

# NYÅRSAFTON PÅ BONNIE'S

## 4-COURSE DINNER

*served between  
17:00 and 20:00*

### Scallops

*Polanco Caviar,  
almond potato purée,  
crown dill butter sauce*

### Halibut

*Kalix bleak roe,  
lobster, crab*

### Fillet of Beef

*Truffle, potato terrine,  
bordelaise sauce*

### Chocolate

*Ganache, orange,  
meringue*

**1495**

*per person*

## 4-COURSE DINNER VEGETARIAN

*served between  
17:00 - 20:00*

### Seared Kings Trumpet Mushroom

*Seaweed caviar, par-  
snip purée, warm soy  
vinaigrette*

### Strozzapretti

*Artichoke, deep  
fried green cabbage,  
almonds*

### Baked Butternutsquash

*Truffle, fried winter  
mushrooms, cabbage  
gravy*

### Chocolate fondant

*Coconut sorbet, rasp-  
berry, chocolate sauce*

**1295**

*per person*

## 6-COURSE DINNER

*served from 20:00*

### Kalix Bleak Roe Cone

*Smetana, pickled red  
onion, dill*

### Scallops

*Polanco Caviar,  
almond potato purée,  
crown dill butter sauce*

### Halibut

*Kalix bleak roe,  
lobster, crab*

### Fillet of Beef

*Truffle, potato terrine,  
bordelaise sauce*

### Champagne granité

### Chocolate

*Ganache, orange,  
meringue*

**1925**

*per person*

## 6-COURSE DINNER VEGETARIAN

*served from 20:00*

### Potato

*Seaweed caviar,  
pickled onion, dill*

### Seared Kings Trumpet Mushroom

*Seaweed caviar,  
parsnip purée,  
warm soy vinaigrette*

### Strozzapretti

*Artichoke, deep  
fried green cabbage,  
almonds*

### Baked Butternutsquash

*Truffle, fried winter  
mushrooms, cabbage  
gravy*

### Champagne granité

### Chocolate fondant

*Coconut sorbet, rasp-  
berry, chocolate sauce*

**1695**

*per person*

Vänligen informera oss om allergier / specialkost vid bokningen. Bonnie's är en kontantfri restaurang.