

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 five course surprise dinner, 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. We also cater for vegetarians. Enjoy your meal with us.

PIERRE & LE BON VIVANT TEAM

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

STARTERS

served for lunch & dinner

| | |
|---|----------------|
| SALDANHA BAY OYSTERS each when available | 24 |
| GNOCCHI tomato gnocchi carrot-ginger jus emmental mushrooms basil | 95 |
| COMBINATION STARTERS combination of hot & cold starters | 115/135 |
| TUNA masala cured seared lolly pop sprouts soy | 145 |
| PRAWN RISOTTO seared prawns kroepoek prawn essence parsley puree | 145 |
| PORK & APPLE pork belly black forest ham apple pear crackling dressing | 135 |
| QUAIL deboned quail mushrooms orange radish | 135 |

MAINS

served for lunch & dinner

| | |
|---|------------|
| FRESH LINE FISH OF THE DAY crisp ginger risotto tomato-coconut broth vegetable salsa herbs | SQ |
| RED SEA-BASS & PAELLA prawn squid clams chicken saffron rice | 235 |
| CRAYFISH & VEAL crayfish tail sweetbreads red lentils broccoli crumb | 245 |
| DUCK duck breast butternut 'bonbon' ras el hanout glazed parsnip beets | 225 |
| LAMB loin liver apple curry shitake mushrooms cumin velouté red onion | 225 |
| SPRINGBOK loin shank potato croquettes king oyster cauliflower | 235 |
| BEEF fillet brisket potato confit tomato textures madeira jus <i>haut espoir</i> | 235 |
| VEGETARIAN koolrabi spaghetti & crisp shimeji mushroom confit root vegetables rosemary | 150 |

SURPRISE MENU

five courses selected for you by the chef **530**

with matching wines per course **675**