



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



Burrata, sun & citrus 16 €



Cherry tomatoes, arugula, balsamic cream with burnt lime, orange and grapefruit citrus compote.

Fresh avocado 16 €



Multigrain bread, avocado, shallot & mint, chili, yuzu cream, crispy onions.

Teriyaki chicken salad 16 €

Romaine lettuce, teriyaki-marinated chicken, egg, croutons, sun-dried tomatoes, black olives, red onion, Swiss Gruyère shavings.

Perfect egg 16 €



Tomato gazpacho with green oil, crispy tuile.



MAIN COURSES

Lake Léman bowl 22 €

Trout tartare, avocado, rice, crispy onions, soy sauce, soft-boiled egg.

BOB Burger 22 €

Bun, beef patty, Swiss Gruyère, onion compote, cocktail sauce, lettuce, sun-dried tomatoes.

Cod loin 26 €

Apple and ginger condiment, capers, basil.

Flambéed king prawns 23 €

Grilled king prawns, olive oil, garlic, parsley, red onion and wholegrain mustard condiment.

Butcher's selection ribeye 32 €

Tiger sauce : soy sauce, ginger, garlic, lime, shallot, sriracha and coriander.

Gourmet chicken 24 €

Lime and paprika marinade, coriander.

Rib of beef to share 99 €

One-kilogram cut, served with pepper sauce.

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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

Chef's fresh salad

Seasonal raw vegetables, balsamic vinaigrette.

Fregola sarda with tarragon oil

Small pearl-shaped pasta, delicately seasoned.

Homemade fries with smoked salt flakes

House-cut fries, prepared on site with smoked salt, crispy on the outside and fluffy on the inside.

Asian-inspired ratatouille

Seasonal vegetables cooked in a sweet and savory soy sauce.

White rice

Steamed.

One side is included with each main course except for the "Lake Léman bowl".
Additional sides are proposed at the price of 6 €.

CHILDREN

Tagliatelle with smoked salmon 15 €

Coated in a rich, creamy sauce.

Little gourmet cheeseburger 15 €

Brioche bun filled with a beef patty, melted Cheddar, lettuce and homemade cocktail sauce, served with fries or our Asian-inspired ratatouille.

Golden crunchies 15 €

Chicken tenders coated in crispy cornflake breadcrumbs, served with homemade mayonnaise and fries or our Asian-inspired ratatouille.



CHEESE & DESSERTS



Cheese stroll 9 €

Selection of regional cheeses served with salad and dried fruits.

Pavlova 9 €

Raspberry and lychee.

Mille-feuille 9 €

Chocolate and orange, ginger custard.

Roasted pineapple 9 €

Vanilla bean ice cream, salted butter caramel.

Rediscovered crumb 9 €

French toast brioche, served with fior di latte ice cream and a generous blueberry coulis.

Mövenpick ice cream

1 scoop 3 € – 2 scoops 5 € – 3 scoops 7,50 €

According to the chef's selection.

List of Allergens

	Cereals	Tree nuts	Crustaceans	Celery	Eggs	Mustard	Fish	Soy	Milk	Sulphites	Sesame seeds	Lupin	Peanuts	Molluscs	Gluten
STARTER															
Burrata, sun & citrus									■	■					
Fresh avocado	■	■													■
Teriyaki chicken salad					■	■		■		■					■
Perfect egg					■										■
MAIN COURSE															
Lake Léman bowl					■		■	■							
BOB Burger					■	■			■						■
Cod loin							■								
Flambéed prawns			■			■									
Butcher's selection ribeye															
Gourmet chicken															
Rib of beef steak to share									■						
Little gourmet cheeseburger									■						■
Golden crunchies					■										■
Tagliatelle with smoked salmon					■		■		■						■
SIDE DISH															
Chef's fresh salad										■					
Fregola sarda					■										■
Homemade fries															
Asian-inspired ratatouille								■							
White rice											■				
DESSERTS															
Cheese stroll									■	■					
Pavlova					■				■						
Mille-feuille					■										■
Roasted pineapple					■				■						
Rediscovered crumb					■				■						■