

## LUNCH AT BONNIES

### OYSTERS

Demoiselle Normandie (FR) 45  
Amelie Cocktail (FR) 55  
Amelie Pousse en Claire (FR) 75  
Orust (SE) 65

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

### CAVIAR

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

*Served with crepes vonassienne,  
onions and sour cream*

### 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

### 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 and pommes frites*

*Also available as a starter*

### OMELETTES

Gruyère omelette 175

Cream cheese & spinach omelette 195

*Served with a mixed salad*

### STARTERS

Seared scallop 165  
*Pata Negra, butter, cauliflower, bread & dill*

Fried sweetbread 175  
*pumpkin, onion, pickled chili & butter*

### SALADS

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

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

*Also available as a starter*

### LUNCH SPECIALS

Monday

*Red wine braised chuck roll, bacon,  
baked onion, mushroom &  
potato puré*

Tuesday

*Deep fried cod, remoulade, lemon  
& potatoes*

Wednesday

*Veal meatballs, linguini, tomato  
sauce, parmesan & gremolata*

Thursday

*Grilled salmon,  
hollandaise sauce, spinach, fennel  
& potatoes*

Friday

*Pork schnitzel, capers, green peas,  
anchovy butter & roasted potatoes*

**175**



Fried whole plaice 275  
*Fried whole plaice Grenoble, beets,  
capers, browned butter & potatoes*

Stuffed chicken 255  
*Mushroom and herb stuffed chick-  
en, cream sauce, fried mushroom,  
deep fried potatoes &  
blackcurrant jelly*

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

*\*Vegan option available*