

LUNCH AT BONNIES

v.20

SNACKS

Apulian olives 55
Neutral or Sumac & urfa pepper

Marcona almonds 65
Neutral or Herb salt & lemon

OYSTERS

Marennnes Oleron Fine de Claire (FR) 45

Amelie Cocktail (FR) 55

Amelie Pousse en Claire (FR) 75

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

STARTERS

Burrata 155
Tomatoes, preserved lemon & green chilli

Carpaccio 195
Fillet of beef, lumpfish roe & watercress

Kalix bleak roe (SE) 30 g / 255

*Served with crepes vonassienne,
onions and sour cream*

TARTAR

Veal 225
Capers, silver onions, dijon mustard, egg yolk & cognac

Salt baked beet 195
Grated beet, capers, silver onions, dijon mustard & cognac

*Served with salad french frites
and mayonnaise**

Also available as a starter

OMELETTES

Gruyère omelette 175
Served with a mixed salad

Cream cheese & spinach
omelette 195
Served with a mixed salad

**Vegan option available*

LUNCH À LA CARTE

Poached white asparagus 255
*Poached egg, ramson hollandaise sauce
& maracona almonds*

Butter fried char 325
*Green apple, white asparagus, white wine
and shellfish sauce, lumpfish roe & potatoes*

Beef Rydberg 345
*Fillet of beef, potatoes, beer cooked onions,
egg yolk & red wine sauce*

SALADS

Lobster & Tuna salad "Clyde" 325
Avocado, grapefruit, chili & coriander

Shrimp salad 245
*Shrimps, avocado, radishes, sprouts sugar peas &
dill mayonnaise & avocado*

Also available as a starter

LUNCH SPECIALS

Monday

*Grilled striploin, herb butter,
French fries & red wine sauce*

Tuesday

*Cold poached salmon, warm salad,
beets, potatoes & dill mayonnaise*

Wednesday

*Braised veal, dill, carrots,
yellow beets & potatoes*

Thursday

*Grilled Markell, green asparagus, fennel
aioli, poached fennel & potatoes*

Friday

*Ramson stuffed chicken, spring onion,
grilled plums, butterd chicken stock
& string beans*

175