

BUBBLES & COCKTAILS

La Marca Prosecco 130
Veneto, Italy

Naveran Brutissime Cava 135
Penedés, Spain

Perrier Jouët Grand Brut 205
Épernay, Champagne

2015 Michel Gonét Blanc de Blancs 240
Le Mesnil-Sur-Oger, Champagne

French 75 195
Beefeater Gin, lemon, sugar, Champagne

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

Negroni 195
Gin, Campari, Vermouth

Old fashioned 195
Bourbon, sugar

SNACKS

Olives 70

Almonds 75

**One plate of
Rosette salami FR 85**

Cheese 80g 125
Today's selection

Cheese & Charcuterie FR 275

Fangst DK 195
*The pickled delights of the sea
Served with grilled bread and aioli*

*For 2 persons
Choose between
Blue mussels
Anchovies
Salmon*

OYSTERS

**Marenes Oleron
Fine de Claire (Fr.)**

1 st 55 / 6 st 295

*Served with shallot vinegar,
Banks hot sauce and lemon*

Deep fried oyster FR 70/st
Lemonnobis and dill

CAVIAR

**Kalix bleak roe SE 30 g /
475**

**Polanco caviar (Ury.)
30 g / 1150**
Served with toast, chopped red

STARTERS

Liver pâté SE 175
*Grilled bread, cornichons and
cumberland sauce*

**Tartar of cod with
sturgeon caviar NO 205**
Grape fruit, pickled onion and celery

Braised white asparagus 195
63 degree egg, wild garlic hollandaise, herbs

Beef tartar SE 195
*Capers, silver onion,
dijon mustard, egg yolk
and cognac
Served with a salad*

Beet root tartar 165
*Capers, silver onion,
dijon mustard and cognac
Served with a salad*

Our tartar is made tableside

SOUP

White asparagus soup FR 185/245
*Braised asparagus, smoked crème
fraîche from Normandie,
duck rilette,
cold-pressed rapeseed oil*

MAIN COURSES

Moules Frites *DK* 285

Cream and garlic

Served with pommes frites and aioli

Fish gratin *SE JP IS NO* 375

Variety of shellfish, scallops and fish, champagne sauce, trout caviar

Served with pommes duchesse

Plaise grenoble *IS* 345

Horseradish, beet roots, browned butter, capers

Served with butter fried potatoes

Grilled entrecôte *SE* 410

Sauce bearnaise, smoked bordelaise sauce, tomato salad,

Served with pommes frites

Chocroute garnie *SE DE* 355

Saucisse de Toulouse, pork knuckel, sauerkraut, two kinds of mustard

Served with potato puré

Celeriac 275

White wine sauce of kombu leaves, algae caviar, chives

Served with pommes frites

Weekly special at Bank

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

TARTAR

Beef tartar *SE* 290

Capers, silver onion, dijon mustard, egg yolk and cognac

Served with a salad, french fries and mayonnaise

Beet root tartar 255

Capers, silver onion, dijon mustard and cognac

Served with a salad, french fries and mayonnaise

Our tartar is made tableside

SIDES

French fries 65

Green salad 45

Tomato salad 65

Smoked bordelaise sauce 65

Bearnaise sauce 65

Mayonnaise 35

FLAMBER TROLLEY AT BONNIES

AVAILABLE

TUESDAYDS & THURSDAYS

DESSERT

Crème brûlée 120

Chocolate mousse 140

SMASH THE PIGGY BANK

Pistachio ice cream, rhubarb, chocolate crumble

395

Profiteroles 155

Vanilla ice cream, candied pecan nuts and chocolate sauce

Bank Royal 165

Blood orange sorbet & Champagne

Chokladpralin 45/st

Today's selection

Glass 45

Today's selection

Ost

*Today's selection Served with crispbread & marmelades
65 / pc
150 / 3 pc*

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