

BONNIE

DINNER

STARTERS

Oyster p.p.	
lemon and mignonette	4,00
beurre blanc	5,00
Sourdough baguette (V)	6,95
whipped butter	
Pumpkin carpaccio (V)	12,95
goat cheese, balsamic, friséé and amaretti	
Roasted beet (V)	13,95
beurre blanc and green oil	
Steak tartare	14,95
creamy burrata, tomato, pesto and balsamic	
Croquette	14,95
confit de canard, mustard gravy and frisée	
Marinated salmon	15,95
green tea, cucumber, Granny Smith and dill	

MAINS

Risotto primavera (V) (🌿 optional)	20,95
peas, courgette and feta	
Steak tartare	23,95
creamy burrata, tomato, pesto and balsamic	
Melanzane (V)	20,95
burrata, pesto and balsamic	
Salmon	26,95
bouillabaisse and rouille	
Whole farmhouse chicken 2 pers.	50,00
corn fed chicken, thyme gravy and apple sauce	
Dry Aged Côte de Boeuf 2 pers.	75,00
600 gram Dutch dairycow	
choice between: gravy, pepper sauce or Béarnaise sauce	

FAM. GOODVISCH CLASSICS

according to traditional family recipe

Steak Bonnie	23,95 / 28,95
tenderloin with gravy	
Steak au poivre	23,95 / 28,95
tenderloin with pepper sauce	
Bonnie's smashburger	19,95
double beef patty, cheddar and fries	
parmesan truffle fries +2,00 (V) optional +1,00	

Don't forget to order your sides!

SIDES

Wedge salad (V)	6,95
green goddess dressing	
Sautéed mushrooms (V)	6,95
Fries (V) with mayonnaise	5,95
Parmesan truffle fries (V)	7,95
fries with parmesan and truffle mayonnaise	

DESSERT

Tiramisu	9,95
Baked Alaska sponge cake, vanilla icecream and meringue	9,95
Chocolate mousse	8,95
popcorn and salted caramel	
Baileys cheesecake	13,95
from Patisserie Holtkamp, add a glass of Baileys +3,95	
Fromagerie Kef cheese platter	13,95
Pornstar martini	13,95
Espresso martini	13,95

🌿 Vegan (V) Vegetarian

DO YOU HAVE ANY ALLERGIES? PLEASE LET US KNOW!