

## BUBBLES & COCKTAILS

**Taittinger 195**  
*Brut Réserve, Reims, France*

**La Marca Prosecco 130**  
*Veneto, Italy*

**French 75 190**  
*Beefeater Gin, lemon, sugar, Champagne*

**Dry Martini 190**  
*Plymouth Gin, Noilly Prat, olives*

## SNACKS

**Nocellara olives 70**  
*Plain or with Sumac*

**Marcona almonds 80**  
*Plain or warm with cajun & lime*

**Boquerones 90**  
*Grilled bread, aioli, gremolata, pimientos de padrón*

**Pata Negra shoulder 30 g / 120**

## OYSTERS

**Marennnes Oleron Fine de Claire (FR)**

**1 st 70 / 6 st 390**

*Served with shallot vinegar, Banks hot sauce & lemon*

## CAVIAR

**Kalix bleak roe 30 g / 475**  
**Polanco caviar (URU) 30 g / 1150**

*Served with toast, chopped red onions, smetana*

## STARTERS

**Burrata 235**  
*Preserved lemon, pistachio, oriental persimmon, sage*

**French onion soup 205**  
*Gratinated with Havus 24,  
served with a mushroom toast with Loke cream cheese*

**Chared scallop 235**  
*Parsnip puree, browned miso butter, soy pearls*

**Carpaccio "Pelle Janson" 255**  
*Swedish fillet of beef, vendace roe,  
sour dough bread, pickled onion*

**Toast skagen 215/310**  
*Shrimps, mayonnaise, dill, horseradish  
white fish roe on butter fried bread*

## TARTAR

**Veal 195/290**  
*Capers, onions, dijon mustard, egg yolk, cognac*

**Salt baked beet\* 165/255**  
*Capers, onions, dijon mustard, cognac*

*Our tartar is made tableside. A whole tartar is served  
with a salad, french fries, mayonnaise\*  
A half tartar is served with salad.*

*\*Vegan option available*

## SALAD

**Shrimp salad 290**  
*Herb nobis, poached egg, avocado*

## PASTA

**Pasta Arrabiata\* 270**  
*Spicy tomato sauce, basil, parmesan*

**Truffle pasta 320**  
*Tortiglioni, black truffle,  
deep fried oyster mushroom, almond*

## MAIN COURSES

**Grilled sea bass 340**  
*Chili butter, potatoes,  
sautéed spinach*

**Butter fried monkfish cheeks 345**  
*Crustacean bisque, brussel sprouts,  
sugar snaps, boiled potatoes*

**Whole pan fried veal rib-eye boeuf 375**  
*Red wine sauce, smoked pork belly, mushrooms,  
potato puree with truffle*

**Swedish „pepper“ fillet of beef 510**  
*Pepper butter, cognac sauce,  
french fries, salad*

**Pan-fried venison thigh 385**  
*Smoked beetroot crème, pickled spruce shoots, parsley root*

**Mushroom boulettes 300**  
*Parsnip, pickled chanterelles, truffle*

## SIDES

*French fries 80  
Green salad 65  
Tomato salad 80  
Red wine sauce 70  
Mayonnaise 35*

*\*Vegan option available*

Prata med er servitör om ni har frågor om allergier. Bonnie's är en kontantfri restaurang.

## DESSERTS

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**Crème brûlée 120**

**Butter fried  
sponge cake 155**

*Blueberry soup,  
yoghurt ice cream,  
lemon panna cotta*

**Chocolate mousse\* 155**

*Raspberry compôte,  
coconut sorbet, roasted coconut*

**Roman arches 155**

*Chocolate ganache,  
mascarpone,  
orange-caramel ice cream*

## SMASH THE PIGGY BANK

*Warm cloudberry,  
vanilla ice cream,  
cookie crumble*

*Recommended for  
2-4 people*

**395**

## ICE CREAM

*Today's selection  
1 scoop / 45*

## CHOCOLATE PRALINE

*Today's selection*

*45 / pc*

## CHEESE TROLLEY

*Today's selection. Served with  
crispbread & marmelades*

*65 / pc*

*150 / 3 pc*

*300 / 6 pc*

## SWEET WINE

2017 CARMES DE RIEUSSEC,  
8cl/136

*Sauternes, France*

2018 DISNÓKÖ TOKAJI LATE  
HARVEST 8cl/136

*Tokaji, Hungary*

QUINTA DO VALLADO 10Y  
TAWNY PORT 8cl/136

*Douro, Portugal*

2017 LENZ MOSER  
TROCKENBEERENAUSLESE  
8cl/136

*Burgenland, Austria*

*\*Vegan option available*