

## 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 30 g / 325**  
**Polanco caviar (Urg) 30 g / 1095**

*Served with toast, chopped onions  
& smetana*

## STARTERS

**Burrata 175**  
*Tomatoes, preserved lemon  
& green chili*

**Toast Skagen 195**  
*Shrimps, mayonnaise, dill, horseradish,  
whitefish roe & butter fried toast*

**Carpaccio "Pelle Janzon" 225**  
*Fillet of beef, vendace roe,  
sour dough bread & pickled onion*

## TARTAR

**Veal 255**  
*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*

**Glass noodle salad 195**  
*Deep fried tofu, broccoli, point cabbage  
& wasabi mayonnaise*

## MAIN COURSES

**Pasta Arrabiata\* 225**  
*Spicy tomato sauce, basil  
& parmesan cheese*

**Cold poached salmon 245**  
*Dill mayonnaise, fennel and cucumber  
cruditee & boiled potatoes*

**Beef minute 325**  
*Tarragon butter, french fries & salad*

**Toast Skagen 255**  
*Shrimps, mayonnaise, dill, horseradish,  
whitefish roe & butter fried toast*

*\*Vegan option available*

## SPECIALS

**Monday**  
*Breaded chicken  
tapenade, sun-dried tomato butter,  
grilled lemon, potato wedges*

**Tuesday**  
*Poached hake  
shrimps, horseradish,  
browned butter, cooked potatoes*

**Wednesday**  
*Veal ragout  
tagliatelle, parsley, parmesan*

**Thursday**  
*Bouillabaisse  
salmon, mussels, fennel,  
saffron aioli, crouton*

**Friday**  
*Grilled flank steak  
roasted corn salsa, rucola,  
red wine sauce, roasted potatoes*

**185**

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

## DESSERTS

**Crème brûlée 105**

**Butter fried  
sponge cake 145**  
*Rose hip soup, almond ice cream  
vanilla panna cotta*

**Chocolate mousse\* 135**  
*Poached pears, coconut sorbet  
& roasted coconut*

**Tiramisu á la Bonnies 145**  
*Chocolate ganache,  
mascarpone, coffee ice cream  
& amaretto*

## SMASH THE PIGGY BANK

*After Eight pear,  
chocolate crumble,  
chocolate & mint  
ice cream, poached pears  
& salted caramel sauce*

*Recommended for  
2-4 people*

**345**

## ICE CREAM

*Tonights selection*

*1 scoop / 45*

## CHOCOLATE PRALINE

*Tonights selection*

*45 / st*

## CHEESE

*Tonights selection. Served with  
crispbread & quince marmelade*

*55 / st*

## SWEET WINE

2017 CARMES DE RIEUSSEC,  
8cl/128  
*Sauternes, France*

2018 DISNÓKÖ TOKAJI LATE  
HARVEST 8cl/128  
*Tokaji, Hungary*

QUINTA DO VALLADO 10Y  
TAWNY PORT 8cl/128  
*Douro, Portugal*

2017 LENZ MOSER  
TROCKENBEERENAUSLESE  
8cl/128  
*Burgenland, Austria*

*\*Vegan option available*