

BANKER'S LUNCH

Toast skagen

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

Whole fried veal entrecôte

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

Crème brûlée

550:-

WINES BY THE GLASS

NV Perrier-Jouët

*Grand Brut, Épernay
205/1195*

2015 Michel Gonét Blanc de Blancs

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

NV La Marca Prosecco

*Venice, Italy
130/650*

2022 Weingut Loimer Grüner Veltliner

*Kremstal, Austria
145/665*

2022 Domaine de Bieville

*Chablis, France
175/800*

2021 Roger Champault

*Sancerre, France
185/825*

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

Veal schnitzel

*Anjovis butter, grilled lemon,
pommes frites*

Butter fried haddock

*Baked fennel, buttery fish broth,
brandade*

Chèvre salad

Beet roots, honey, walnuts

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*