

NYÅRSAFTON PÅ BONNIE'S

6-RÄTTERSUPÉ

Sotad kammussla

*vit soja-ponzu,
blodapelsin, caviar &
bakad purjolök*

Kalixlöjrom

*Blini, smetana &
gräslök*

Hummerbisque

*Hummer-och
krabbsallad, vispad
färskost & forellrom*

Svensk oxfilé

*Pommes anna &
tryffeldoftande
rödvinssås*

Sudachisorbet

Choklادتarte

*Hallon & lättvispad
grädde*

1650

per person

6-RÄTTERSUPÉ VEGETARISKT

Sotad kungsmusseron

*vit soja-ponzu,
blodapelsin,
tångcaviar &
bakad purjolök*

Blinier

Rökt tofu, gräslök & pepparrot

Svampsoppa

*Fänkålsallad & svart
tryffel*

Bakad pumpa

*Confiterad potatis,
kålsky & svart tryffel*

Sudachisorbet

Choklادfondant

*kokossorbet, hallon
& chokladsås*

1450

per person

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

NEW YEARS EVE AT BONNIE'S

6-COURSE DINNER

Seared scallop

*White soy ponzu, blood orange,
caviar & baked leek*

Kalix bleak roe

*Blini, sour cream &
chives*

Lobster bisque

*Lobster & crab salad,
whipped cream cheese
& trout roe*

Swedish fillet of beef

*Pommes anna &
red wine sauce with
truffle*

Sudachi sorbet

Chocolate tarte

*Raspberries &
whipped cream*

1650

per person

6-COURSE DINNER VEGETARIAN

Seared Kings Trumpet Mushroom

*White soy ponzu,
blood orange, seawe-
ed caviar & baked leek*

Blinier

*Smoked tofu, chives &
horseradish*

Mushroom soup

*Fennel salad &
black truffle*

Baked squash

*Confited potatoes,
cabbage jus &
black truffle*

Sudachi sorbet

Chocolate fondant

*Coconut sorbet,
raspberry, chocolate
sauce*

1450

per person

Please inform us about allergies at the time of your booking. Bonnie's is a cash free restaurant.