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## SNACKS

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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

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## OYSTERS

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Demoiselle Normandie (FR) 45

Utah Beach (FR) 55

Orust (SE) 65

Served with shallot vinegar,

Banks hot sauce & lemon

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## CAVIAR

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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

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## STARTERS

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Matjessill 165  
*Fried dark rye bread, potatoes, egg, red onions  
& browned butter*

Artichoke á la barigoule\* 165  
*Whipped browned butter & lemon*

Burrata 155  
*Tomatoes, preserved lemon & green chili*

Baked scallop 175  
*Pata negra, king crab, bread, cucumber & chili*

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

Fried quail 165  
*Beets, harissa, grilled plums  
& chicken jus*

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## SALADS

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

Smoked pumpkin salad\* 215  
*King oyster mushroom, kale, almonds,  
yoghurt & feta cheese*

*\*Vegan option available*

## **MAIN COURSES**

Grilled pike perch 295

*Sauce bouillabaisse, tomatoes, garbanzo beans, artichoke & aioli*

Poached witch 345

*Sandefjord sauce with four kinds of roe, spinach & potatoes*

Butter fried turbot on the bone 365

*Curry butter, chanterelles, cauliflower & 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 veal chop 295

*Rutabaga, potatoes, pickled red cabbage & red wine sauce*

Chateaubriand bordelaise 415

*Grilled fillet of beef, jerusalem artichoke & pistachios*

Chicken paillard 245

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

Braised cauliflower\* 245

*Salad with cabbage, savoy, charred onions, hazelnuts &  
parmesan cheese with roasted cabbage stock*

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

*Whipped cream*

TARTE TATIN 125

*Sea salt & yoghurt sorbet*

MELON BOWL 115

*Mint, coconut sorbet &  
citrus granité*

POACHED PEAR 125

*Walnuts, rhum, fudge cake, rosemary  
& lingonberry sorbet*

### SMASH THE CHRISTMAS PIGGY BANK

*Chocolate, blueberry sorbet, cloudberry,  
hazelnuts & salty fudge sauce with mint*

*Recommended for 2 people*

**295**

### CHOCOLATE PRALINE

*45 / st*

DARK RHUM  
SALTY CARAMEL  
BLACK CURRANT



### ICE CREAM & GELATO

*2 scoops / 65*

LIQURICE ICE CREAM  
VANILLA ICE CREAM  
CHOCOLATE ICE CREAM  
BLACKBERRY SORBET  
LINGONBERRY SORBET  
YOGHURT SORBET  
APPLE SORBET

### CHEESE

COMTÉ 55

*Served with truffle honey*

### SWEET WINE

2107 KRACHER  
AUSLESE CUVÉE 135  
*Burgenland, Austria*

2016 PITHON PAILLE,  
QUARTS DE CHAUMES 175  
*Loire, France*

2010 KIRALYUDVAR TOKAJI 165  
*Cuvee Ilona, Hungary*

10 TAWNY PORT  
QUINTA DO VALLADO 150  
*Douero, Portugal*