

Welcome to BoB's!

With his refined marinades and unique cooking techniques, Chef Jacques Barbas invites you to discover a bistronomic cuisine inspired by Japan — delicate, flavorful, and full of character.

We wish you a delightful dining experience!

LUNCH 29€ (Mon-Fri)

STARTER

Salad of Confit Vegetables

Bell peppers, artichokes and confit tomatoes, enhanced with homemade basil oil. A delicate and refreshing plant-based starter.

MAIN COURSE

Wok of Prawns with Toasted Sesame Cream

Sautéed prawns in a silky toasted sesame cream, served on a bed of rice noodles, accompanied by braised endive deglazed with rice vinegar and ponzu.

DESSERT

Caramelized Savoie Delight

IGP Savoie apple poached in a fragrant sweet soy syrup, served with salted butter caramel. A refined sweet-and-salty touch to end the meal.

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ALL THROUGH JULY/ AUGUST

For every lunch at BoB's,
enjoy complimentary
access to the Spa!
Pool, jacuzzi, steam room
& gym await you.

*Terms and Conditions

Offer subject to availability and not valid on public holidays. Please book in advance to guarantee your access. Available only to guests aged 16 and over who have ordered the Lunch menu on the same day. Offer is non-exchangeable, non-refundable, and non-transferable. Service charge included.