

## Welcome to BoB's!

With his refined marinades and unique cooking techniques,  
Our chef 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

#### **Salmon tartare with pear, yuzu & dill**

Knife-cut salmon filet enhanced with a brunoise of pears marinated in yuzu and a delicate touch of dill oil. A fresh and refined starter where the tenderness of the fish meets the fruity sweetness and subtle citrus acidity.

### MAIN COURSE

#### **Deer Grand Veneur & golden spätzle**

The hunting season takes center stage with this deer marinated in red wine, slowly simmered with bouquet garni, aromatic vegetables, a hint of redcurrant and tomato pulp. Served with golden spätzle sautéed in maître d'hôtel butter, parsley and lemon — a generous, comforting dish full of character.

### DESSERT

#### **Apple & Blueberry Crumble Tart with Honey**

A buttery shortcrust base filled with apple and blueberry compote infused with honey, topped with a golden brown cassonade crumble. A dessert that perfectly balances crispness and softness — a sweet, comforting finale to your meal.

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### **ALL THROUGH OCTOBER**

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.