

MENU DOBBEL GOOD

TONIJN | SAKU | MOJAMA | GEFERMENTEERDE PRUIM | NASHI PEER
TUNA / SAKU / MOJAMA / FERMENTED PLUMS / NASHI PEAR

STEAK TARTAAR | OESTER | SNIJBOON | WITTE BOON | GEROOKTE OLIE⁶
STEAK TARTAR / OYSTER / STRING BEAN / WHITE BEANS / SMOKEY OIL⁶

RAVIOLI | POMPOEN | GEITENBOTER | GEMBER | VADOUVAN
RAVIOLI / PUMPKIN / GOAT BUTTER / GINGER / VADOUVAN

CHEF'S SPECIAL: KALFZWEZERIK / OSSENSTAART / DASHI / PAPADUM / MELOUSE UI (€30)
CHEF'S SPECIAL: VEAL SWEETBREAD / OXTAIL / DASHI / PAPADUM / BABY ONION (€30)

HARDER | TOMATEN BEURRE BLANC | BAGNA CAUDA | BOTTARGA | KAVIAAR
GREY MULLET / TOMATO BEURRE BLANC / BAGNA CAUDA / BOTTARGA / CAVIAR

POLDERHOEN | EEKHORENTJESBROOD | ASPERGE | FOIE GRAS | GEZOUTEN CITROEN
FREE RANGE CHICKEN / PORCINI / ASPARAGUS / FOIE GRAS / SALTED LEMON

EXTRA: KAZEN VAN DE KAASTAFEL (€20)
EXTRA: CHEESE FROM THE CHEESETABLE (€20)

WITTE CHOCOLADE | FRAMBOOS | LYCHEE | CITRUS
WHITE CHOCOLATE / RASPBERRY / LYCHEE / CITRUS

DOBBEL GOOD ALL-IN 215

6 GANGEN MENU + CHEF'S SPECIAL + WINE/JUICE PAIRING + APERO + WATER + COFFEE/TEA

6 GANGEN MENU – 99,5 | +WINE/JUICE PAIRING 156,5 | ALL-IN 175

5 GANGEN MENU – 79,5 | +WINE/JUICE PAIRING 127 | ALL-IN 150

ZONDER STEAK TARTAAR-WITHOUT STEAK TARTAR

KAZEN IN PLAATS VAN DESSERT - CHEESE INSTEAD OF DESSERT 10 EURO
MENU WORDT ENKEL PER TAFEL GESERVEERD - MENU ONLY AVAILABLE PER TABLE
WIJ SCHENKEN ONBEPERKT PLAT EN BRUISEND WATER - TABLE WATERS 5 EURO PER PERSON

RESTAURANT
LE BON VIVANT

MENU DOBBEL GOOD VÉGÉTARIEN

AVOCADO | DASHI | GREEN CURRY | KAFFIR LIMOEN
AVOCADO / DASHI / GREEN CURRY / KAFFIR LIME

ROSEVAL AARDAPPEL | SNIJBOON | KWARTEL EI | WITTE BOON⁶
ROSEVAL POTATO / STRING BEAN / QUAIL EGG / WHITE BEANS⁶

RAVIOLI | POMPOEN | GEITENBOTER | GEMBER | VADOUVAN
RAVIOLI / PUMPKIN / GOAT BUTTER / GINGER / VADOUVAN

CHEF'S SPECIAL: TARTE TATIN | UI | GEZOUTEN CARAMEL | TOMASU SOJA (€20)
CHEF'S SPECIAL: TARTE TATIN | ONION | SALTED CARAMEL | TOMASU SOY (€20)

ARTISJOK | AJO BLANCO | TOMAAT | KNOFLOOK
ARTICHOKE / AJO BLANCO / GARLIC OIL / TOMATO

KNOLSELDERIJ | MISO | LAVAS | GROENE ASPERGE
CELERIAC / MISO / LOVAGE / ASPARAGUS

EXTRA: KAZEN VAN DE KAASTAFEL (€20)
EXTRA: CHEES FROM THE CHEESETABLE (€20)

WITTE CHOCOLADE | FRAMBOOS | LYCHEE | CITRUS
WHITE CHOCOLATE / RASPBERRY / LYCHEE / CITRUS

DOBBEL GOOD ALL-IN 215

6 GANGEN MENU + CHEF'S SPECIAL + WINE/JUICE PAIRING + APERO + WATER + COFFEE/TEA

6 GANGEN MENU – 99,5 | +WINE/JUICE PAIRING 156,5 | ALL-IN 175

5 GANGEN MENU - 79,5 | +WINE/JUICE PAIRING 127 | ALL-IN 150

ZONDER ROSEVAL AARDAPPEL - WITHOUT ROSEVAL AARDAPPEL

KAZEN IN PLAATS VAN DESSERT - CHEESE INSTEAD OF DESSERT 10 EURO
MENU WORDT ENKEL PER TAFEL GESERVEERD - MENU ONLY AVAILABLE PER TABLE
WIJ SCHENKEN ONBEPERKT PLAT EN BRUISEND WATER - TABLE WATERS 5 EURO PER PERSON

RESTAURANT
LE BON VIVANT

A-LA-CARTE

(MINIMAAL 3 GERECHTEN – MINIMUM OF 3 DISHES)

VOORGERECHTEN - STARTERS

TONIJN | SAKU | MOJAMA | GEFERMENTEERDE PRUIM | NASHI PEER 26
TUNA / SAKU / MOJAMA / FERMENTED PLUMS / NASHI PEAR

STEAK TARTAAR | OESTER | SNIJBOON | WITTE BOON | GEROOKTE OLIE 26
STEAK TARTAR / OYSTER / STRING BEAN / WHITE BEANS / SMOKEY OIL

RAVIOLI | POMPOEN | GEITENBOTER | GEMBER | VADOUVAN 21
RAVIOLI / PUMPKIN / GOAT BUTTER / GINGER / VADOUVAN

CHEF'S SPECIAL: KALFZWEZERIK | OSSENSTAART | DASHI | PAPADUM | MELOUSE UI
CHEF'S SPECIAL: VEAL SWEETBREAD | OXTAIL | DASHI | PAPADUM | BABY ONION 30/48

HOOFDGERECHTEN - MAINS

HARDER | TOMATEN BEURRE BLANC | BAGNA CAUDA | BOTTARGA | KAVIAAR 42
GREY MULLET / TOMATO BEURRE BLANC / BAGNA CAUDA / BOTTARGA / CAVIAR

POLDERHOEN | EEKHORENTJESBROOD | ASPERGE | FOIE GRAS | GEZOUTEN CITROEN 38
FREE RANGE CHICKEN / PORCINI / ASPARAGUS / FOIE GRAS / SALTED LEMON

KNOLSELDERIJ | MISO | LAVAS | GROENE ASPERGE 32
CELERIAC / MISO / LOVAGE / ASPARAGUS

NAGERECHTEN – DESSERTS

WITTE CHOCOLADE | FRAMBOOS | LYCHEE | CITRUS 15
WHITE CHOCOLATE / RASPBERRY / LYCHEE / CITRUS

KAZEN | NOTEN EN FRUITBROOD | CONFITUREN 20
CHEESES / BREAD WITH NUTS AND DRIED FRUITS / MARMELADE