

## **BANKER'S LUNCH**

Soupe d'asperges blanches

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

*Served with toasted brioche bread*

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Entrecôte de veau rôtie entière

*Whole fried veal entrecôte,  
Tomato salad, sauce bearnaise, red wine sauce & french fries*

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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*

Boeuf bourguignon  
Smoked pork belly, pickled  
pearl onions & mushrooms

Queneller  
Shellfish bisque, herbed rice and dill

Soupe de tomates rôties  
Basil cream & focaccia

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*