BONNIE

DINNER

BITES

Focaccia whipped butter V	7 Shrimp toast
Oyster p.p.	with sesame and chili sauce
lemon and mignonette	
ponzu and sambal	
Crispy ricewith spicy salmon	with piccalilli mayo and pickles
STA	RTERS
Pumpkin carpaccio () (poptional	
with feta, balsamic, frisée and amare	
Roast beef tonnato with tuna mous	e, chili crisp and shallots ①14 se, mustard seeds and cress15
	d parsley15
Marinated salmon with orange, pic	kled chili and olive oil16
M	AINS
	and lemon22
	d parsley24
Melanzane (V) with burrata, pesto a	nd balsamic21
	n, egg and croutons20 2 and sambal27
	2 and Sambar 27
with champagne beurre blanc, herrin	g caviar and trout roe
served with fries and salad	
Whole farmhouse chicken 1,2 kg.	
with jus and applesauce, served with	
Côte de Boeuf 600gr Dutch pasture-raised beef, served wi	
peppercorn sauce or béarnaise, baby	
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FAM. GOUD	VISCH CLASSICS AL FAMILY RECIPES BY aise (W optional +I) +2 24/29 veau 24/29 r sauce
TRADITIONA	AL FAMILY RECIPES
Bonnie's smashburge	er 20 \$\frac{2}{5}
with fries and mayonna	aise (V optional +1)
parmesan truffle fries	+2
Bonnie's steak	24 / 29
tenderloin with jus de	veau 24/29
tenderloin with pepper	sauce 24/29
S	SIDES
Baby Caesar	
Creamed leeks ①	
Fries W with mayonnaise	(
Parmesan truffle fries ①	
DE	SSERTS
Doughnuts with crome fraiche and	rhuharh
Tiramisu Doughnuts with crème fraîche and rhubarb Chocolate mousse with popcorn and salted caramel	
Baileys cheesecake from Patisserie Holtkamp	
Cheese from Fromagerie Kef	
St. Phillip, Fiore en Fourme d'Ambe	rt