

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

TUNA wasabi – avocado – nori

SCALLOP seared – pumpkin – Tom Kha Kai \*

*Supplement caviar 10 grams +€20*

ZANDER pork neck – sauerkraut – smokey beurre blanc \*\*

QUAIL Jerasalem artichoke – truffle – jus \*

VEAL grilled – cheek – cepes – unaki

DUCK LIVER coffee – cranberry – beetroot \*\*

MILLEFEUILLE banana – pistachio – chocolate

**7 courses 79,50**

5 courses without \* 59,50

3 courses without \* and \*\* 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**

**BEETROOT** cardamom – feta cheese – truffle espuma

**GYOZA** tofu – Tom Kha Kai – pickles \*

**SAUERKRAUT** celeriac – smokey beurre blanc – star anise \*\*

**TARTE TATIN** chicory – salsify – walnuts \*

**ROOT VEGETABLES** icicle – lentils – hoi sin

**LA TUR** peanut – olive oil – rosemary \*\*

**MILLEFEUILLE** banana – pistachio – chocolate

**7 courses 79,50**

5 courses without \* 59,50

3 courses without \* and \*\*39,50

*Cheese selection instead of dessert +5*

# A-LA-CARTE

## TO START

OYSTER 3

CHARCUTERIE 15

CAVIAR – SELLERY – OYSTER 35

## STARTERS AND ENTREMETS

TUNA wasabi – avocado – nori 16

SCALLOP seared – pumpkin – Tom Kha Kai 20  
*Supplement caviar 10 grams +€20*

QUAIL crepinette – Jerusalem artichoke – truffle 18

TARTE TATIN chicory – salsify – walnut 14

## MAINS

CARROT lentils – icecle – hoi sin 25

ZANDER pork neck – celeriac – smokey buerre blanc 29

PARTRIDGE crepinette – sauerkraut – sherry-jus 32

VENISON filet and stew – turnips – Gin-Red winesauce 36

## DESSERTS

MILLEFEUILLE banana – pistachio – chocolate 10

CHOCOLATE bombe – Original Beans – rice crispies 10

FOIE GRAS coffee – cranberry – beetroot 14

CHEESE fennel bread – syrup 15