

## BUBBLES & COCKTAILS

**Perrier-Jouët 165**  
*Grand Brut, Epernay, France*

**La Marca Prosecco 125**  
*Veneto, Italy*

**French 75 175**  
*Beefeater Gin, lemon, sugar & champagne*

**Dry Martini 175**  
*Beefeater Gin, Noilly Prat & olives*

## SNACKS

**Nocellara olives 55**  
*Plain or with Sumac & urfa pepper*

**Marcona almonds 65**  
*Plain or with herb salt & lemon*

**Boquerones 55**  
*Marinated anchovies, parsley, lemon & garlic*

**Pata Negra shoulder 30 g / 105**

## OYSTERS

**Marennnes Oleron**  
**Fine de Claire (FR) 45**

*Served with shallot vinegar, Banks hot sauce & lemon*

## CAVIAR

**Kalix bleak roe (SE) 30 g / 285**  
**Carelian Classic (FI) 30 g / 1095**

*Served with toast, chopped onions & smetana*

## STARTERS

**Burrata 165**  
*Tomatoes, preserved lemon  
& green chili*

**Chanterelle toast 175**  
*Chantarelles, cream, cognac  
& Wrångebäck cheese*

**Salmon crudo 155**  
*Raw rainbow trout, fennel, lemon & green chili*

**Curry mussels 145**  
*Mussels, curry sauce, chervil & gratinated bread*

**Carpaccio 185**  
*Fillet of beef, caper vinaigrette, celery,  
parmesan cheese & deep fried capers*

## TARTAR

**Veal 235**  
*Capers, onions, dijon mustard, egg yolk & cognac*

**Salt baked beet\* 215**  
*Capers, onions, dijon mustard & cognac*

*Our tartar is made tableside. Served with salad,  
shoestring fries & mayonnaise\**

*\*Vegan option available*

## SALAD

**Zucchini & peach\* 225**  
*Raw zucchini, baked peach, cashew dressing,  
kale, endive & lemon*

**Pumpkin & feta cheese 205**  
*Baked pumpkin, lettuce, feta cheese dressing  
& croutons*

## PASTA

**Spaghetti Arrabiata\* 215**  
*Spicy tomato sauce, basil, balsamic vinegar  
& parmesan cheese*

**Tagliatelle vin blanc 255**  
*Cockles, white wine sauce, spinach & sage*

## MAIN COURSES

**Baked aubergine\* 205**  
*Tomato, green beans, zucchini, brussels sprouts,  
croutons & cabbage jus with herbs*

**Grilled artich char 245**  
*Mussels, mussel sauce, tomato, dill,  
buttered leeks & spinach*

**Fried duck breast 245**  
*Brussels sprouts, savoy cabbage, creamy kamut wheat  
& duck sauce with orange*

**Veal schnitzel 265**  
*Green beans with chorizo, lemon butter, capers & onions*

**Grilled fillet of beef 425**  
*Red wine sauce, onion butter, hand cut  
french fries & salad*

## TABLESIDE

**Turbot on the bone 875**  
*For 2 people, deboned tableside.  
Served with chard, chantarelles, truffle beurre blanc,  
jerusalem artichoke & potatoes*

## SIDES

*Green beans with chorizo 75*  
*Shoestring fries 55*  
*Hand cut french fries 65*  
*Green salad 55*  
*Tomato salad 65*

Prata med er servitör om ni har frågor om allergier. Bonnie's är en kontantfri restaurang.