

BULLES & COCKTAILS

NV Pour Toi Blanc de Blancs 145
France

Perrier Jouët Grand Brut 205
Épernay, Champagne

2016 Allouchery-Perseval Millésime 230
Écueil, Champagne

French 75 195
Beefeater Gin, lemon, sugar, Champagne

Dry Martini 195
*No 3 Gin, Noilly prat
Your choice of
olive / lemon zest / dirty*

Negroni 195
Beefeater Gin, Campari & Carpano Classico

Old fashioned 195
Makers mark, Demerara & Angostura Bitters

LES SNACKS

Olives 70

Amandes 75
Marcona almonds

Saucisson rosette 85
Rosette salami

Fromage 80g 125
Today's selection of cheese

Assiette de fromages et
de charcuterie 275
*Today's selection of
cheese & charcuterie*

Conserves marinées 195
*Delicacies from the sea
Served with grilled bread and aioli*

*For 2 persons
Choice of
Mussels
Anchovies
Salmon*

HUÎTRES

Oyster Rockefeller
3 pcs 195
Spinach & hollandaise sauce

Fine de Claire No. 4
Oysters
1 pcs 50 / 6 pcs 270

*Served with mignonette,
lemon & tabasco*

LES ENTRÉES

Asperges blanches pochées 325
*Poached white asparagus, browned hollandaise,
Kalix roe and herb salad*

Soupe d'asperges blanches 225
*White asparagus soup, asparagus,
onion & whitefish roe
Served with toasted brioche*

Steak tartare 175
*Cornichons, silver onion,
parsley & tomato mayonnaise
Served with house-made crisps*

Pâté en croûte 155
*French paté in puff pastry,
cornichons, Dijon mustard
& lovage salad*

Moules frites 155
*Blue mussels, 'Nduja, cream,
lemon & parsley*

Cuisses de grenouille frites 185
*Deep fried frog legs,
gremolata & smoked paprika mayonnaise*

CAVIAR

Kalix Vendace Roe
30 g 385

Polanco caviar
30 g 1150

*Served with thin potato
pancake, red onion &
smetana*

LES PLATS

Magret de Canard 345

*Duck breast,
roasted celeriac purée, grilled bitter salad,
dukkah & red wine sauce*

Côte de Cochon "Cordon Bleu" 325

*Breaded and deep-fried pork chop
filled with smoked pork shoulder
& provolone cheese.*

*Served with shallot butter &
cabbage salad with spring onions*

1/2 Poulet 375

*Half, deboned, stuffed spring chicken,
green asparagus, sautéed spinach, chicken jus,
smoked pork belly and herbed rice.*

Flambé Trolley

695

Wagyu A5 100g

Topped with

Polanco sturgeon caviar

Served with

grilled romaine lettuce,

anchovy vinaigrette,

pommes allumettes

& veal jus

Steak tartare 295

*Cornichons, silver onion,
parsley & tomato mayonnaise
Served with house-made crisps*

Sole Meunière 410

Capers, buttered beets & seasonal potatoes

Moules frites 255

*Blue mussels, 'Nduja, cream,
lemon & parsley*

Served with French fries

Dos de bar grillé 380

*Grilled sea bass with vinaigrette of
confit tomatoes and roasted onions.*

Served with Parisian gnocchi

Aubergine grillée 285

*Grilled eggplant, eggplant cream, cress salad,
confit tomato and baked onions*

Soupe d'asperges blanches 285

*White asparagus soup, asparagus,
onion & whitefish roe*

Served with toasted brioche

Menu de Viandes

Steak menu

Entrecôte

410

Filet Mignon

435

All meat cuts are served with red wine sauce

Garnitures

Haricots verts 55

French Fries 60

Tomato salad 55

Herbed mashed potatoes 60

Green salad 45

Seasonal potato 55

Sauce Béarnaise 65

Aioli 45

Shallot butter 55

DESSERTS

PIGGY BANK x ERNST BILLGREN

*Lingonberries, spruce shoot ice cream,
and sponge cake 395*

35sek is donated to -Lilla Vilthuset Viltrehabilitering

Gâteau à la rhubarbe de grand-mère 155

*Grandma's rhubarb cake, served with
rhubarb ice cream*

Beignet aux figes 155

*Port wine-poached figs with
fried beignets & vanilla ice cream*

Fromage 1 pc 65 / 3 pcs 150

Bonbon au Chocolat 45 / pc

Today's selection

Crème glacée du jour 45

Today's selection

Crème brûlée 120

*Flavored with
blackcurrant leaves*

Please ask your waiter if you have any questions about allergens. Bonnie's is a cash-free restaurant.