

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

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, sardines or salmon*

HUÎTRES

Fine de Claire No. 4
Oysters

1 pcs 50 / 6 pcs 270
Served with mignonette, lemon & tabasco

LES ENTRÉES

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

Asperges grillées 155
*Grilled asparagus, charred cucumber, kohlrabi,
trout roe, buttermilk & jalapeno*

Steak tartare 175
*Cornichons, silver onion,
parsley & Dijon
Served with salad*

LES PLATS

Thon poêlé 325
*Seared tuna, grilled salad, confit tomato,
onion vinaigrette, capers & olives*

Steak tartare 295
*Cornichonger, silver onion
parsley & Dijon
Served with french fries and salad*

Loup de mer grillé 380
*Grilled sea bass with browned chili butter &
sautéed spinach
Served with potatoes*

Aubergine 285
*Fried eggplant schnitzel, pomegranate,
cabbage & 'feta cheese' cream*

Entrecôte 250g 580
*Red wine sauce,
tomato salad & bearnaise sauce
Served with french fries*

Steak minute 395
*Shallot butter & green beans
Served with roasted potatoes*

CAVIAR

Kalix Vendace Roe
30 g 385

Polanco caviar
30 g 1150
*Served with thin potato pan-
cake, red onion & smetana*

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