

Welcome to BoB's!

Through refined marinades and expert cooking techniques, our chef invites you to discover a gourmet and elegant bistronomy, where every plate reveals authenticity and generosity. Let yourself be tempted by our Lunch Menu or compose your own à la carte experience.

We wish you a wonderful meal!

LUNCH 29€ (Mon-Fri)

STARTER

Leek & Morteau Sausage Tart

Golden puff pastry topped with a butter-braised leek fondue and delicate slices of Morteau sausage. Enhanced with a creamy Morbier sauce for a warm and generous starter.

MAIN COURSE

Pike Quenelle, Nantua Sauce

Handcrafted pike quenelle steamed to perfection, topped with the classic Nantua sauce — a béchamel enriched with thick cream and finished with crayfish butter. Served with steamed basmati rice infused with sesame oil for a subtle and harmonious pairing.

DESSERT

Egg Custard & Dulce de Leche

A traditional dessert with childhood flavours: eggs whisked into sweetened milk and slowly baked to reveal all their delicacy. Served with a lightly sweetened dulce de leche for a comforting, gentle finish.

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ALL THROUGH DECEMBER AND JANUARY

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