

BULLES & COCKTAILS

NV Domaine Stirn Cremant D'Alsace 155
France

Perrier Jouët Grand Brut 210
Épernay, Champagne

2016 Allouchery-Perseval Millésime 230
Écueil, Champagne

French 75 195
Beefeater Gin, lemon, sugar, Champagne

Dry Martini 210
*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 75

Amandes 75
Marcona almonds

Saucisson rosette 85
Rosette salami

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
Salmon*

HUÎTRES

Oyster 3 pcs 195
*Fried oysters with smoked
mayonnais*

Fine de Claire No. 4
Oysters
1 pcs 50 / 6 pcs 270
*Served with mignonette,
lemon & tabasco*

CAVIAR

Kalix Ven-
dace Roe
30 g 385

Polanco
caviar
30 g 1150

LES ENTRÉES

Quiche* 185
*French onion tart, bitter leaves
& lemon dressing*

Toast aux champignons
d'automne* 195
*Autumn mushrooms, ricotta, hot honey
& pearl onion
Served with toasted brioche*

Steak tartare 185
*Cornichons, pearl onion, parsley
& Dijon mustard
Served with salad*

Pâté en croûte 165
*French pâté in puff pastry, pickled
mushrooms & pearl onion*

Moules frites 155
*Mussels, 'nduja, cream, lemon & parsley
Served with grilled levain bread*

Cuisses de grenouille frites 185
*Fried frog legs, gremolata
& smoked paprika mayonnaise*

Vichyssoise* 135
Duck rillettes with smoked crème fraîche

LES PLATS

Ribs Bourguignon 425
*Smoked pork belly, autumn mushrooms
& Bordelaise sauce*
Served with potato purée

Lapin à la moutarde 325
*Rabbit in mustard sauce, carrots,
grilled onion & potatoes*

Coquelet 375
Deboned, breaded spring chicken
Served with grilled cabbage & Café de Paris sauce

Noix de cerf 455
*Venison topside, chestnuts, roasted
onion & green peppercorn sauce*
Served with pressed potatoes

Steak tartare 305
*Cornichons, pearl onion, parsley
& Dijon mustard*
Served with pommes frites & salad

Dos de bar grillé 380
*Grilled sea bass, browned chilli butter
& sautéed spinach*
Served with boiled potatoes

Dos de cabillaud 410
*Pan-fried cod loin, crème double, braised cabbage,
shaved Brussels sprouts, lemon & dill*
Served with boiled potatoes

Moules frites 295
Mussels, 'nduja, cream, lemon & parsley
Served with pommes frites & aioli

Entrecôte 250g 580
*Tomato salad, red wine sauce
& Béarnaise sauce*
Served with pommes frites

Feuilles de chou farcies ** 305
*Cabbage rolls filled with mushrooms
& Gotland lentils*
Pickled chanterelles & mushroom broth with truffle

Steak minute 405
Brussels sprouts & mushroom butter
Served with pommes Anna

Garnitures

Brussels sprouts 55

Tomato salad 55

Green salad 45

Sauce Béarnaise 65

Mushroom butter 55

French Fries 60

Mashed potatoes 60

Seasonal potato 55

Aioli 45

DESSERTS

SMASH THE PIGGY BANK

*Blueberry ice cream, cookie crumbles
& blue berr compott*
Recommended for 2-4 people
395

**Gâteau aux pommes
de grand-mère 155**
*Grandma's apple cake, served with
cardamon ice cream*

Eclair 85
Choux pastry filled with coffee buttercream

Terrine au chocolat 165
*Chocolate terrine, brandied cherries & crème
Chantilly*

Bonbon au Chocolat 45 / pc
Today's selection

Crème glacée du jour 45
Today's selection

Crème brûlée 120

Fromage 1 pc 65 / 3 pcs 150

Please ask your waiter if you have any questions about allergens. Bonnie's is a cash-free restaurant.