

# BOBO'S

BRASSERIE

## WINTER SPECIALS

<b>GRILLED PRAWNS</b>	<b>R 165</b>
Fennel, celery, garlic, butter, white wine & rice pilau	
<b>LAMB NAVARIN</b>	<b>R 160</b>
Braised lamb shoulder, baby turnip & haricot beans	
<b>WHITE FISH PROVENÇAL</b>	<b>R 110</b>
Breadcrumbs, courgette & mussels provençal sauce	
<b>BISTRO STEAK</b>	<b>R 150</b>
Sirloin, vinaigrette, onion rings & watercress	
<b>SOUS VIDE CHICKEN BREAST</b>	<b>R 150</b>
Risotto, mushroom & lemon	
<b>STUFFED MUSHROOM</b>	<b>R 145</b>
Shallots, garlic, thyme, goats cheese & Parmigiana Reggiano	

## SET MENU

2 Course R 190 - 3 Course R 240

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### STARTER

#### ASPARAGUS (V)

Sauce gribiche & lemon

OR

#### FRENCH ONION SOUP

Cognac, sourdough, emmental & Gruyère

OR

#### TARTARE

Dry aged beef, capers, cornichons, potted beef,  
gentleman's relish, confit yolk & sourdough

### MAIN

#### PARISIAN DUMPLINGS (V)

Ricotta, Parmigiana Reggiano, asparagus,  
butter sauce & lemon

OR

#### BATTERED FISH

White fish, sauce gribiche & frites

OR

#### CHICKEN PAILLARD

Fine herbs, lemon, butter & rice pilau

OR

#### SIRLOIN

Sirloin steak, frites & sauce of choice

OR

#### BISTRO BURGER

Gruyère, cornichons, mustard & beef jus

### DESSERT

#### CRÈME BRÛLÉE

French vanilla & almond biscotti

OR

#### APPLE TARTE TATIN

Thyme & yoghurt ice cream

## WINTER SPECIALS

### WHITE WINE

	GLASS	BOTTLE
NEIL ELLIS Sauvignon Blanc	R 45	R 200
GLEN CARLOU Chardonnay	R 60	R 260
KEN FORRESTER OLD VINE Chenin Blanc		R 260
DIEMERSFONTEIN CARPE DIEM Voignier Reserve		R 250
PAUL CLUVER ENCOUNTER Riesling		R 220

### RED WINE

	GLASS	BOTTLE
RUSTENBERG Cabernet	R 55	R 220
GLEN CARLOU Merlot	R 55	R 220
JORDAN PROSPECTOR Syrah		R 310
MONT MARIE Director's Reserve		R 180
DIEMERSFONTEIN CARPE DIEM Pinotage		R 380
GROOT CONSTANTIA Gouverneurs Reserve Red Blend		R 780
WARWICK TRILOGY Bordeaux Blend		R 760

WHILE STOCKS LAST