

## **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**

**Mariestads Lager**

*Sweden - 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*

Steak Minute  
Shallot butter, haricots verts &  
fried potatoes

Saumon poché  
Dill cream & fennel crudité

Gazpacho  
Grilled baguette & basil ricotta

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*