



Le Bon Vivant

'BITTERBALLEN'

4 Dutch appetizers with French mustard **60**
vegetarian **50** | prawn **65** | bobotie **60**

STARTERS

served for lunch & dinner

SALDANHA BAY OYSTERS each	32
OYSTERS THREE WAYS bacon & beetroot salmon crust ginger & green apple	135
SOUPS 'EXTRAVAGANZA'	95
TOMATOES & FETA tomato textures Danish feta butternut beetroot antiboise ketchup	145
SCALLOPS & CRAB seared scallops crab claws Romesco sauce turnips dill	195
SALMON TROUT cured bonbon buttermilk orange radish curry oil	175
PRAWNS grilled green melon hoisin sauce kroepoek prawn vinaigrette	175
DUCK & CHICKEN duck breast chicken lollipop duck crackling sateh atjar coconut	165
COMBINATION STARTERS combination of hot & cold starters	165 185

MAINS

served for lunch & dinner

FRESH LINE FISH OF THE DAY tomato rice masala veloute leeks carrot herbs	SQ
TUNA seared crisp dumpling bean sprouts spring onions parsley velouté	295
CRAYFISH & OSSO BUCO glazed crayfish tail braised osso buco cannelloni courgette tomato prawn jus	335
LAMB loin croquettes crackling pickled onions glazed carrots spinach pesto	315
BEEF & VEAL sliced fillet sweetbreads vegetable terrine chimichurri fondant potatoes	315
BLESBOK loin shank duchess potatoes beetroot rosemary crumble madeira jus 'Haut Espoir'	295
VEGETARIAN vine tomatoes mozzarella tortellini vegetable salsa & broth	195
VEGAN roast cauliflower heart - puree & crumble green peas broccoli spiced granola	175

MENU SPECIAL

two course set menu **335** | three course set menu **425**

SURPRISE MENU

selected for you by the chef

four courses **525** with matching wines per course **735**
six courses **725** with matching wines per course **1025**