

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

*Braised prime rib, celeriac purée
mushroom baked onion &
red wine sauce*

Tuesday

*Deep fried saithe, fennel crudité,
Danish remoulad, lemon & boiled
potatoes*

Wednesday

*Roe deer quenell, green pepper
sauce, black currant jelly, brussel
sprouts & mashed
potatoes*

Thursday

*Fried salmon, linguini, capers,
white wine sauce & arugula*

Friday

*Grilled sirloin, herb butter, tomato
salad & fried potatoes*

175



Celeriac pasta 225
*Roasted celeriac, chives, kale &
roasted cabbage broth*

Butter Fried Pike-perch 325
*Razor clams, scallop, broth cooked
black rice, leeks*

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

**Vegan option available*