

BANKER's LUNCH

Toast aux champignons
d'automne
Autumn mushrooms, ricotta, hot honey
& pearl onionk
Seerved on toasted brioche

Entrecôte de veau rôtie entière
Whole fried veal entrecôte,
Tomato salad, sauce bearnaise, red wine sauce & french fries

Crème brûlée

560:-

WINES BY THE GLASS

NV Perrier-Jouët

Grand Brut, Épernay
210 / 1195

**2018 Allouchery-Perseval
Millésime**

Écueil, Champagne
230 / 1295

**NV Domaine Stirn
Cremant D'Alcase**

Frankrike
155 / 725

**2024 Weingut Loimer
Grüner Veltliner**

Kremstal, Austria
145 / 660

2024 La Chablisienne

Chablis, France
185 / 850

2025 Domaine La Croix

Sancerre, France
185 / 850

**2023 Dante Rivetti
Barbera**

Piedmont, Italy
155 / 710

**2023 Domaine Arnoux
Bourgogne Pinot Noir**

Burgundy, France
185 / 850

**2018 Roberto Sarotto Barbaresco
Curra Riserva**

Piedmont, Italy
195 / 895

BEER ON TAP

Mariestads ljusa brygd 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

Toast skagen 1/2 225

Vendace roe & dill

Served with butter-fried levain bread

Toast aux champignons
d'automne* 195

Autumn mushrooms, ricotta, hot honey
& pearl onion

Served with toasted brioche

Steak tartare 175

Cornichons, capers, silver onion,
parsley & Dijon

Served with salad

Paté en croute 155

French pâté in puff pastry,
pickled mushrooms & pearl onion

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

Toast skagen 1/1 295

Vendace roe, dill

& butter-fried levain bread

Entrecôte de veau rôtie entière

375

Whole fried veal entrecôte,
tomato salad, red wine sauce,
béarnaise sauce & French fries

Steak tartare 295

Cornichons, capers, silver onion,
parsley & Dijon

Served with french fries and salad

PLATS DE LA SEMAINE

Weekly specials

Sandwich au steak

Flank steak, fermented cabbage, Dijon
mayonnaise & French fries

Truite de mer poêlée au beurre

Pan-Fried Sea Trout in butter, green
peas, Sandefjord sauce,
dill & boiled potatoes

Ragoût de lentilles à la provençale

Provençal lentil stew, tomato,
sметana, zucchini
& grilled sourdough bread

DESSERTS

Crème brûlée 120

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 135

Chocolate terrine, brandied cherries & crème

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
Troockenbeerenauslese
8cl/136
Burgenland, Austria*