

## BUBBLES & COCKTAILS

**Vueve Cliqout 205**  
*Reims, 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

**Marenes 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**  
*Rhubarb, tomatoes, pistachios, citronette sauce*

**White Asparagus 205**  
*White asparagus, hollandaise on browned butter  
Add 10g bleak roe 130*

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

**Carpaccio 255**  
*Green asparagus, lemon nobis, Havgus 24,  
rocket sallad vinaigrette*

## TARTAR

**Beef 195/290**  
*Horseradish cream, baked egg yolk,  
mustard seeds, deep fried onion  
Served with a salad, french fries, mayonnaise*

**Salt baked beet\* 165/255**  
*Horseradish cream, baked egg yolk,  
mustard seeds, deep fried onion  
Served with a salad, french fries, mayonnaise  
*A half tartar is served with salad.**

## PASTA

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

*\*Vegan alternative available*

## MAIN COURSES

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

**Arctic char 355**  
*Artichoke pureé, cucumber, fennel, trout roe, Sandef-  
jord sauce*

**Grilled entrecôte 395**  
*Grilled green asparagus, sauted mangold, salsa  
romesco*

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

## SWEDISH CLASSICS

**Swedish Meatballs 285**  
*Potato purée, lingonberries,  
cucumber, cream sauce*

**Cured Salmon 245**  
*Dill stewed potatoes, fennel crudité*

**Shrimp salad 295**  
*Avocado, radish,  
poached egg, herb nobis*

## 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*

**Butter fried  
sponge cake 145**  
*Strawberries, vanilla ice  
cream, whipped cream*

**Chocolate tart 145**  
*Currant, whipped cream*

## SMASH THE PIGGY BANK

### SUMMER DREAMS

*Elderberry ice cream,  
black currant compote,  
oat meal 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*