

## NEW YEARS EVE AT BONNIE'S

### 6-COURSE DINNER

#### Caviar

*Kalix Vendace Roe  
with Västerbotten cheese,  
dark rye bread,  
smetana & chives*

#### Truite arc-en-ciel gravad

*Cured Rainbow Trout  
with caviar, citronnobis & herbs*

#### Velouté de topinambour

*Jerusalem Artichoke  
Soup  
with scallop  
& hazelnut vinaigrette*

#### Filet de bœuf

*Seared Beef  
Tenderloin  
with truffled potato  
purée & bordelaise  
sauce*

#### Bank Royal

*Blood Orange Sorbet  
& Champagne*

#### Glace au four

*Vanilla, Chocolate &  
Raspberry*

**1650**

*per person*

### 6-COURSE DINNER VEGETARIAN

#### Concombre

*Västerås Cucumber  
with seaweed caviar, chickpea cream  
& cold-pressed rapeseed oil*

#### Carotte confite

*Confit Carrot  
with lemon cream, herbs  
& ginger vinaigrette*

#### Velouté de topinambour

*Jerusalem Artichoke  
Soup  
with mushrooms &  
hazelnut vinaigrette*

#### Courge butternut poêlée

*Seared Butternut Squash  
with confit potato, cabbage jus &  
black truffle*

#### Bank Royal

*Blood orange sorbet &  
Champagne*

#### Fondant au chocolat

*Raspberry Sorbet &  
Chocolate Sauce*

**1450**

*per person*

Please inform us about allergies at the time of your booking. Bonnie's is a cash free restaurant.