

STARTERS

Japanese-style Tomato Burrata 15€

Tomato tartare seasoned with wild herbs, topped with a pesto.

Vitello tonnato 19€

Slow-cooked veal cheek served with Kewpie mayonnaise flavored with tuna belly.

Trout Tataki¹ & Grapefruit Gel 19€

Half-cooked trout fillets, marinated in sesame and lightly seared.

Octopus Salad with Tonkatsu² 19€

Mixed salad with low-temperature cooked octopus tartare.

To discover

To discover with

a glass of local

"Pinot Noir"

To discover with a glass of "Chardonnay de Savoie"

AT BOB'S

VEGETARIAN

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Vegetable and Bulgur Wok 19€

Seasonal vegetables stir-fried in a wok, served with a bulgur risotto.

Soft-Boiled Egg Poké Bowl 20€

Salad with seasonal vegetables on a bed of rice, accompanied by a salty soy sauce.

Cod with Yuzu³ and Ginger 25€

Seared and repeatedly deglazed cod fillet, finished in the oven, served with a spicy Asian lemon sauce.

Tuna Steak 25€

Half-cooked tuna loin heart, served with a "virgin" sauce inspired by the Land of the Rising Sun.

To discover with a glass of "Viognier de Languedoc"

Trout Poké Bowl 24€

Seasonal vegetables topped with tataki-style trout fillets, served on a bed of rice.

WHAT IS ROBATA ?

All our fish and meats are prepared using Robata, a traditional Japanese cooking method with centuries of history.

Invented by fishermen from Hokkaidō island,it involves enclosing charcoal in stone boxes to cook food slowly and infuse it with rich flavors.

tataki \ta.ta.ki\ masculine From Japanese meaning "cut into pieces." A dish made of seared and marinated meat or fish in vinegar, then sliced and seasoned. tonkatsu \tan.ka.tsu\ masculine Also known as Bull-Dog sauce. A sauce made from tomato and apple with a hint of lemon and sweet-salty soy cream. yuzu \ju.zu\ masculine A citrus fruit native to East Asia, a hybrid between wild mandarin and Ichang lemon. Service charge included.



MEATS

DISH

SIDE |

Shogayaki¹ Pork Shoulder 25€

Butcher's cut, the most tender part of the pork, marinated in black sesame paste, soy sauce & honey.

Tiger Cry-Style Black Angus Beef 33€

Slow-cooked Black Angus chuck steak, marinated in soy sauce and sesame oil for bold, rich flavor.

Duck Breast 25€

Robata-grilled, delicately glazed with a sweet and savory soy & honey lacquer.



Classic Beef Burger 22€

Served in rustic bread with melted cheddar, fresh salad, tomato, and a smoky-sweet soy paprika cocktail sauce.

Chicken Satay² Burger 22€

Same build as the Classic, but with chicken marinated in a house satay spice blend.

Bulghur Risotto

Simmered in our homemade vegetable broth.

Seasonal Vegetable Medley with Rosso Pesto

Pan-seared lardon-cut seasonal vegetables with sun-dried tomatoes and red pesto.

Baby Potatoes

Oven-roasted with garlic in its skin, buttery and tender.

French Fries

Double-cooked, just the way they should be.

Side Salad

Fresh salad with seasonal vegetables.

Side dishes are included with fish and meat dishes.* **Outside of these or as an extra, they are available at 6€ each.** *Except for the Poké Bowls.

 shogayaki \cho.ga.ja.ki\ masculine From the Japanese shoga ("ginger") and yaki ("grilled"). A popular family-style dish made with sautéed pork and ging
satay masculine

Southeast Asian condiment A spicy blend made with chili peppers, peanuts, and a mix of five spices: fennel, coriander, cinnamon, curry, and pepper Service charge included.



AT BOB'S

DESSERTS

Cheese Plate 12€

A selection from our regions, served with a fresh salad.

Red Fruit Soup with Basil Oil 12€ A refreshing gazpacho-style chilled soup.

Layered two-chocolate dessert 12€

Milk chocolate cream and white chocolate mousse, layered with chocolate crisps and a plant-based cream.

Sake Baba 12€ Sponge cake soaked in sake, served with lychee whipped cream.

Fruit Pavlova 12€

Homemade meringue served in a glass with seasonal fruits and coulis.

KID'S MENU

Pasta alla Bolognese 15€ Pasta served with a delicious Bolognese sauce.

Cheeseburger 15€

Brioche bun, beef or chicken patty, and cheddar cheese.

