

## **BANKER'S LUNCH**

### **Toast skagen**

*Shrimps, mayonnaise, dill, horseradish & lumpfish roe on butter fried bread*

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### **Whole fried veal entrecôte**

*Cafe de paris butter, sauted beans, red wine sauce, pommes frites*

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### **Crème brûlée**

550:-

## **WINES BY THE GLASS**

### **NV Perrier-Jouët Grand Brut,**

*Champagne Éperney  
205/1195*

### **2015 Michel Gonét Blanc de Blancs**

*Le Mesnil-sur-Oger, Champagne  
240/1400*

### **NV La Marca Prosecco**

*Venice, Italy  
130/650*

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### **2022 Weingut Loimer Grüner Veltliner**

*Kremstal, Austria  
145/665*

### **2022 Domaine de Bieville**

*Chablis, France  
175/800*

### **2021 Roger Champault**

*Sancerre, France  
185/825*

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### **2022 Cordero di Montezemolo Barbera d'Alba**

*Piemonte, Italy  
140/645*

### **2021 Nuiton-Beaunoy Bourgogne Pinot Noir**

*Burgundy, France  
165/750*

### **2020 Domaine de Coursac Les Garriguettes**

*Languedoc, France  
130/600*

## **BEER ON TAP**

### **Melleruds**

*Sweden - 80*

### **Ship Full of IPA**

*Sweden - 85*

## **BEER ON BOTTLE**

### **Oppigårds Golden Ale**

*Sweden - 84*

### **Paulaner Weissbier**

*Germany - 90*

### **Wisby Stout**

*Sweden - 90*

## **NON-ALCOHOLIC BEER**

### **Melleruds**

*Sweden - 60*

### **Easy Rider IPA**

*Sweden - 70*

## **NON-ALCOHOLIC WINE**

### **Odd Bird Sparkling**

*France - 100*

## **MOCKTAILS**

### **HOOT HOOT**

*Pickled ginger, honey, apple,  
lemon, non alc IPA - 100*

## OYSTERS

**Mareennes 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 onions  
& smetana*

## STARTERS

**Burrata 235**

*Fried carciofini, marcona almonds, red chili*

**Toast Skagen 215/310**

*Shrimps, mayonnaise, dill, horseradish,  
lumpfish roe & butter fried toast*

**Carpaccio 255**

*Swedish fillet of beef, soya mayonnaise,  
sesame seeds, pickled jalapeños,  
deep fried onions, daikon*

## TARTAR

**Beef 195/290**

*Capers, onions, dijon mustard, egg yolk,  
cognac, pommes frites, salad, mayonnaise*

*A half tartar is served with salad*

**Salt Baked Beet\* 255**

*Capers, onions, dijon mustard, cognac,  
pommes frites, salad, mayonnaise\**

## OMELETTES

**Comté Cheese & Prosciutto 175**

**Sun-dried tomatoes & Cream  
Cheese 195**

*Served with a green salad*

*\*Vegan option available*

## SALADS

**Caeser Salad**

*Roman lettuce, caesar dressing, parmesan*  
**Chicken Bacon 285/Shrimps 315**

**Poké Bowl 215**

*Wheat, edamame beans, mango salsa,  
kimchi cucumber, tofu*

## MAIN COURSES

**Pasta Arrabiata\* 270**

*Spicy tomato sauce, basil,  
parmesan cheese*

**Cured Salmon 265**

*Dill stewed potatoes, fennel crudite*

**Whole Fried Veal Entrecôte 340**

*Cafe de paris butter, sauted beans,  
red wine sauce, pommes frites*

**Baked pointed cabbage\* 180**

*Herbs, carrot puré, browned lemon butter,  
pumpkin seed, feta cheese*

## SPECIALS

**Monday**

*Lental stew*

*Smetana, coriander, mango chutney*

**Tuesday**

*West coast casserole*

*Blue mussels, shrimps, carrot, croutons*

**Wednesday**

*Thai meatballs*

*Kimchi cucumber, cabbage, rice,  
buttery chicken broth*

**Thursday**

*Cold poached salmon*

*Dill mayonnaise, variation of beets,  
fennel crudité, boiled potatoes*

**Friday**

*Veal schnitzel*

*Browned capers butter, grilled lemon,  
pommes frites*

**195**

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

## DESSERTS

**Pastry of the week 55**

**Crème brûlée 120**

**Chocolate fondant\* 155**

*Chocolate sauce,  
coconut sorbet*

**Chocolate tart 145**

*Currant, whipped  
cream*

## SMASH THE PIGGY BANK

*Digestive crumbs, caramel banana,  
chocolate ice cream*

*s*

*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*