



LUNCH 29€ (Mon-Fri)

STARTER

Reblochon Ravioli in Forest Broth

Melting Reblochon farm ravioli, served in a rich forest mushroom broth, enhanced with a fine sprinkle of oven-grilled Savoie ham powder, for a comforting and flavorful starter.

MAIN COURSE

Boeuf Bourguignon & Flavored Noodles

Beef slowly braised in red wine with aromatic vegetables, finished with a subtle touch of chocolate to soften the acidity. Served with ramen-style noodles and a peanut-coriander condiment, offering a gourmet and contemporary take on a classic dish.

DESSERT

Galette des Rois with Lychee Whipped Cream

Golden, crisp puff pastry filled with a smooth almond cream, served with light lychee whipped cream, bringing freshness and elegance to this traditional dessert.

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ALL THROUGH JANUARY

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