

Dear Guest,

Welcome at Le Bon Vivant!

We are delighted to have you as our guest!

To complete your dining experience you can choose a wine pairing with our menu's. These food and wine pairings will intensify the flavours of the dishes.

Naturally we can modify the dishes to your diet wishes or allergies. We do ask you to order one menu per table. Up to six persons you can also enjoy our à la carte menu.

On behalf of the entire team Le Bon Vivant I wish you a fantastic evening!

Björn Dijkstra

All our dishes can contain allergens

MENU DU CHEF

SALMON trout – beet root – horseradish

SCALLOP pumpkin – curry – string bean jus

SMOKED EGG 63°C – truffle – carrot

TURBOT celery – morel – foie gras

DUCK fillet – confit – red winesauce

LIVER PARFAIT coffee – beet root – cranberry

MILLE FEUILLE liquorice – pear – salted caramel

7 courses 79,50

6 courses without Smoked Egg 69,50

5 courses without Coquille and Smoked Egg 59,50

4 courses without Coquille, Smoked Egg and Turbot 49,50

3 courses without Coquille, Smoked Egg, Turbot and Liver Parfait 39,50

Cheese selection instead of dessert +5

Menu to be ordered per table

We can charge supplements for dish changes in the menu

MENU VÉGÉTARIEN

TOMATO tartar – burrata – basil

PUMPKIN curry – lemongrass – cardamom

SMOKED EGG 63°C – truffle – carrot

CELERY raviolo – morel – espuma

RED CABBAGE black beans – black garlic – shi i take

CARROT fondant – coffee – cranberry

MILLE FEUILLE liquorice – pear – salted caramel

7 courses 79,50

6 courses without Smoked Egg 69,50

5 courses without Pumpkin and Smoked Egg 59,50

4 courses without Pumpkin, Smoked Egg and Celery 49,50

3 courses without Pumpkin, Smoked Egg, Celery and Carrot 39,50

Cheese selection instead of dessert +5

A-LA-CARTE

TO START

OYSTERS 2,5

CHARCUTERIE 15

STARTERS AND ENTREMETS

SALMON trout – beet root – horseradish 15

SCALLOP pumpkin – curry – string bean jus 16

TOMATO tartar – burrata – basil 13

SMOKED EGG 63°C – truffle – carrot 16

CELERY raviolo – morel – espuma 14

MAINS

RED CABBAGE black beans – black garlic – shi i take 22

TURBOT celery – morel – foie gras 17/27

DEER backfillet – stewed pear – black salsify – own jus 32

PICANHA Rossini – carrot – bacon – madeira jus 36

DESSERTS

MILLE FEUILLE liquorice – pear – salted caramel 10

CHOCOLATE mousse – tonka ice – Original Beans 10

LIVER PARFAIT coffee – beet root – cranberry 14

CHEESE fennel bread – syrup 15