

## LUNCH AT BONNIES

### OYSTERS

Demoiselle Normandie (FR) 45  
Utah Beach (FR) 55  
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 (NL), Royal 50 g / 1995

*Served with crepes vonassienne,  
onions & 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, pommes frites  
& mayonnaise\**

### OMELETTES

Gruyère omelette 175  
Cream cheese & spinach omelette 195

*Served with a mixed salad*

### SALADS

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

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

### LUNCH SPECIALS

Monday  
*Braised veal with dill, carrots &  
potatoes*

Tuesday  
*Poached hake, caponata, roasted  
potatoes & herb salad*

Wednesday  
*Veal patties, fried mushrooms,  
rowan-berry cream sauce & gelé*

Thursday  
*Fish stew with tomatoes, carrots,  
fennel, potatoes & aioli*

Friday  
*Sirloin steak, roasted potatoes,  
green beans and herb  
& garlic butter*

**175**

  
Spaghetti Vongole 275  
*Spaghetti, vongole clams, white  
wine, chili, tomatoes & parsley*

Veal schnitzel 265  
*Capers, peas, anchovy butter  
& red wine sauce*

Beef Rydberg 345  
*Filet of beef, fried potatoes, fried  
onions & mustard cream*

### DESSERTS

Creme caramel 85  
Chocolate truffle 45  
Ice cream 65

Piggy bank 295  
(for 2 p.)

*\*Vegan option available*