
SNACKS

Apulian olives 55
Neutral or Sumac & urfa pepper

Marcona almonds 65
Neutral or Herb salt & lemon

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

Pata Negra shoulder 30 g / 95

OYSTERS

Demoiselle Normandie (FR) 45
Amelie Cocktail (FR) 55
Amelie Pousse en Claire (FR) 75

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

CAVIAR

Kalix bleak roe (SE) 30 g / 255
Polanco (URU), Oscietra 30 g / 695
Anna Dutch (NL), Oscietra 50 g / 1995

*Served with crepes vonassienne,
onions and smetana*

STARTERS

Red prawn a la Marseillaise 65
*Red Shrimp, citrus, ras el hanout, butter
& herbs*

Salsify* 185
Truffel hollandaise sauce, bread & cress

Burrata 155
Tomatoes, preserved lemon & green chili

Baked scallop 175
Pata negra, bread, cucumber & chili

Oyster soup 175
*Poached oyster, cucumber
& lumpfish roe*

Fried sweetbread 175
*Fried sweetbread, pumpkin puree, white onion
& chili*

SALADS

Lobster and Tuna salad "Clyde" 295
Avocado, grapefruit, chili & coriander

Jerusalem artichoke salad* 215
*Tuscan kale, marcona almonds
& truffle vinaigrette*

**Vegan option available*

MAIN COURSES

Fried Skrei cod 325

Salsify, leek & creamy shellfish sauce

Poached witch 345

Sandeffjord sauce with four kinds of roe, spinach & potatoes

Butter fried turbot on the bone 365

Curry butter, apple, brussels sprouts & potatoe brandade

Spaghetti Pomodoro* 215

Tomatoes, basil & parmesan cheese

TARTAR

Veal 235

Capers, onions, dijon mustard, egg yolk & cognac

Salt baked beet* 205

Capers, onions, dijon mustard & cognac

*Served tableside. All tartars are served with
salad, pommes frites & mayonnaise**

Grilled Secreto Iberico 295

Smoked romesco, ganxet beans & soybean

Chateaubriand bordelaise 415

Grilled fillet of beef, jerusalem artichoke & pistachios

Chicken paillard 245

Yoghurt, horseradish, parmesan cheese, deep fried onions & lettuce

Celeriac pasta 225

Roasted celeriac, chives, kale & roasted cabbage broth

Fried duck 355

Cherries, roasted carrots, lardo, star anise & port wine sauce

Club steak 800 gr. 855

(for 2p.)

Sirloin steak on the bone, tomato salad, pommes frites & bearnaise sauce

**Vegan option available*

Do you have any allergies? Talk to your server who will guide you through your visit.

This is a cash free establishment.

BONNIE'S DESSERTS

SWEET CLASSICS

CREME CARAMEL 85
Vispad grädde

TARTE TATIN 125
Havssalt & yoghurtsorbet

MELON BOWL 115
*Mynta, kokossorbet &
citrusgranité*

POACHED PEAR 125
*Valnötter, rom, kolakaka, rosmarin
& lingonsorbet*

SMASH THE PIGGY BANK

*Choklad, björnbärssorbet, hjortron,
hasselnötter & salt kolasås*

Rekomenderas för 2 personer

295

CHOCOLATE PRALINE

45 / st

DARK RHUM
SALTY CARAMEL
BLACK CURRANT



ICE CREAM & GELATO

2 scoops / 65

LIQUORICE ICE CREAM
VANILLA ICE CREAM
BLACKBERRY SORBET
LINGONBERRY SORBET
YOGHURT SORBET
APPLE SORBET

CHEESE

COMTÉ 55

Served with truffle honey

SWEET WINE

2017 KRACHER
AUSLESE CUVÉE 8cl/104
Burgenland, Österrike

2015 CARMES DE RIEUSSEC,
8cl/104
Sauternes, France

2010 KIRALYUDVAR TOKAJI 8cl/128
Cuvee Ilona, Ungern

10 TAWNY PORT
QUINTA DO VALLADO 8cl/120
Douro, Portugal