

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

MACKEREL **smoked – tigermilk – savora**

VEAL **dashi – anchovy – coriander**

ZANDER **salsify – Jerusalem artichoke – beurre blanc**

Supplement Caviar 10 grams +€20

PORK CHEEK **black bean – tomato – avocado**

BAVETTE STEAK **beetroot – parsnip – red winesauce**

DUCK LIVER **coffee – beet root – cranberry**

PINEAPPLE **caipirinha – lime – mint**

7 courses 79,50

6 courses without Pork Cheek 69,50

5 courses without Zander and Pork Cheek 59,50

4 courses without Veal, Zander and Pork Cheek 49,50

3 courses without Veal, Zander, Pork Cheek and Duck Liver 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

BETROOT cardomon – feta – kamut

DASHI noodle – harissa – edamame

TARTE TATIN chicory – salsify – Jerusalem artichoke

AVOCADO grilled – coleslaw – black beans

SWEDE leek – sherry–mustard sauce

PIERRE ROBERT peanut – olive oil – rosemary

PINEAPPLE caipirinha – lime – mint

7 courses 79,50

6 courses without Avocado 69,50

5 courses without Tarte Tatin and Avocado 59,50

4 courses without Dashi, Tarte Tatin and Avocado 49,50

3 courses without Dashi, Tarte Tatin, Avocado and Pierre Robert 39,50

Cheese selection instead of dessert +5

A-LA-CARTE

TO START

OYSTER 3

CHARCUTERIE 15

CAVIAR – SELLERY – OYSTER 35

STARTERS AND ENTREMETS

MACKEREL smoked – tigermilk – savora 16

VEAL dashi – anchovy – coriander 16

BEETROOT cardamon – feta – kamut 14

TARTE TATIN chicory – salsify – Jerusalem artichoke 14

MAINS

SWEDE leek – sherry–mustardsauce 22

ZANDER salsify – Jerusalem artichoke – beurre blanc 17/27

LAMB neck – sweetbread – tarte tatin – sauce braisee 32

RABBIT en croute – foie gras – sage – jus 36

DESSERTS

PINEAPPLE caipirinha – lime – mint 10

CHEESECAKE blood orange – basil – bastogne 10

FOIE GRAS coffee – beetroot – cranberry 14

CHEESE fennel bread – syrup 15