

BANKER'S LUNCH

Toast skagen ^{CA}

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

Whole fried veal entrecôte ^{NL}

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*

2023 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*

2022 Nuiton-Beaunoy Bourgogne Pinot Noir

*Burgundy, France
165 / 750*

2019 Col d'Orcia Brunello di Montalcino Sangiovese

*Tuscany, Italy
195 / 895*

BEER ON TAP

Meteor Lager

France - 85

Meteor Blanche

France - 85

Wisby Stout

Sweden - 90

BEER ON BOTTLE

Heineken

Netherlands - 88

Daura Damm

Spain - 85

NON-ALCOHOLIC BEER

Heineken

Netherlands - 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 SE 30 g / 475
Polanco caviar (Ury.) 30 g / 1150

*Served with toast, chopped onions
& smetana*

STARTERS

Burrata 235
Tomato, cured lemon, chili

Toast Skagen CA 215/310
*Shrimps, mayonnaise, dill, horseradish,
lumpfish roe & butter fried toast*

TARTAR

Beef SE 195/290
*Capers, onions, dijon mustard, egg yolk,
cognac, pommes frites, salad, mayonnaise*

Salt Baked Beet* 165/255
*Capers, onions, dijon mustard, cognac,
pommes frites, salad, mayonnaise**

A half tartar is served with salad

**Vegan option available*

OMELETTES

Comté Cheese & Prosciutto IT 175

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

Served with a green salad

SALADS

Caeser Salad
Roman lettuce, caesar dressing, parmesan
Chicken NL Bacon SE 285
Shrimps CA 315

MAIN COURSES

Cured Salmon NO 265
Dill stewed potatoes, fennel crudite

Whole Fried Veal Entrecôte NL 375
*Tomato salad, red wine sauce,
sauce bearnaise, pommes frites*

Green asparagus risotto* 235
Wild garlic, lemon, parmesan

WEEKLY SPECIALS

Breaded chicken breast
*Roman lettuce, caesar dressing,
baked tomato, parmesan*

Grilled salmon
*Sugar snap peas, poached egg,
hollandaise sauce, buttery potatoes*

Lentil ragù
*Cannellini beans, roasted beats,
Chèvre, 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

*Pistachio ice cream,
rhubarb,
chocolate 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
Trockenbeerenauslese 8cl/136
Burgenland, Austria*