

LUNCH AT BONNIES

v.24

SNACKS

Apulian olives 55
Neutral or Sumac & urfa pepper

Marcona almonds 65
Neutral or Herb salt & lemon

OYSTERS

Marennes 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 fries
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 245
*Poached egg, sandefjord sauce, lumpfish roe
& marcona almonds*

Pan fried pike perch 325
Green peas, lumpfish roe & Swedish fresh potatoes

Beef Rydberg 345
*Fillet of beef, potatoes, butter braised
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

*Beef cheek ragu, pappardelle,
basil & parmesan*

Tuesday

*Grilled salmon, green asparagus,
fresh potatoes & chives hollandaise*

Wednesday

*Grilled beef, fresh potatoes, radishes,
spring onions, mustard & red wine sauce*

Thursday

CLOSED

Friday

CLOSED

175