

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

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

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

Tri-tip de veau grillé
Grilled veal tri-tip, twice-baked potato,
oven-roasted tomato & red wine jus

Poisson loup poché
Poached catfish, brown butter,
horseradish, hand-peeled shrimp &
herb-tossed new potatoes

Ragoût de lentilles
Lentil ragout,
grilled broccoli, feta cheese & tarragon

195

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 figues 155

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

SMASH THE PIGGY BANK

*Gooseberry ice cream, almond praline
and gooseberry compote*

*Recommended for
2-4 people*

395

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