BULLES & COCKTAILS

NV Domaine Stirn Crémant 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

LES SNACKS

Olives 80

Amandes 80
Marcona almonds

Saucisson rosette 85
Rosette salami

Assiette de fromages et de charcuterie 285
Today's selection of cheese & charcuterie

Madeleines salées 105
Salted madeleines with sobrasada & honey

Conserves marinées 195
Delicacies from the sea
Served with grilled bread and aioli

For 2 people
Choice of:
Mussels
Boquerones
Polpo

HUÎTRES

Oyster 195 3 pcs
Fried oysters with smoked mayonnaise

Fine de Claire n° 4 Oysters
1 pc 50 / 6 pcs 270
Served with mignonette, lemon & tabasco

LES ENTRÉES

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

Foie gras 195
Jalapeño marmalade, caramelised onion & hazelnuts
Served with toasted brioche

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

Pâté en croûte 165
French pâté, 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

Soupe de châtaignes 185
Chestnut soup. Served with duck rillettes & smoked crème fraîche

CAVIAR

Kalix Vendace Roe
30 g 385

Polanco caviar
30 g 1150

Served with thin potato pancake, red onion & smetana

LES PLATS

Bœuf à la bordelaise 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, morel mushroom sauce & porcini mushroom cream
Served with pressed potatoes

Trolley service

Halibut on the bone
Lobster, sauce Américaine, smoked pork belly & herbed rice
695

Steak tartare
Cornichons, pearl onion, parsley & Dijon mustard
Served with French fries & salad
305

Tartare de bœuf légèrement saisi
Lightly seared beef tartare, parsley beurre blanc, caramelised onion & bitter leaf salad
Served with French fries
345

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 French fries & aioli

Entrecôte 250 g 580
Tomato salad, red wine sauce & Sauce béarnaise
Served with French fries

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

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

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

Garnitures

Brussels sprouts 55
Tomato salad 55
Green salad 45
Sauce béarnaise 65
Mushroom butter 55
French fries 60
Pressed potatoes 60
Seasonal potatoes 55
Aioli 45

DESSERTS

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

Éclair 85
Choux pastry filled with light and airy caramel cream

Gâteau aux amandes 145
Almond cake, cream cheese foam & rosehip ice cream

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

SMASH THE PIGGY BANK

Blueberry ice cream, cookie crumbles & blueberry compotte
Recommended for 2-4 people
395

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