

## 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)

Available from 09.02.26

### STARTER

#### Sea-Inspired Mousseline

Steamed salmon mousseline delicately seasoned with Espelette pepper. Served with a smooth green pea cream, enhanced by crispy nori chips for a subtle iodine note.

### MAIN COURSE

#### Slow-Braised Lamb Navarin

Lamb navarin slowly braised with seasonal vegetables, infused with thyme and aromatic herbs. The vegetables are ginger-glazed and finished with a tomato-infused cooking jus, served with fregola sarda, traditional Sardinian pasta with a delicate, pearl-like texture.

### DESSERT

#### Red Berry Tiramisu

A revisited tiramisu featuring a light and fruity red berry mascarpone cream. Biscuit soaked in yuzu syrup, bringing a fresh and delicate finish.

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### ALL THROUGH FEBRUARY

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