

Chocolate latte 46:-

Caramel latte 46:-

Cappuccino 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

Latte Moccachino 48:-

Chocolate pieces, espresso and frothed milk

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know where the meat comes from?
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✓=VEGETARIAN 🌱=VEGAN S=SHELLFISH L=LACTOSE E=EGG G=GLUTEN N=NUTS