

## **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**

### **Veuve Clicqout Cuvee Reserve**

*Champagne*  
195 / 1090

### **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

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

**1 st 55 / 6 st 295**

*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**

*Tomato, cured lemon, chili*

**Toast Skagen 215/310**

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

## 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\**

*\*Vegan option available*

## OMELETTES

**Comté Cheese & Prosciutto 175**

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

*Served with a green salad*

## SALADS

**Caeser Salad**

*Roman lettuce, caesar dressing, parmesan*

**Chicken Bacon 285**

**Shrimps 315**

## MAIN COURSES

**Cured Salmon 265**

*Dill stewed potatoes, fennel crudite*

**Whole Fried Veal Entrecôte 375**

*Tomato salad, red wine sauce,  
sauce bearnaise, pommes frites*

**Mushroom risotto\* 235**

*Autumn mushrooms, parmesan, truffel*

## WEEKLY SPECIALS

**Grilled chicken**

*Romesco sauce, almond,  
couscous salad*

**Seared tuna**

*Capers mayonnaise,  
oliv tapenade, deep fried potatoes*

**Jerusalem artichoke soup**

*Cream cheese, truffel, grilled  
bread*

**195**

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

## DESSERTS

Crème brûlée 120

Chocolate mousse 140

### SMASH THE PIGGY BANK

*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

*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  
Troddenbeerenauslese 8cl/136  
Burgenland, Austria*