

## 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*

**Halibut crudo 155**  
*Raw halibut, urfa pepper, fennel pollen  
& grape fruit*

**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*

**Plaice Grenobloise 215**  
*Beets, capers, horse radish, browned  
butter & dill boiled potatoes*

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

## SPECIALS

**Monday**  
*Grilled chicken, baked tomato,  
risotto & fennel salad*

**Tuesday**  
*Fried cod, cabbage, mussels,  
mussel sauce & potatoes*

**Wednesday**  
*Meatballs, potato puré, cream sauce,  
lingon berries & pickled cucumber*

**Thursday**  
*Fried salmon, tagliatelle pasta, spinach,  
capers & white wine sauce*

**Friday**  
*Steak minute, green beans, shallot butter,  
red wine sauce & deep fried potatoes*

**155**

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

*\*Vegan option available*