

BOBO'S

BRASSERIE

BAR BITES

BAGUETTE Anchoïade & tapenade	R 65
IN-HOUSE CRISPS Cream cheese, crème fraîche & garden herbs	R 95
OLIVES (V)(VG) Spanish green olives, kalamata, confit garlic, orange & olive oil	R 95
POTATO & LEEK BEIGNETS (V) Gruyère & horseradish	R 65

APPETISERS

TARTARE	R 125
Dry aged beef, capers, cornichons, potted beef, gentleman's relish, confit egg yolk & toasted sourdough	
CARPACCIO	R 105
Fennel-cruste beef, spring greens, vinaigrette & comté	
ESCARGOT	R 115
Garlic herb butter & baguette	
FRENCH ONION SOUP	R 105
Sherry, toasted sourdough, emmental & gruyère	
ASPARAGUS (V)	R 125
Sauce tartar & lemon	
SALMON RILLETTE	R 135
Crème fraîche, lemon, garden herbs & toasted sourdough	
BABY SQUID	R 95
Flour, sea salt & sauce persillade	
PRAWN AVOCADO	R 135
Marie Rose, cress & vinaigrette	
OYSTERS	SQ
Lemon, black pepper & mignonette	

SALADS

BISTRO SALAD (V) Greens, radish, cucumber, comté, croutons & vinaigrette	R 95
ORGANIC TOMATO Capers, anchovy, olive oil, lemon, vinaigrette & toasted sourdough	R 85
WALDORF (V) Greens, chicory, celery, cremona blue, apple & candied walnut	R 105
GEM LETTUCE Garlic anchovy dressing, comté, croutons & soft boiled egg	R 105

VEGETARIAN

PARISIAN DUMPLINGS Ricotta, parmigiano reggiano, asparagus, leeks, chives & lemon	R 180
OMELETTE Garden herbs & simple salad	R 95
ROAST ONION AND FENNEL TART Pesto & roasted pine nuts	R 105
GARDEN PEA TARTINES Toasted baguette, goat's cheese & mint	R 115

CHEF SIGNATURES

CHEF'S CUT Sea salt, black pepper, café de paris & frites	SQ
CHEF'S PLATE Chef's recommended dish of the day Glass of house red or white	SQ
BOUILLABAISSÉ Fennel, celery, garlic, mussels, prawns, white fish, rouille & toasted sourdough	R 190 (serves 1) R 320 (serves 2)
DUCK LEG CONFIT Garden peas, gem lettuce, lemon & mint	R 205
CROQUE (V) Seeded loaf, gruyère, cornichons, dijon, fried egg & simple salad	R 135
QUICHE OF THE DAY Simple salad	SQ

FISH

WHITE FISH NIÇOISE	R 220
Tomato, olive, capers, parsley, lemon & baby potatoes	
SOLE MEUNIÈRE	R 235
Capers, parsley, lemon & rice pilau	
FISH CAKE	R 155
White fish, breadcrumbs & lemon crème	
WHITE FISH GOUJONS	R 165
Breadcrumbs, sauce tartar, watercress, vinaigrette & frites	
SEARED TUNA	R 175
Fine green beans, tomato, olives, baby potatoes, boiled egg & garden herb pesto	
TROUT	R 240
Flaked almonds, lemon & fine green beans	
STEAMED BLACK MUSSELS	R 165
Thyme, garlic, white wine, crème, lemon & baguette	
GRILLED BABY SQUID	R 175
Garden herbs, lemon & pilau rice	
GRILLED PRAWNS	R 240
Garlic, chilli, lemon & frites	

POULTRY

CHICKEN PAILLARD	R 155
Garden herbs, lemon & frites	
ROAST ORGANIC CHICKEN	R 185
Thyme, garlic, lemon & crispy roasted potatoes	
CRUMBED ESCALOPE OF CHICKEN	R 165
Sauce persillade, lemon & frites	

STEAKS

(250G) SERVED WITH FRITES & SAUCE OF CHOICE

FILLET	R 230
SIRLOIN	R 170
RIBEYE	R 240

SIGNATURE MEAT

BISTRO STEAK	R 155
Aged rump, buttermilk onion rings, watercress & vinaigrette	
BEEF BOURGUIGNON	R 245
Red wine braised, pancetta, glazed button mushroom, onion & parsley	
BISTRO BURGER	R 135
Gruyère, cornichons, lettuce, tomato, dijon & beef jus	
LAMB CUTLETS	R 265
Dijon, peas, mint & lemon	

SIDES

FRITES	R 45
Sea salt, black pepper & thyme	
GARDEN PEAS & FINE BEANS	R 45
Mint & lemon	
RICE PILAU	R 35
Spices, garden herbs & lemon	
BABY POTATOES	R 45
Sea salt, lemon & parsley	

SAUCES

BÉARNAISE	R 35
Tarragon butter sauce	
PEPPER	R 35
Cognac & cream	
MUSTARD	R 35
Cream & garden herbs	

DESSERTS

APPLE TARTE TATIN	R 80
Thyme & vanilla ice cream	
BEIGNETS	R 90
Chocolate fudge sauce	
CHOCOLATE FONDANT	R 95
Coffee ice cream	
STRAWBERRY TART	R 85
Crème patisserie & strawberries	
CRÈME BRÛLÉE	R 70
Vanilla & almond biscotti	

SINGLE MALTS

GLENMORANGIE The Original 10 YR	R 65
GLENMORANGIE Extremely Rare 18 YR	R 160
GLENMORANGIE The Lasanta 12 YR	R 75
GLENMORANGIE Nectar D'Or 12 YR	R 100
GLENMORANGIE The Quinta Ruban 12 YR	R 90
GLENMORANGIE SIGNET	R 250
ARDBERG 10 YR	R 75
BENRIACH CLASSIC 10 YR	R 85
GLEN DRONACH 12 YR	R 110
GLENGLOSSAUGH REVIVAL	R 95
GLENFIDDICH 12 YR	R 55
GLENFIDDICH 15 YR	R 95
GLENFIDDICH 18 YR	R 180
GLENFIDDICH 21 YR	R 300
AULTMORE 12 YR	R 75
AULTMORE 18 YR	R 175
THE BALVENIE 12 YR	R 95
THE BALVENIE 14 YR	R 125
THE BALVENIE 17 YR	R 175
BRUICHLADDICH Classic Laddie	R 135
BRUICHLADDICH Port Charlotte	R 95
THE GLENLIVET Founders Reserve	R 45
THE GLENLIVET 12 YR	R 50
THE GLENLIVET 15 YR	R 90
THE GLENLIVET 18 YR	R 150
THE GLENLIVET 21 YR	R 300
THE GLENLIVET 25 YR	R 750

COGNAC & BRANDIES

HENNESSY VERY SPECIAL	R 55
HENNESSY V.S.O.P PRIVILÈGE	R 85
HENNESSY X.O	R 245
RÉMY MARTIN V.S.O.P	R 85
RÉMY MARTIN 1738	R 115
RÉMY MARTIN X.O	R 265
MARTELL V.S SD	R 45
MARTELL CORDON BLEU	R 275
MARTELL X.O	R 320
D'USSE V.S.O.P	R 75
D'USSE X.O	R 320
KLIPDRIFT GOLD	R 50
OUDE MEESTER DEMANT 10 YR	R 45
VAN RYN'S 12 YR	R 85
VAN RYN'S 15 YR	R 160
OUDE MOLEN V.S	R 35
OUDE MOLEN V.S.O.P	R 45
OUDE MOLEN X.O	R 75

PORTS & SHERRIES

ALLESVERLOREN PORT	R 40
AXE HILL CAPE VINTAGE PORT	R 60
DOUGLAS GREEN Dry Sherry	R 45
DOUGLAS GREEN Medium Cream Sherry	R 45

GRAPPA

DALLA CIA Cabernet / Sauvignon / Merlot	R 55
NONINO RISERVA ANTICA CUVÉE	R 125
NONINO CHARDONNAY	R 95
NONINO FRIULANA	R 85
NONINO MERLOT	R 95
NONINO TRADIZIONALE	R 85

DESSERT WINES

KLEIN CONSTANTIA Vin De Constance	R 160
FLEUR DU CAP Noble Late Harvest	R 40