

B O N N I E

Café · Bistro · Bar

D I N N E R

D I N N E R

D I N N E R

D I N N E R

DINNER STARTERS

Sourdough baguette ⑥ 6,50
herb butter

Roasted pointed cabbage ⑥ 11,95
roasted almond and miso butter

Puffed red and yellow beet ⑥ 12,95
beurre blanc and herb oil

Vitello tonnato 12,95
slowly cooked veal with tuna mousse

Steak tartare 12,95
bavette with traditional garnish and sourdough toast

MAINS

Melanzane alla Parmigiana ⑥ 19,95
eggplant, tomato, basil, mozzarella and sourdough bread

Mushroom risotto ⑥ 19,95
truffle and Parmesan

Red Bass fillet 23,95
topinambour puree and beurre blanc

Steak tartare 23,95
of bavette with traditional garnish

*Don't
forget your
sides!*

FAM. GOUDVISCH CLASSICS according to traditional family recipe

Steak Bonnie 17,95 / 22,95
tenderloin with gravy

Steak au poivre 17,95 / 22,95
tenderloin with pepper sauce

Duck breast 21,95
mousseline, kale and gravy

Bonnie's smashburger 18,95
double beef patty, cheddar and 'Frites uit Zuyd'
(parmesan truffle fries +2,00)
⑥ optional

SIDES

Green salad ⑥ 5,50

'Frites uit Zuyd' ⑥ 5,50
with mayonnaise

Parmesan truffle fries ⑥ 7,95
'Frites uit Zuyd' with parmesan and
truffle mayonnaise

⑥ Vegan ⑥ Vegetarian

DESSERT

New York cheesecake 6,95
with strawberry coulis

Tarte Tatin 7,95
with mascarpone ice-cream

Chocolate mousse 6,95
with white chocolate crumb

Kef cheese platter 13,95

Pornstar Martini 12,95

Espresso Martini 12,95

Allergies? Let us know!

info@barbonnie.nl | bonnie.goudvisch.nl | FB/IG bonnie.amsterdam