



Joan's[®]
EST. 2008

MENU

DRINKS & COCKTAILS

- Gin Cucumber** 148:-
Gin, cucumber, elderflower, lime, tonic.
- Wild Strawberry** 148:-
Sour strawberry, cava, lime juice, strawberries
- Winter Spritz** 148:-
Aperol, vanilla, curuba elderflower
- Joan's Famous Mojito** 148:-
Choose between: passion fruit, strawberry & raspberry
Light rum, sugar, lime, mint.
- Famous Frozen Daiquiri** 148:-
Choose between: mango, strawberry & sour apple
Light rum, lime juice.
- Espresso martini cocktail** 148:-
Vodka and espresso
- Candy Bomb** 148:-
Sourz apple, Sour fisk strawberry, lime juice, grenadine.
- Passione De Fragola** 148:-
Vodka, passion fruit, strawberry, lime juice.
- Joan's Baileys Coffee** 148:-
Baileys, coffee, cream
- Joan's Colada** 148:-
Light rum, pineapple, coconut, milk.
- Joan's Irish Coffee** 148:-
Jameson whiskey, brown brown sugar, coffee, cream

All these cocktails are based on 5cl of liquor

CARAFE OF THE HOUSE

- Choose between **469:-**
- passion mojito
 - strawberry mojito
 - raspberry mojito

NON ALCOHOLIC DRINKS 84:-

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

NON ALCOHOLIC CARAFE

- Choose between **299:-**
- 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, bottle 33 cl** 34:-
Natural, lemon
- Light beer** 34:-
- Smakis** 20:-
Pear, orange
- Red Bull** 40:-

BOTTLED BEER

- Carlsberg Export** 33 cl 74:-
- San Miguel (gluten free)** 33 cl 78:-
- 1664 Blanc** 33 cl 78:-
- TILL** 50 cl 88:-
- Eriksberg** 50 cl 88:-
- Tuborg** 50 cl 88:-
- Stonewall Inn IPA** 33 cl 88:-
- Brooklyn East IPA** 33 cl 84:-
- 100W IPA** 33 cl 88:-
- Erdinger Weissebier Hefe** 50 cl 88:-
- Jack IPA** 33 cl 84:-
- Brooklyn Pilsner** 33 cl 84:-
- Staropramen Dark** 33 cl 82:-
- Beerlao** 33 cl 74:-
- Eriksberg Pale Ale** 50 cl 88:-

NON ALCOHOLIC

- Carlsberg** 33 cl 52:-
- Brooklyn Special Effects** 33 cl 56:-
- Staropramen** 33 cl 58:-
- Eriksberg** 33 cl 54:-

DRAFT BEER

- Carlsberg Hof** 40 cl/50 cl 72:-/78:-
- Falcon Export** 40 cl/50 cl 74:-/82:-
- Staropramen** 40 cl/50 cl 78:-/88:-
- Eriksberg Karaktär** 40 cl/50 cl 76:-/86:-
- Birra Poretti** 40 cl/50 cl 76:-/86:-

PITCHER

- 1,5 liters recommended for 2 persons.
- Carlsberg Hof** 224:-
 - Falcon** 238:-
 - Staropramen** 252:-
 - Eriksberg Karaktär** 248:-
 - Birra Poretti** 248:-

CIDER & ALCOPOPS

- Somersby** 78:-
Pear, Rosé, Citrus
- Xide** 78:-
Raspberry, Cactus Lime
- Smirnoff Ice** 88:-

NON ALCOHOLIC

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

SATISFIED GUESTS ARE
OUR BEST ADVERTISING!

RED WINES

- Ruida Domo Tinto** Glass/Bottle 89:-/309:-
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 Stora Merlot BIO EKO** 105:-/379:-
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** 110:-/399:-
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** -/425:-
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** 64:-/-
Barrels & Drums Non Alcoholic

SPARKLING WINE

- Cava Ruida Domo Brut** Glass/Bottle 98:-/359:-
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** -/379:-
A fresh and fruity sparkling wine with notes of white peach, pears and flowers.
- Champagne Gonet Reserve Brut** -/795:-
Dry with creamy mousse and fresh inviting acidity. Elegant hints of red apples, baked bread and nuts with a mineral aftertaste.
- Champagne Debuchy Brut** -/695:-
Generous and elegant, with a classic champagne character of apricot, ripe apples, brioche and nougat with a mineral cream mousse.
- Non alcoholic wine** 64:-/-
Barrels & Drums Non Alcoholic Sparkling



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WHITE WINES

- Ruida Domo Blanco** Glass/Bottle 89:-/309:-
An easy wine with healthy tones of green apples and ripe citrus that adds extra flavor!
- Bella Stora Chardonnay EKO** 105:-/379:-
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** 110:-/399:-
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** 110:-/399:-
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** -/349:-
- Villa Bianchi**
Dry and fruity with a delicious freshness with taste of citrus, herbs and tropical fruit.

- Non alcoholic wine** 64:-/-
Barrels & Drums Non Alcoholic Chardonnay

ROSÉ WINES

- Ruida Domo Rose** Glass/Bottle 89:-/309:-
This summery rosé has fresh, fruity notes of strawberry, blood orange and citrus. A refreshing break in everyday life.
- Famille Perrin** -/325:-
- La Vieille Ferme Rosé**
Flourish, young wine with a taste of raspberry, lime and mineral tones.

Are you allergic?
Ask us about the content

L=LACTOSE E=EGG G=GLUTEN N=NUTS

SMALL DISHES

Joan's selected charcuterie [L,G] 169:-
Selected cheeses, selected cured meats, marmalade, olives, grissini & cherry tomatoes.

Joan's Finger Food [L,E,G] 289:-
Prosciutto, salami, grissini, sun-dried tomatoes, pork fillet skewers, pannoumi skewers, garlic bread, Joan's creamy dip, salad cheese, olives, mozzarella sticks, tomato-mozzarella melters, house fruit & garden salad.

Toast Skagen [L,E,G] 108:-
Toasted bread with skagen stir and hand-peeled prawns.

Finger food [L,E,G] 99:-
Mozzarella sticks, tomato-mozzarella melters, onion rings. Served with Joan's mix.

Garlic bread [L,E,G] 59:-
Served with Joan's creamy dip.

Marinated olives 69:-

BAKED POTATO

Served with salad and bread

Grilled chicken & Joan's creamy dip [L,E,G] 128:-

Grilled chicken & curry mix [L,E,G] 128:-

Seafood mix [L,E,G] 128:-

BELGIAN WAFFLE

The Classic 88:-
Served with cream and strawberry jam.

White chocolate & strawberry 98:-
Served with vanilla ice cream, strawberry & white chocolate

Caramel Biscoff 98:-
Served with vanilla ice cream, cream, banana, Lotus Biscoff biscuits and Lotus Biscoff crumble, topped with caramel sauce.

The Nutella 98:-
Served with vanilla ice cream, strawberries, banana and runny Nutella.

LUNCH WAFFLE

Skagen waffle 118:-
Served with skagen stir, hand-peeled shrimp, dill and lemon.

KIDS MENU

Pancake [L,E,G] 65:-
With strawberry jam, whipped cream.

Homemade lasagna [L,E,G] 65:-
Served with salad.

Pork tenderloin skewer [L,E] 92:-
Served with green salad, french fries, Joan's creamy dip.

Chicken fillet skewer [L,E] 92:-
Served with green salad, french fries, curry mix.

SALAD & BOWLS

Caesarsallad [L,E,G]
Crispy romaine lettuce, freshly grated Grana Padano, caesar dressing, croutons, red onion.

Shrimp 158:- / Chicken 154:- Pannoumi 154:-

Vego salad [G,E] 158:-
Garden salad, bulgur, cherry tomatoes, edamame, pickled carrot, pickled red onion, vego fillet, mango, pomegranate, avocado, balsamic vinaigrette, sour & sweet mango dressing, bread

Chicken salad [L,E,G] 154:-
Garden salad, bulgur, cherry tomatoes, edamame, pickled carrot, pickled red onion, cream cheese, pomegranate, mango, fresh mint, balsamic vinaigrette, sour & sweet mango dressing, bread

Pannoumi & avocado [L,E,G,N] 154:-
Garden salad, bulgur, cherry tomatoes, edamame, pickled carrot, pickled red onion, mango, walnuts, balsamic vinaigrette and lemon-basil creme, bread

Prosciutto & Chèvre [L,E,G,N] 154:-
Garden salad, bulgur, cherry tomatoes, edamame, pickled carrot, pickled red onion, walnuts, lemon-basil creme, bread

Shrimp salad [L,E,G] 162:-
Garden salad, bulgur, cherry tomatoes, edamame, pickled carrot, pickled red onion, egg, lemon wedge, balsamic vinaigrette and lemon-basil creme, bread

PASTA

Linguine Creamy Pesto [L,E,G,N] 146:-
Topped with semi-dried tomato & freshly grated Grana Padano

Homemade lasagna [L,E,G] with garden salad 144:-

Linguine Scampi [L,E,G] 172:-
Butter-fried scampi with chilli, lime & garlic. Topped with freshly grated Grana Padano.

Linguine Shrimp [L,E,G] 164:-
Hand-peeled prawns in a creamy white wine sauce topped with freshly grated Grana Padano.

Rigatoni Chicken Pesto [L,E,G,N] 156:-
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 256:-
Bankad svensk ryggbiff med rödvinssås, bearnaisesås & tomatallad.

Fish and Chips [L,E] 158:-
Serveras med grillcitron, tartarröra, pommes frites.

The house pork schnitzel [E,G] 158:-
With béarnaise, red wine sauce & lemon.

Mix plate [L,E] 244:-
Pork fillet, chicken fillet and pannoumi on skewers with garden salad, Joan's creamy dip, curry mix.

Vegan steaks [G] 168:-
Served with garden salad, chili mayonnaise.

Chicken & Pork skewer [L,E] 198:-
Served with garden salad, Joan's creamy dip, curry mix.

Pannoumi skewer [L,E] 174:-
Served with garden salad, Joan's creamy dip.

Pork tenderloin skewer [L,E] 184:-
Served with garden salad, Joan's creamy dip.

Chicken fillet skewer [L,E] 178:-
Served with garden salad, curry mix

Joan's Steakhouse Burger [L,E,G] 174:-
Double burger? Add 40:-

Our burgers are made from halved prime rib, brought 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, salad, coleslaw.

Crème ala scampini (8 pieces) [L,G] 198:-
Butter-fried scampi in chilli, garlic and parsley, served with bread & sour kale salad.

Classic pepper steak [L] 308:-
Seasoned beef fillet with three types of pepper with flambé cognac sauce, served with bacon-wrapped haricots verts and grilled tomato.

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] 298:-
Pommes duchesse, béarnaise sauce, bacon-wrapped haricots verts, & baked tomato

Beef fillet [L,E] 322:-
Pommes duchesse, béarnaise sauce, bacon-wrapped green beans, & baked tomato

Salmon fillet [L,E] 282:-
Pommes duchesse, hollandaise, asparagus, & 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
ALLA PIZZAS CONTAINS [L,E,G]

Margherita 108:-
Mozzarella, Buffalo mozzarella, cherry tomatoes and basil

Prosciutto Cotto 138:-
Prosciutto Cotto (Vesuvio)

New york 142:-
Prosciutto Cotto & mushrooms

Cotto Bussola 152:-
Prosciutto cotto & handpeeled shrimps

Honey Pepperoni 146:-
Pepperoni sausage, chilli & honey

Dellerbring 164:-
Beef fillet, cherry tomatoes, garlic oil, mushrooms, napolitana mix & béarnaise sauce

Vegetariana 144:-
Semi-dried tomato, mushrooms, kale, olives, basil & napolitana mix

Joan's Deluxe 162:-
Marinated pork fillet, mushrooms, onions, kale, cherry tomatoes, béarnaise sauce, freshly ground black pepper & basil

Diavola 148:-
Ventricina salami, red onion, mushrooms, chilli oil & oregano

Vingåker 146:-
Kebab, onion & Joan's mix

Bianca Chèvre [N] 148:-
Chèvre, mushrooms, pears, walnuts, napolitana mix & honey

Classic Parma 158:-
Prosciutto, semi-dried tomatoes, olives, freshly ground black pepper, napolitana mix, basil & balsamic cream

Green Pizza [N] 158:-
Chicken, walnuts, avocado, napolitana mix, garlic cream & balsamic cream

Blanco (White pizza) 148:-
Creme fraîche, Ventricina salami, cream cheese, napolitana mix & balsamic cream

Scampini 162:-
Scampi, chili, napolitana mix, lemon & 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, foam bananas, chocolate sauce, meringue.

Nutella pizza [G,L,E,N] 105:-
Served with berries

Red velvet cheesecake [L,E,G] 78:-
Served with berries and whipped cream

Raspberry sorbet 78:-
Two scoops of raspberry sorbet with berries.

Chocolate fudge cake [L,E,G] 78:-
Served with berries and whipped cream

Crème brûlée [L,Ä] 72:-

Cheesecake salt caramell [L,E,G] 78:-
Served with berries and whipped cream

Milkshake 65:-
Choose between: •salted caramell •cookies •strawberry

COFFEE & TEA

Coffee 32:-

Tea 32:-

Hot chocolate 43:-

COFFEE DRINKS

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 39:-

Chai Latte 42:-

Latte Macchiato - Single espresso 39:-

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.

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