

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

REDFISH **ceviche – snowcrab – savora**

SALMON **steamed – smoked cucumber – green curry**

Supplement caviar 10 grams +€20

PAELLA **rabbit – Tiger prawn – chorizo**

CAPTAINS DINNER **pork belly – field pea – piccalilli**

DUCK **filet – lentils – artichoke – hoisin**

DUCK LIVER **coffee – blackberry – olive**

CHEESECAKE **ginger – passionfruit – lime**

7 courses 79,50

6 courses without Duck Liver 69,50

5 courses without Paella and Duck Liver 59,50

4 courses without Paella, Captains Dinner and Duck Liver 49,50

3 courses without Salmon, Paella, Captains Dinner 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

CAESAR SALAD **grilled – croutons – Parmesan cheese**

TOMATO **smoked cucumber – basil sorbet – mozzarella**

SWEETCORN **velouté – saffron rice – pea**

ARTICHOKE **baba ganoush – chimichurri – shi i take**

RATATOUILLE **lentils – basil oil – olive**

PIERRE ROBERT **peanut – olive oil – rosemary**

CHEESECAKE **ginger – passionfruit – lime**

7 courses 79,50

6 courses without Pierre Robert 69,50

5 courses without Sweetcorn and Pierre Robert 59,50

4 courses without Sweetcorn, Artichoke and Pierre Robert 49,50

3 courses without Tomato, Sweetcorn, Artichoke 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

REDFISH ceviche – snowcrab – savora 16

SALMON smoked cucumber – steamed – green curry 16

PAELLA rabbit – Tiger Prawn – chorizo 18

SWEETCORN velouté – saffron rice – pea 14

MAINS

RATATOUILLE lentils – basil oil – olive 25

MONKFISH eggplant – grey shrimp – bisque 29

VENISON summer game – turnips – gin-redwine sauce 32

RIB EYE (2 PEOPLE, 500 GR) Kempenlander – chimichurri – Big Green Egg 36 pp

DESSERTS

CHEESECAKE ginger – passionfruit – lime 10

PANNACOTTA buttermilk – peach – raspberry 10

FOIE GRAS coffee – blackberry – olive 14

CHEESE fennel bread – syrup 15