

BUBBLES & COCKTAILS

Perrier Jouët 205
Epernay, Champagne

La Marca Prosecco 130
Veneto, Italy

French 75 195
Beefeater Gin, lemon, sugar, Champagne

Hoot-Hoot 195
*Bacardi 8, Nikka Straight From The Barrel,
ginger, apple, honey & lemon*

SNACKS

Nocellara olives 70
Plain or with Sumac

Marcona almonds 80
Plain or warm with cajun & lime

Boquerones 120
Grilled bread, aioli, gremolata,

Pata Negra shoulder 30 g / 120

Cones with bleak roe 2 pcs 125

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 (Ury.) 30 g / 1150
Served with toast, chopped red onions, smetana

STARTERS

Burrata 235
Fried carciofni, marcona almonds, red chilli

Confit egg yolk 205
Potato creme, karamelsten cheese, browned butter, truffles

Pulpo 215
Grilled bread, confited tomatoes, aioli, lemon

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

Carpaccio 255
Pickled jalapeno, fried onion, soy mayonaise, sesame

Pan seared foie gras 275
Grilled plums, plum chutney, brioche Pan seared foie gras

TARTAR

Beef 195/290
*Prepared by the table with classic ingredients
Served with a salad, french fries, mayonnaise*

Salt baked beet* 165/255
*Prepared by the table with classic ingredients
Served with a salad, french fries, mayonnaise*
A half tartar is served with salad.

SALAD

Beet salad 255
Beets, Hallands siren, Hazelnut vinaigrette, baked onion

**Vegan alternative available*

PASTA

Pasta Arrabiata* 270
Spicy tomato sauce, basil, parmesan

Pasta Vongole 315
Garlic, parsley, olive oil, chili

MAIN COURSES

Baked pumpkin 255*
*Black truffles, roasted pumpkin kernels, cabbage
broth*

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

Pan fried cod loin 365
*Cauliflower pureé, carrots, chorizo crumble,
browned lemon butter*

Schnitzel on the bone 295
Stewed savoy cabbage, green peas, chili oil

Lamb entrecote 325
White beans, garlic, tomatoes

Swedish fillet of beef 510
*Bearnaise butter, red wine sauce,
french fries, salad*

Bankers Dinner

*Indulge in new culinary delights every week.
Ask your waiter for what's on offer
this week.*

Trolley service at Bank

*Distinctive trolley service is available weekly,
with dishes being prepared and served at your
table - meant for sharing by two or more.*

SIDES

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

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

DESSERTS

Crème brûlée 120

Chocolate fondant* 155

Chocolate sauce, coconut sorbet

Popcorn ice cream 135

*Dulce de leche, chocolate crumble,
roasted almonds*

Chocolate tart 145

Currant, whipped cream

SMASH THE PIGGY BANK

BANANA TOFFEE

*Chocolate ice cream,
caramelized banana,
digestive 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 Disnókő 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 alternative available*