

OYSTERS

Mareennes Oleron
Fine de Claire (FR)

1 st 45 / 6 st 245

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*

Chared salmon 155

*Cucumber, cress, avocado,
frisee lettuce & yuzu*

Carpaccio 185

*Fillet of beef, elderflower vinaigrette,
lump fish roe, horseradish,
tarragon & cucumber*

TARTAR

Veal 235

*Capers, onions, dijon mustard,
egg yolk & cognac*

Salt baked beet* 215

*Capers, onions, dijon mustard
& cognac*

Served with salad, hand cut fries
& mayonnaise*

**Vegan option available*

OMELETTES

Comté 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

*Kamut wheat, kimchi dressing, cabbage,
pickled cucumber, beets, avocado
& coriander*

MAIN COURSES

Pasta Arrabiata* 205

*Spicy tomato sauce, basil
& 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*

Beef Rydberg 345

*Beef tenderloin, fried potatoes,
onions, mustard cream & egg yolk*

SPECIALS

Monday

*Grilled chicken, polenta, tomato
sauce & grilled vegetables*

Tuesday

*Baked cod with almond, broccoli,
potatoes & browned butter*

Wednesday

*Lamb meatballs, tabbouleh with
bulgur & yoghurt*

Thursday

*Grilled salmon, asparagus, boiled potatoes &
ramson mayonnaise*

Friday

*Pork tenderloin provençale, garlic butter
& roasted potatoes*

155

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

**Vegan option available*