

# Le Bon Vivant

I worked in a variety of restaurants and hotels in my home country, the Netherlands, always with the dream of one day having my very own restaurant. After several holidays in South Africa, I decided that this country, in particular this village, well known for its 'wining and dining' was the perfect place to realise my dream and Le Bon Vivant was established in 2001.

There's a choice of either the carefully designed six course surprise dinner, our daily three course set menu, or dishes from this a la carte menu. Both are complemented by a well chosen wine list, mainly from this Franschhoek area.

We look forward to helping you make your choice. Enjoy your meal with us.

## PIERRE & LE BON VIVANT TEAM

**'BITTERBALLEN'** 3 home made Dutch appetizers | french mustard **40**

## STARTERS

served for lunch & dinner

|                                                                                       |                 |
|---------------------------------------------------------------------------------------|-----------------|
| <b>SALDANHA BAY OYSTERS</b> each<br>when available                                    | <b>26</b>       |
| <b>MOZARELLA, TOMATO &amp; OLIVES</b>                                                 | <b>105</b>      |
| <b>GNOCCHI</b><br>tomato gnocchi   carrot-ginger jus   emmental<br>mushrooms   basil  | <b>95 / 135</b> |
| <b>COMBINATION STARTERS</b><br>combination of hot & cold starters                     | <b>115/135</b>  |
| <b>TUNA</b><br>masala cured   seared   lolly pop<br>sprouts   soy                     | <b>145</b>      |
| <b>PRAWNS</b><br>seared prawns   dim sum   prawn essence<br>kroepoek   melon          | <b>145</b>      |
| <b>PORK &amp; APPLE</b><br>pork belly   black forest ham   apple   crackling dressing | <b>135</b>      |
| <b>LAMB</b><br>cured loin   lamb crumb   carrot textures<br>marjoram   cumin          | <b>145</b>      |

## MAINS

served for lunch & dinner

|                                                                                                             |            |
|-------------------------------------------------------------------------------------------------------------|------------|
| <b>FRESH LINE FISH OF THE DAY</b><br>crisp ginger risotto   tomato-coconut broth<br>vegetable salsa   herbs | <b>SQ</b>  |
| <b>RED SEA-BASS &amp; PAELLA</b><br>prawn   squid   clams   chicken<br>saffron rice                         | <b>245</b> |
| <b>CRAYFISH &amp; VEAL</b><br>crayfish tail   sweetbreads   red lentils<br>broccoli crumb                   | <b>255</b> |
| <b>DUCK</b><br>duck breast   duck liver 'bonbon'<br>ras el hanout   glazed parsnip   beets                  | <b>235</b> |
| <b>VENISON</b><br>loin   shank   potato croquettes   king oyster<br>cauliflower                             | <b>245</b> |
| <b>BEEF</b><br>fillet   brisket   potato confit   tomato textures<br>madeira jus <i>haut espoir</i>         | <b>245</b> |
| <b>VEGETARIAN</b><br>koolrabi spaghetti & crisp   shimeji mushroom confit<br>root vegetables   rosemary     | <b>150</b> |

## SPRING SPECIAL

three course set menu **375**

## SURPRISE MENU

six courses selected for you by the chef **655**  
with matching wines per course **945**