



BEST OF BOTH



Welcome to “Chez BoB”!



In the heart of Divonne-les-Bains, “Chez BoB” is an invitation to savour the present moment.

Our chef, Romain Trosselo, expresses a sincere and inspired cuisine where every dish reflects his attention to detail and his love for honest, perfectly balanced ingredients.

Each plate celebrates seasonality, harmony of flavours, and mastery of cooking techniques — notably through the robata, a grilling method that reveals the depth and delicacy of aromas.

Open daily for lunch and dinner, “Chez BoB” offers an experience where gourmet indulgence meets poetry, in an atmosphere that is both elegant and soothing.



Discover the house



STARTERS



The perfect egg in the woods 14 €

Egg cooked at low temperature, sautéed girolles and Paris mushrooms, enhanced with wild garlic pesto, and finished with a Dashi¹ broth infused with dried bonito and a Reblochon cheese emulsion.

Tuna in harmony 19 €

Albacore tuna tataki² coated with sesame and lovage, seared on the plancha, served with honey-vinegar marinated white cabbage and a hint of ginger Umeboshi³ for perfect balance.

Sweet & savoury symphony 19 €

Semi-cooked duck foie gras seasoned with smoked salt and pepper, served with a lychee compote in rice vinegar and fruit bread on the side.

Forest tartine 14 €

Toasted cereal bread topped with pumpkin, pak choi⁴ and shiitake⁵ mushrooms, finished with soy caramel and beet sprouts.

1. Dashi : Light, savoury Japanese broth made from seaweed and dried bonito.

2. Tataki : Meat or fish quickly seared, marinated, then sliced and seasoned.

3. Umeboshi : Salted and slightly tangy Japanese plum.

4. Pak choi : Crunchy Asian green vegetable.

5. Shiitake : Japanese mushroom with a pronounced umami flavour.

MAIN COURSES

Golden curry 19 €



Seasonal vegetables simmered in a fragrant curry and cumin broth, softened with coconut milk, served with basmati rice.

Herbed trout 28 €

Trout fillet served with a shallot and white wine reduction, finished with fresh sorrel.

Cod whispers 28 €

Cod loin with crunchy pak choï, sesame-scented dressing, apple brunoise and capers for a fresh, tangy finish.

Chicken in kimono 23 €

Chicken cooked slowly in soy oil, paired with a refreshing preparation of spring onions, olive oil and lime.

Fire & pepper blossom 32 €

Grilled Black Angus beef chuck served with a citrus-scented Sancho pepper sauce.

Mountain tradition 29 €

Traditional baked cheese box from our cheesemaker, served with mountain charcuterie and steamed baby potatoes.

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WHAT IS THE ROBATA?

Most of our fish and meats are prepared using the Robata — an ancient Japanese cooking method created by the fishermen of Hokkaidō.

It involves enclosing charcoal in stone boxes, producing a gentle, even heat that enhances the natural flavours of the ingredients.

SIDES

Childhood memory

Creamy, buttery mashed potatoes with a touch of thick cream.

Savoy squares

Buckwheat crozets sautéed in butter, with black mushrooms simmered in vegetable broth.

Flaming fries

Hand-cut fries with smoked salt : crispy on the outside, tender inside.

Garden greens

Seasonal green vegetables sautéed with parsley butter and lime.

One side is included with each main course (except for the “Golden Curry” and the “Mountain Tradition”).

Additional sides are proposed at the price of 6 €.

CHILDREN

Pasta alla mamma 15 €

Spaghetti with homemade bolognese sauce of minced beef, carrots and tomato coulis.

Little gourmet cheeseburger 15 €

Brioche bun with beef patty, melted cheddar, lettuce and house cocktail sauce, served with your choice of side.

Golden crunchies 15 €

Cornflake-coated crispy chicken strips, served with homemade mayonnaise and your choice of side.



= Vegan



= Vegetarian

CHEESE & DESSERTS



Cheese stroll 9 €

Selection of regional cheeses served with salad and dried fruits.

Normandy memory 9 €

Baked puff pastry filled with apple quarters and brown sugar, served with homemade vanilla ice cream.

Melting secret 9 €

Molten chocolate cake with black sesame paste, flowing heart, and homemade custard.

Walnut gold 9 €

Shortcrust tart with walnut financier and homemade whipped cream.

Rediscovered crumb 9 €

Brioche French toast with homemade vanilla ice cream and salted butter caramel sauce.