

BANKER'S LUNCH

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

Entrecôte de veau rôtie entière
*Whole fried veal entrecôte,
Tomato salad, sauce bearnaise, red wine sauce & french fries*

Crème brûlée
Flavored with blackcurrant leaves

550:-

WINES BY THE GLASS

NV Perrier-Jouët
Grand Brut, Épernay
205 / 1195

2016 Allouchery-Perseval
Millésime
Écueil, Champagne
230 / 1300

NV Pour Toi Blanc de Blancs
France
145 / 725

2024 Weingut Loimer
Grüner Veltliner
Kremstal, Austria
145 / 665

2023 Domaine de Bieville
Chablis, France
175 / 800

2023 Domaine La Croix
Sancerre, France
185 / 825

2022 Rocche Costamagna
Barbera d'Alba
Piemonte, Italien
155 / 710

2023 Domaine Arnoux
Bourgogne Pinot Noir
Burgundy, France
185 / 850

2020 Col d'Orcia Brunello di
Montalcino Sangiovese
Tuscany, Italy
195 / 895

BEER ON TAP

Meteor Lager
France - 88

Meteor Blanche
France - 88

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

HUÎTRES

Fine de Claire Oysters (FR)
1 pc 50 / 6 pcs 270

*Served with mignonette,
lemon & Tabasco*

CAVIAR

Kalix Vendace Roe
30 g 385
Polanco Caviar
30 g 1150

*Served with greated potato pancake
onion & smetana*

LES ENTRÉES

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

Steak tartare 175
*Cornichons, silver onion,
parsley & tomato mayonnaise*
Served with homemade chips

Paté en croute 155
*Cornichons, Dijon mustard
& lovage salad*

OMELETTES

Comté Cheese & Prosciutto 195

Mushroom stew 175

Served with green salad

SALADES

Salade César
Caesar salad
Romaine lettuce, Caesar dressing, parmesan
Chicken & bacon 285
Shrimps 315

LES PLATS

Soupe d'asperges blanches 285
*White asparagus soup, asparagus,
onion & whitefish roe*
Served with toasted brioche bread

Entrecôte de veau rôtie entière
375
*Whole fried veal entrecôte,
tomato salad, red wine sauce,
béarnaise sauce & French fries*

Steak tartare 265
*Cornichons, silver onion,
parsley & tomato mayonnaise*
Served with homemade chips

PLATS DE LA SEMAINE

Weekly specials

Sandwich au steak
*Dijonnaise, tomato, pickled cabbage
& French fries*

Ragoût de poisson au safran
*Fish soup with saffron, fennel, aioli,
crouton & dill*

Soupe de tomates rôties
avec pain grillé
*Roasted tomato soup with grilled bread
stracciatella, herb oil & basil*

195

Talk to your waiter for questions regarding allergies. Bonnie's is a cash free restaurant.

DESSERTS

Crème brûlée 120

Flavored with blackcurrant leaves

Gâteau à la rhubarbe de grand-mère 155

Grandma's rhubarb cake, served with rhubarb ice creams

Beignet aux figes 155

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

SMASH THE PIGGY BANK

x ERNST BILLGREN

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

*Recommended for
2-4 people
395*

35sek is donated to -Lilla Vilthuset Viltrehabilitering

Bonbon au chocolat 45/pc

*Today's selection of
chocolate pralines*

Crème glacée du jour 45

*Today's selection of ice cream
& sorbet*

Fromage

1 pcs 65 / 3 pcs 150

*Today's selection of
cheese*

*Served with
crispbread &
marmelade*

VINS DOUX

*2018 Carmes De
Rieussec
8cl/136*

Sauternes, France

*2021 Templen 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*