

# BOBO'S

BRASSERIE

## SPECIALS

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<b>GRILLED PRAWNS</b> Fennel, celery, garlic, butter, white wine & rice pilau	<b>R 165</b>
<b>LAMB NAVARIN</b> Braised lamb shoulder, baby turnip & haricot beans	<b>R 160</b>
<b>SOUS VIDE CHICKEN BREAST</b> Risotto, mushroom & lemon	<b>R 150</b>
<b>400g DRY AGED SIRLOIN ON THE BONE</b> Served with frites & sauce of choice	<b>R 255</b>
<b>PLATTER</b> Calamari, prawns & mussels	<b>R 195</b> (serves 1) <b>R 395</b> (serves 2)
<b>LANGOUSTINES</b> Garden herbs & lemon	<b>R 320</b>

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## SET MENU

2 Course R 190 - 3 Course R 240

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### STARTER

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#### BABY SQUID

Flour, sea salt & sauce persillade

OR

#### CARPACCIO

Fennel-crusted beef, spring greens, vinaigrette & comté

OR

#### GARDEN PEA TARTINES

Toasted baguette, goat's cheese & mint

### MAIN

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#### WHITE FISH GOUJONS

Breadcrumbs, sauce tartar, watercress, vinaigrette & frites

OR

#### CHICKEN PAILLARD

Garden herbs, lemon & frites

OR

#### SIRLOIN

Frites & sauce of choice

OR

#### BISTRO BURGER

Gruyère, cornichons, lettuce, tomato, dijon & beef jus

### DESSERT

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#### CRÈME BRÛLÉE

Vanilla & almond biscotti

OR

#### APPLE TARTE TATIN

Thyme & vanilla ice cream