

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 **tataki** – tigermilk – green curry

JERUSALEM ARTICHOKE **brandade** – eel – vichysoisse **

Supplement caviar 10 grams +€20

COD **miso Sauce** – bok choy – peanut crumble *

OXTAIL **sweet bread** – shi i take – dashi *

FLAT IRON STEAK **grilled** – red cabbage – shallot – parsnip

DUCK LIVER **coffee** – cranberry – beetroot **

CAIPIRINHA **pineapple** – lime – mint

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 **

BOK CHOY miso sauce – bimi – lavas oil *

TARTE TATIN chicory – salsify – walnuts *

RED CABBAGE parnsip – apple – hoi sin

LA TUR peanut – olive oil – rosemary **

CAIPIRINHA pineapple – lime – mint

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

SALMON **tataki** – **tigermilk** – **green curry** 16

JERUSALEM ARTICHOKE **brandade** – **eel** – **vichysoisse** 16
Supplement caviar 10 grams +€20

OXTAIL **sweet bread** – **shi i take** – **dashi** 18

TARTE TATIN **chicory** – **salsify** – **walnut** 14

MAINS

RED CABBAGE **parsnip** – **apple** – **hoi sin** 25

COD **miso sauce** – **bock choy** – **peanut crumble** 29

VENISON **filet and stew** – **celeriac** – **Gin-Red winesauce** 32

GRAINFED BEEF **picanha** – **short rib** – **red cabbage** – **hoi sin sauce** 36

DESSERTS

CAIPIRINHA **pineapple** – **lime** – **mint** 10

CHOCOLATE **bombe** – **Original Beans** – **rice crispies** 10

FOIE GRAS **coffee** – **cranberry** – **beetroot** 14

CHEESE **fennel bread** – **syrup** 15