

NEW YEARS EVE AT BONNIE'S

6-COURSE DINNER

Tartelette au caviar de corégone

*Vendace roe tartlet, cured lemon,
crème fraîche and chives*

Carpaccio de poisson

*Cod, brown butter and dill vinaigrette,
fennel and smoked trout roe*

Velouté de topinambour

*Jerusalem artichoke velouté, seared
scallop, caviar & crispy potato*

Boeuf Bordelaise

*Truffle potato purée &
butter-fried king oyster mushroom*

Bank Royal

Blood orange sorbet & Champagne

Terrine au chocolat

*Chocolate terrine, piped cherries &
Chantilly cream*

1700

per person

6-COURSE DINNER VEGETARIAN

Tartelette aux lentilles

*Tartlet with Gotland lentils,
truffle and porcini mushrooms*

Carpaccio de betterave

*Carpaccio of salt-baked beetroot, brown butter,
dill vinaigrette and hazelnut*

Velouté de topinambour

*Jerusalem artichoke soup,
seared king oyster mushroom,
truffle and crispy potato*

Chou farci sauce soubise

Cabbage terrine, avorio rice and peas

Bank Royal

Blood orange sorbet & Champagne

Mousse au chocolat

*Chocolate mousse, brandied cherries,
lightly whipped cream*

1450

per person

Please inform us about allergies at the time of your booking. Bonnie's is a cash free restaurant.