

OYSTERS

Marennes 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*

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

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*

*Served with salad, shoestring fries
& mayonnaise**

**Vegan option available*

OMELETTES

Gruyère omelette 165

**Cream cheese &
spinach omelette 185**

Served with a green salad

SALADS

Shrimp salad 245
*Shrimp, poached egg, avocado, cucumber,
fennel, radish & cocktail sauce*

Bank bowl 185
*Pumpkin, cabbage, avocado, broccoli,
wheat berry & yoghurt dressing*

MAIN COURSES

Spaghetti Arrabiata* 205
*Spicy tomato sauce, basil, balsamic vinegar
& parmesan cheese*

Grilled rainbow trout 215
*Mussels, mussel sauce, tomato, dill,
buttered leeks & spinach*

Pork schnitzel 185
*Green beans with chorizo, lemon
butter, capers & onions*

SPECIALS

Monday
*Grilled chicken filé, polenta with saffron,
tomato ragu & parmesan cheese*

Tuesday
*Steamed cod, sugar peas, olives,
shellfish sauce & riced potatoes*

Wednesday
*Spicy veal meatballs, pappardelle pasta,
tomato sauce & gremolata*

Thursday
*Grilled salmon, steamed broccoli, almond,
lemon sauce & potatoes*

Friday
*Veal roast, green beans, green pepper sauce
& potato gratin*

155

DESSERTS

Crème brûlée 85
Chocolate truffle 45
Ice cream / Sorbet 45

Piggy bank 345
(for 2-4 people)

Talk to your waiter for questions regarding allergies. Bonnie's is a cash free restaurant.

**Vegan option available*