

# 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.

To discover with a glass of local "Pinot Noir"

# Trout Tataki¹ & Grapefruit Gel 19€

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

# Octopus Salad with Tonkatsu<sup>2</sup> 19€

Mixed salad with low-temperature cooked octopus tartare.

To discover with a glass of "Chardonnay de Savoie"

# 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.

# TIST.

# Cod with Yuzu³ and Ginger 25€

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

# Albacore 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.

1. 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

2. tonkatsu \ton.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

3. yuzu \ju.zu\ masculine

A citrus fruit native to East Asia, a hybrid between wild mandarin and Ichang lemon Service charge included.

# 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.



# 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. with a glass of "Côtes du Rhône"

# Classic Beef Burger 22€

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

# Chicken Satay<sup>2</sup> 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.

1. shogayaki \cho.ga.ja.ki\ masculine

From the Japanese shoga ("ginger") and yaki ("grilled")

A popular family-style dish made with sautéed pork and gi

Southeast Asian condiment

A spicy blend made with chili peppers, peanuts, and a mix of five spices: fennel, coriander, cinnamon, curry, and pepper



# ESSERTS

# AT BOB'S

# **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.