

BONNIE

DINNER

## STARTERS

<b>Sourdough baguette</b> (V)	6,95
herb butter	
<b>Oyster p.p.</b>	
lemon and mignonette	4,00
cucumber and ponzu	5,00
<b>Roasted leek</b> (V)	12,95
burrata and pistachio	
<b>Raviolo</b> (V)	14,95
of the moment	
<b>Steak tartare</b>	13,95
preparé with truffle crisps	
<b>Croquet</b>	14,95
confi de canard, mustard gravy and frisée	
<b>Tuna tartare</b>	15,95
ponzu, tom kha kai and crispy leek	

## MAINS

<b>Rigatoni di Manzo</b>	19,95
Ragú and pangrattato	
<b>Steak tartare</b>	23,95
preparé with truffle crisps	
<b>Melanzane</b> (V)	19,95
burrata, pesto and balsamic	
<b>Sole meuniere</b>	29,95
lemon, parsley, capers and beurre noisette	
<b>Whole farmhouse chicken</b> 2 pers.	50,00
corn fed chicken, thyme gravy and apple sauce	
<b>Dry Aged Côte de Boeuf</b> 2 pers.	75,00
600 gram Dutch dairycow	
choice between: gravy, pepper sauce or bernaise sauce	

### FAM. GOUDVISCH CLASSICS

according to traditional family recipe

<b>Steak Bonnie</b>	22,95 / 28,95
tenderloin with gravy	
<b>Steak au poivre</b>	22,95 / 28,95
tenderloin with pepper sauce	
<b>Bonnie's smashburger</b>	19,95
double beef patty, cheddar and fries (V) optional parmesan truffle fries +2,00	


Don't forget to order your sides!

## SIDES

<b>Baby Caesar</b>	6,95
romaine, caesar dressing and pangrattato	
<b>Seizoensgroenten</b> (V)	7,95
<b>Fries</b> (V) with mayonnaise	5,95
<b>Parmesan truffle fries</b> (V)	7,95
fries with parmesan and truffle mayonnaise	

## DESSERT

<b>Tiramisu</b>	8,95
<b>Panna cotta</b> passion fruit and pistachio	8,95
<b>Chocolate mousse</b>	8,95
olive oil, maldon salt and honeycomb	
<b>Baileys cheesecake</b>	13,95
from Patisserie Holtkamp, add a glass of Baileys +3,95	
<b>Kef cheese platter</b>	13,95
<b>Pornstar Martini</b>	13,95
<b>Espresso Martini</b>	13,95

 Vegan (V) Vegetarian

DO YOU HAVE ANY ALLERGIES? PLEASE LET US KNOW!