

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
CAPRESE mozzarella tomato basil	95
COMBINATION STARTERS combination of hot & cold starters	115/135
TUNA masala cured seared lolly pop sprouts soy	145
PRAWNS & OCTOPUS seared prawns marinated octopus roasted peppers lemon gel asparagus	145
HAM & MELON pastrami black forest ham bresaola melon textures gazpacho	135
QUAIL deboned quail mushrooms orange radish parsley	135

MAINS

served for lunch & dinner

FRESH LINE FISH OF THE DAY fried lemon risotto tomato courgette herbs carrot-ginger jus	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 duck liver bonbon grapes fig gel beets	225
LAMB rack loin chick pea crust cumin veloute lemon yoghurt	225
SPRINGBOK loin shank potato croquettes king oyster celeriac	225
BEEF fillet brisket gnocchi tomato textures madeira jus <i>haut espoir</i>	225
VEGETARIAN koolabi spaghetti and 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