

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

WiFi: Gast\_Le\_Bon\_Vivant

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@lebonvivant043

Instagram

## MENU DU CHEF

TUNA sashimi – mojama – avocado

ARTICHOKE green dashi – egg yolk – goats cheese – sorrel

Terrine quail – pigeon – foie gras \*

SEABASS XO sauce – asparagus – salted lemon

*Supplement Royal Belgian Caviar (10 gram) €25*

PORKBELLY LANGOUSTINE bisque – edamame – Thai basil\*

LAMB filet – neck – dukkah – pea – broad beans

STRAWBERRY vanilla – honey – matcha

**7 courses 94,50 – with wine pairing 154**

5 courses 74,50 – with wine pairing 117 (without \*)

*Cheeses from our cheese trolley instead of dessert +7,5*

*Cheeses from our cheese trolley as an extra course 20*

**All dishes can be ordered a-la-carte** (minimum of 3)

**Starter 19,50**

**Maincourse 34,50**

**Dessert 14,50**

**Cheeses 20**

**We serve still or sparkling water for 5 euros per person**

## **MENU VÉGÉTARIEN**

**WATERMELON fermented – sashimi – avocado**

**ARTICHOKE green dashi – egg yolk – goats cheese – sorrel**

**TERRINE lentils – pine nuts – pickles.\***

**CELERIAC asparagus – statice – salted lemon**

**MILLEFEUILLE potato – tomasu beurre blanc – gremolata\***

**SPRINGVEGETABLES beurre café de Paris – fondant potato**

**STRAWBERRY vanilla – honey – matcha**

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