

**BOB BOB RICARD**  
**EVENTS & PRIVATE DINING**



## BOB BOB RICARD

Spearheaded by entrepreneur Leonid Shutov and best known for the “Press for Champagne” button and its glitzy interiors, Bob Bob Ricard has become something of a London institution since it opened in 2008, serving a signature menu of British & French classics reinvented with the finest ingredients.

Bob Bob Ricard City – located within the Leadenhall Building – and its baby sibling Bébé Bob – a more casual and approachable concept born out of the love of chicken and caviar in Golden Square – complete the brand’s collection.

Bob Bob Ricard offers a versatile range of elegant private and semi-private dining salons, with classic British & French menus served in some of London’s most glamorous interiors.

WEBSITE







## PRIVATE DINING

Whether you're organising a business meeting, birthday lunch, engagement party or any special occasion, there are countless group dining choices at Bob Bob Ricard & Bébé Bob.



	Private Dining	Semi Private	Full Hire
Soho	18	Red Dining Room, 52 Seated	150 Seated across two floors
City	X	Red Dining Room, 56 Seated	180 Seated
City Blue Private Dining Room 1	20	X	X
City Blue Private Dining Room 2	20	X	X
City Red Private Dining Room	16	X	X
Bébé Bob	X	Red Dining Room, 20 Seated	50 Seated 80 - 100 Standing







## BOB BOB RICARD SOHO

Our Private Dining Room, modelled after the Royal Dining Carriage, captures the romance of luxury rail travel while offering the finest dining experience in the heart of Soho.

Rich dark wood panelling and gleaming brass accents frame this exclusive space, where up to 18 guests can indulge in our full À La Carte menu or opt for one of our carefully curated set menus starting from £55 per person. The room's crackling fireplace adds warmth to every occasion, while our signature "Press for Champagne" button ensures your glass is never empty.

Tucked away from the bustle of Golden Square in Soho, celebrations become memories that linger long after the last course is served.

For more information or to make an enquiry, get in touch via [soho.privatediningandevents@bobbobricard.com](mailto:soho.privatediningandevents@bobbobricard.com)

ENQUIRIES

VIRTUAL TOUR







## SOHO - RED ROOM

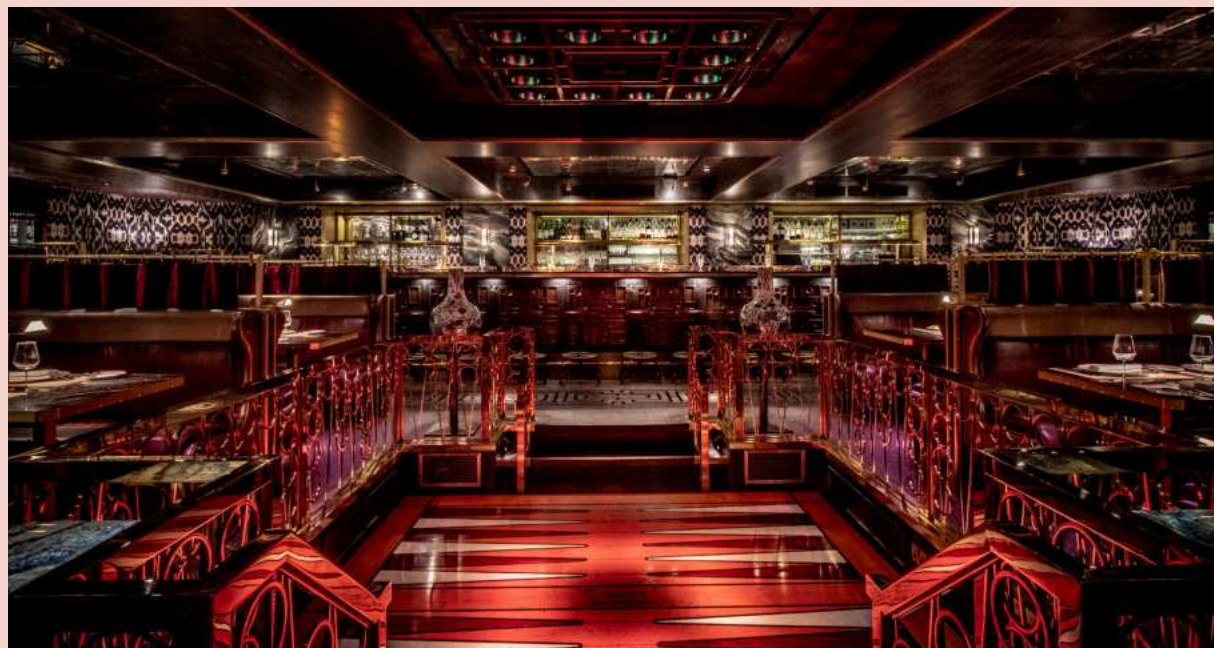
Step down into a world of sophistication. The Red Room, David Collins' most flamboyant creation, features burgundy and crimson hues and gleaming brass accents.

This theatrical space features intimate booth seating throughout, each with its very own "Press for Champagne" button, while the private bar and backgammon-inspired standing area invite guests to mingle and appreciate its charm.

### BOB BOB RICARD SOHO PRIVATE HIRE

- Seating up to 52 guests in the Red Room
- Private Bar
- Set menu available (from £55pp)
- Canapé menu available upon request
- Exclusive venue hire: seating up to 150 across both floors
- No room hire, minimum spend starting from £500, subject to date chosen

ENQUIRIES





## BOB BOB RICARD SOHO SAMPLE MENUS



BOB BOB RICARD

### NIBBLES

Smoked Almonds 5  
Gordal Olives & Pickles 7

### CANAPÉS - EACH

Cucumber Cups 3  
HUMMUS AND OLIVE OIL  
Truffle Arancini 3  
BREADED TRUFFLE AND MUSHROOM RISOTTO  
Cheese Gougères 3  
ENGLISH CHEDDAR AND AGED PARMESAN  
Smoked Salmon Roulade 3  
SOUR CREAM AND KETA CAVIAR  
Crouton with Olive Tapenade 3  
CONFIT CHERRY TOMATO AND SOUR CREAM  
Jersey Rock Oyster 4  
GRADE 'A'. SERVED AU NATUREL  
Deep-Fried Oyster 4  
IN CRISPY PANKO CRUST WITH TARTAR SAUCE

### SWEET CANAPÉS - EACH

Mini Chocolate Profiterole 4  
MINI CHOUX PASTRY, WHIPPED GUERNSEY CREAM AND DARK  
VALHRONA CHOCOLATE SAUCE

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGALLY RECOGNISED ALLERGENS IS AVAILABLE UPON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE DETAILS ON OTHER ALLERGENS. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.



BOB BOB RICARD

2 COURSE MENU - 55.00 PP  
3 COURSE MENU - 65.00 PP

### STARTER

Beetroot & Goat's Cheese  
DICED SWEET RED BEETROOT WITH GOAT'S CURD, CORNICHONS AND CAPERS. SERVED WITH CRISP BREAD (V)  
Stinking Bishop Cheese Soufflé  
DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS & COMTÉ SAUCE. SERVED WITH PEAR, APPLE & GINGER CHUTNEY  
Smoked Salmon  
COLD SMOKED SEVERN & WYE SALMON, SERVED WITH BUTTERED RYE BREAD & LEMON  
Steak Tartare  
CHOPPED RAW SCOTCH BEEF WITH CORNICHONS & CAPERS. SERVED WITH CONFIT EGG YOLK & BAGUETTE CROUTONS

### MAIN

Truffle & Champagne Humble Pie  
WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKE, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE VELOUTÉ, UNDER PUFF PASTRY (V)  
Chicken & Champagne Pie  
WITH BOLLINGER CHAMPAGNE, CHESTNUT MUSHROOMS, LEEKS, CARROTS, CARAMELIZED ONIONS & VELOUTÉ, UNDER PUFF PASTRY  
Gilt-Head Sea Bream  
FILET OF SEA BREAM, SERVED WITH SAUCE "VIERGE".  
Chicken Kyiv  
CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC & PARSLEY BUTTER

### DESSERT

Mixed Berry Cheesecake  
VEGAN CREAM CHEESE, GLUTEN FREE CRUMBLE, MIXED BERRY COMPOTE. SERVED WITH BLACK PEPPER AND STRAWBERRY SORBET (V)  
Flaming Crème Brûlée  
MADAGASCAN VANILLA, FLAMBEED AT THE TABLE  
Strawberries & Cream Soufflé  
SERVED WITH FRESH STRAWBERRIES  
Baked Saint-Marcellin & Truffle Honey  
UNPASTEURISED SAINT-MARCELLIN COWS MILK CHEESE, BAKED WITH TRUFFLE HONEY

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## BOB BOB RICARD SOHO SAMPLE MENUS



BOB BOB RICARD

3 COURSE MENU - 75.00 PP

### STARTER

#### Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

#### Steak Tartare

CHOPPED RAW SCOTCH BEEF WITH CORNICHONS & CAPERS. SERVED WITH CONFIT EGG YOLK AND BAGUETTE

#### Salmon Tartare

LOCH DUART SALMON WITH CAPERS, DILL AND TROUT ROE. SERVED WITH BAGUETTE CROUTONS

#### VSOP Prawn Cocktail

KING PRAWNS, CRISPY LETTUCE WITH VSOP COGNAC MARY ROSE SAUCE

### MAIN

#### Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKE, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE VELOUTÉ, UNDER PUFF PASTRY (V)

#### Mariner's Fish Pie

WITH BOLLINGER CHAMPAGNE, MUSSELS, PRAWNS, SMOKED HADDOCK, SOFT-BOILED EGG, CARAMELISED LEEKS AND VELOUTÉ UNDER PUFF PASTRY

#### Gilt-Head Sea Bream

FILLET OF SEA BREAM. SERVED WITH SAUCE "VIERGE".

#### Chateaubriand For One 150g

PAN-SEARED 21-DAY AGED ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS

### DESSERT

#### Mixed Berry Cheesecake

VEGAN CREAM CHEESE, GLUTEN FREE CRUMBLE, MIXED BERRY COMPOTE. SERVED WITH BLACK PEPPER AND STRAWBERRY SORBET (V)

#### Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBEED AT THE TABLE

#### Strawberries & Cream Soufflé

SERVED WITH FRESH STRAWBERRIES

#### Bbr Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS & HOT CHOCOLATE SAUCE

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BOB BOB RICARD

3 COURSE MENU - 85.00 PP  
WITH CAVIAR - 100.00 PP

### For The Table – Dégustation Of Three Caviars

A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS. SERVED WITH SOUR CREAM AND BLINIS

### STARTER

#### Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

#### Steak Tartare

CHOPPED RAW SCOTCH BEEF WITH CORNICHONS & CAPERS. SERVED WITH CONFIT EGG YOLK AND BAGUETTE

#### Salmon Tartare

LOCH DUART SALMON WITH CAPERS, DILL AND TROUT ROE. SERVED WITH BAGUETTE CROUTONS

#### Lobster, Scallop & Shrimp Pelmeni

TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE

### MAIN

#### Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKE, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE VELOUTÉ, UNDER PUFF PASTRY (V)

#### Lemon Sole

PAN FRIED LEMON SOLE. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

#### Lobster Macaroni & Cheese

WHOLE LOBSTER TAIL, WITH ENGLISH CHEDDAR, MOZZARELLA & AGED PARMESAN.

#### Beef Wellington For Two

21-DAY AGED FILLET OF ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS.

### DESSERT

#### Mixed Berry Cheesecake

VEGAN CREAM CHEESE, GLUTEN FREE CRUMBLE, MIXED BERRY COMPOTE. SERVED WITH BLACK PEPPER AND STRAWBERRY SORBET (V)

#### Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBEED AT THE TABLE

#### Strawberries & Cream Soufflé

SERVED WITH FRESH STRAWBERRIES

#### Bbr Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS & HOT CHOCOLATE SAUCE

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## BOB BOB RICARD CITY

Where maritime luxury meets modern sophistication, Bob Bob Ricard City offers an escape into nautical elegance. Inspired by the Royal Yacht Britannia and contemporary super yachts, our private spaces provide an extraordinary setting for your next celebration, in the iconic Leadenhall Building.

### Private Events & Exclusive Hire

Host your corporate event, wedding celebration, birthday or product launch in our elegantly designed space. Polished brass, rich mahogany and art deco details create an atmosphere of refined luxury that will impress your guests.

### Semi Private Hire

Red Dining Room - Semi-private hire for up to 56 seated guests. Ideal for intimate gatherings with impact.

### Exclusive Hire

Full Venue - Exclusive hire for up to 180 seated guests. Complete privacy with dedicated service throughout.

- Press for Champagne Button at every table
- Private Bar with bespoke cocktail service
- Classic British-French Menu adaptable for your event
- Breathtaking Views from the landmark Leadenhall Building

Perfect for corporate entertaining, celebrations, weddings, and special occasions.

VIRTUAL TOUR







## CITY PRIVATE DINING

### RED DINING ROOM

An elegant space where up to 16 guests can indulge in French & British classics. Rich red upholstery and bevelled mirrors create an atmosphere of intimate opulence, while striking Art Deco fixtures cast a warm glow over any celebration. The private reception area sets the stage for an unforgettable evening.

### BLUE DINING ROOM 1

Bathed in natural light from floor-to-ceiling windows, this airy dining salon seats up to 20 guests. Art Deco lighting enhances the bevelled mirrors, while brass accents add subtle sophistication. Begin your evening in the private reception area, perfect for Champagne and canapés before the main event.

### BLUE DINING ROOM 2

Reminiscent of a Captain's private quarters, the space marries dark mahogany with gleaming metallic accents. Here, up to 20 guests can dine beneath Art Deco lighting, while blue upholstered chairs add a touch of maritime splendour. Your evening begins in our private reception area, perfect for welcoming guests with champagne—summoned, naturally, at the touch of a button.

The discrete audio-visual equipment, incorporated in the wall mounted art TV, also makes the space suitable for meetings and presentations.

ENQUIRIES







# CITY

## BOB BOB RICARD CITY PRIVATE HIRE

- Seating up to 56 guests in the Red Room
- Set menu available (from £55pp)
- Canapé menu available upon request
- Exclusive venue hire: seating up to 180 guests
- No room hire, minimum spend starting from £500, subject to date chosen

For more information or to make an enquiry, get in touch via [city.privatediningandevents@bobbobricard.com](mailto:city.privatediningandevents@bobbobricard.com)

### ENQUIRIES







## BOB BOB RICARD CITY SAMPLE MENUS



### NIBBLES

Smoked Almonds 5  
Gordal Olives & Pickles 7

### CANAPÉS - EACH

Cucumber Cups 3  
HUMMUS AND OLIVE OIL  
Truffle Arancini 3  
BREADED TRUFFLE AND MUSHROOM RISOTTO  
Cheese Gougères 3  
ENGLISH CHEDDAR AND AGED PARMESAN  
Smoked Salmon Roulade 3  
SOUR CREAM AND KETA CAVIAR  
Crouton with Olive Tapenade 3  
CONFIT CHERRY TOMATO AND SOUR CREAM  
Jersey Rock Oyster 4  
GRADE 'A'. SERVED AU NATUREL  
Deep-Fried Oyster 4  
IN CRISPY PANKO CRUST WITH TARTAR SAUCE

### SWEET CANAPÉS - EACH

Mini Chocolate Profiterole 4  
MINI CHOUX PASTRY, WHIPPED GUERNSEY CREAM AND DARK  
VALRHONA CHOCOLATE SAUCE

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2 COURSE MENU - 55.00 PP  
3 COURSE MENU - 65.00 PP

### STARTER

Tomato Salad  
HERITAGE TOMATOES WITH BASIL SAUCE AND OLIVE CRACKER (V)  
Escargots en Persillade  
SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS  
Smoked Salmon  
COLD SMOKED SEVERN & WYE SALMON, SERVED WITH BUTTERED RYE BREAD & LEMON  
Steak Tartare  
CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS & CAPERS. SERVED WITH CONFIT EGG YOLK & BAGUETTE CROUTONS

### MAIN

Truffle & Champagne Humble Pie  
WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKE, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE VELOUTÉ, UNDER PUFF PASTRY (V)  
Chicken & Champagne Pie  
WITH BOLLINGER CHAMPAGNE, CHESTNUT MUSHROOMS, LEEKS, CARROTS, CARAMELIZED ONIONS & VELOUTÉ, UNDER PUFF PASTRY  
Gilt-Head Sea Bream  
FILLET OF SEA BREAM. SERVED WITH SAUCE "VIERGE".  
Chicken Kyiv  
CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC & PARSLEY BUTTER

### DESSERT

Black Forest  
VALRHONA CHOCOLATE MOUSSE, CHOCOLATE SPONGE AND CHANTILLY CREAM. SERVED WITH A MORELLO CHERRY SORBET (V)  
Floating Island  
CREME ANGLAISE, TOASTED OATS AND RASPBERRIES  
Flaming Crème Brûlée  
MADAGASCAN VANILLA, FLAMBEED AT THE TABLE  
Stinking Bishop Cheese Soufflé  
DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTE SAUCE. SERVED WITH PEAR, APPLE & GINGER CHUTNEY

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## BOB BOB RICARD CITY SAMPLE MENUS



3 COURSE MENU - 75.00 PP

### STARTER

**Truffle, Potato & Mushroom Vareniki**

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

**Steak Tartare**

CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS & CAPERS. SERVED WITH CONFIT EGG YOLK AND BAGUETTE

**48 Hour Cured Salmon**

LOCH DUART SALMON SERVED WITH CITRUS, CAPERS AND TROUT ROE

**Escargots en Persillade**

SNAILS IN PARSLEY & GARLIC BUTTER WITH SMOKED ALSACE BACON POTATO FOAM AND RYE CROUTONS

### MAIN

**Truffle & Champagne Humble Pie**

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE VELOUTÉ, UNDER PUFF PASTRY (V)

**Fillet of Fish**

DEEP FRIED SEA BASS FILLET IN CRISPY PANKO CRUST. SERVED WITH TARTAR SAUCE AND LEMON

**Chicken Kyiv**

CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC AND PARSLEY BUTTER

**Chateaubriand For One 150g**

PAN-SEARED 21-DAY AGED ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS

### DESSERT

**Bbr Signature Chocolate Glory**

VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS & HOT CHOCOLATE SAUCE

**Flaming Crème Brûlée**

MADAGASCAN VANILLA, FLAMBEED AT THE TABLE

**Lemon Meringue Tart**

LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

**Stinking Bishop Cheese Soufflé**

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY

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3 COURSE MENU - 85.00 PP  
WITH CAVIAR - 100.00 PP

**For The Table – Dégustation Of Three Caviars**

A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS. SERVED WITH SOUR CREAM AND BLINIS

### STARTER

**Truffle, Potato & Mushroom Vareniki**

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

**Steak Tartare**

CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS. SERVED WITH CONFIT EGG YOLK AND BAGUETTE

**48 Hour Cured Salmon**

LOCH DUART SALMON SERVED WITH CITRUS, CAPERS AND TROUT ROE

**Lobster, Scallop & Shrimp Pelmeni**

TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE

### MAIN

**Truffle & Champagne Humble Pie**

BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE VELOUTÉ, PUFF PASTRY (V)

**Lemon Sole Meunière**

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISSETTE

**Lobster Tail Macaroni & Cheese**

WITH ENGLISH CHEDDAR, MOZZARELLA & AGED PARMESAN

**Beef Wellington For Two**

21-DAY AGED FILLET OF ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS. ALLOW 45 MINUTES

### DESSERT

**Bbr Signature Chocolate Glory**

VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS & HOT CHOCOLATE SAUCE

**Flaming Crème Brûlée**

MADAGASCAN VANILLA, FLAMBEED AT THE TABLE

**Lemon Meringue Tart**

LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

**Stinking Bishop Cheese Soufflé**

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE & GINGER CHUTNEY

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## BOB BOB RICARD CITY SAMPLE MENUS



3 COURSE MENU - 105.00 PP

### STARTER

**Truffle, Potato & Mushroom Vareniki**

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

**Steak Tartare**

CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS & CAPERS. SERVED WITH CONFIT EGG YOLK AND BAGUETTE

**48 Hour Cured Salmon**

LOCH DUART SALMON SERVED WITH CITRUS, CAPERS AND TROUT ROE

**Escargots en Persillade**

SNAILS IN PARSLEY & GARLIC BUTTER WITH SMOKED ALSACE BACON POTATO FOAM AND RYE CROUTONS

### MAIN

**Côte de Boeuf on the Bone for Two 900g**

35 DAY PINK HIMALAYAN SALT WALL DRY AGED, GRASS FED SCOTCH BEEF  
SERVED WITH A CHOICE OF BONE MARROW BORDELAISE, BEARNAISE OR PEPPERCORN

**Lemon Sole Meunière**

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

**Truffle & Champagne Humble Pie**

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE VELOUTÉ,  
UNDER PUFF PASTRY (V)

### DESSERT

**Bbr Signature Chocolate Glory**

VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS &  
HOT CHOCOLATE SAUCE

**Stinking Bishop Cheese Soufflé**

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY

**Lemon Meringue Tart**

LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

**Flaming Crème Brûlée**

MADAGASCAN VANILLA, FLAMBEED AT THE TABLE

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## BEBE BOB

Where rotisserie meets glamour, Bébé Bob brings a fresh spirit to Golden Square. The younger sibling to Bob Bob Ricard inherits the family's love for luxury but brings its own twist to it – think perfectly roast chicken with a side of caviar.

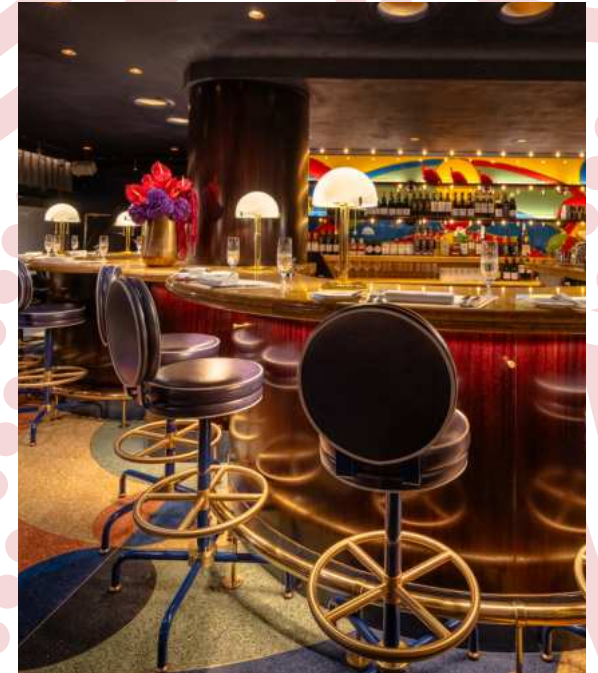
Tucked away at the back of our vibrant main restaurant, The Red Room offers a playful refuge for up to 20 guests. Pop art adds splashes of colour to the walls, while red upholstered chairs and buttery leather banquettes invite you to settle in for an evening of indulgence. Marble tables set the stage for our signature dishes, whether you choose to explore the À La Carte menu or opt for our carefully curated set offerings.

Here, comfort food receives its crown, and every gathering feels like a celebration.

### BÉBÉ BOB PRIVATE HIRE

- Seating up to 20 guests in the Semi-Private Red Room
- Set menu available (from £55pp)
- Canapé menu available upon request
- Exclusive venue hire: seating up to 50 guests, or 80 standing

ENQUIRIES







## BÉBÉ BOB SAMPLE MENUS

### **bebe bob**

#### CAVIAR EXPERIENCE

##### **Oscietra Caviar Bébé Bump** - 20 per person

A "CAVIAR BUMP" IS WIDELY RECOGNISED AS THE PUREST WAY TO ENJOY CAVIAR - SAVOURED DIRECTLY FROM THE BACK OF YOUR HAND. LESS COMMONLY KNOWN IS THAT ICE-COLD VODKA SERVES AS THE ULTIMATE PALATE CLEANSER, ENHANCING THE EXPERIENCE.

##### **Oscietra Caviar & Tableside Crêpes at Bébé Bob**

Crêpes, Caviar & a Touch of Theatre - 295 per 125g Tin

ELEVATE YOUR NEXT EVENT WITH OUR EXCLUSIVE OSCIETRA CAVIAR & TABLESIDE CRÊPES TROLLEY - AN ELEGANT AND INTERACTIVE EXPERIENCE. TRADITIONAL SLAVIC CRÊPES ARE FRESHLY PREPARED BEFORE YOUR GUESTS AND SERVED ALONGSIDE OUR SIGNATURE 125G BÉBÉ BOB OSCIETRA CAVIAR. THIS BESPOKE OFFERING INCLUDES ONE CRÊPE PER GUEST AND A 125G TIN OF CAVIAR, MAKING IT THE ULTIMATE SHOWSTOPPING ADDITION TO ANY OCCASION.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGALLY RECOGNISED ALLERGENS IS AVAILABLE UPON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE DETAILS ON OTHER ALLERGENS. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.

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#### NIBBLES

Smoked Almonds 5

Gordal Olives & Pickles 7

Schnuggets Box 10

CHICKEN SCHNITZEL NUGGETS SERVED WITH GOCHUJANG CHILLI MAYONNAISE

#### CANAPÉS - EACH

Truffle Arancini 3

BREADED TRUFFLE AND MUSHROOM RISOTTO

Rosti & Trout Roe 4

TROUT ROE ON A MINI POTATO ROSTI, SOUR CREAM

Rosti & Steak Tartare 4

STEAK TARTARE ON A MINI POTATO ROSTI

Chicken Fat & Jam Doughnut 7

SAVOURY MINI DOUGHNUT, CHICKEN LIVER PARFAIT, TAWNY PORT JAM, DIPPED IN CHICKEN JUS AND CHICKEN CRACKLING

Rosti & Caviar 8

OSCIETRA CAVIAR ON A MINI POTATO ROSTI, SOUR CREAM

#### SWEET CANAPÉS - EACH

Lemon Cream Doughnut 4

SWEET MINI DOUGHNUT, LEMON CREAM, DUSTED WITH SUGAR

Raspberry Doughnut 4

SWEET MINI DOUGHNUT, RASPBERRY JAM, DUSTED WITH SUGAR

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## BÉBÉ BOB SAMPLE MENUS

# bébé bob

2 COURSE MENU - 45.00 PP  
3 COURSE MENU - 55.00 PP

### STARTER

#### Courgette Carpaccio

WITH ROASTED HAZELNUTS, OLIVE OIL, LEMON AND HONEY (V)

#### Blini Crêpe & Smoked Salmon

WITH COLD-SMOKED SEVERN & WYE SALMON AND SOUR CREAM

#### Baked Saint-Marcellin & Truffle Honey

UNPASTEURISED SAINT-MARCELLIN COWS MILK CHEESE BAKED WITH TRUFFLE HONEY

### MAIN

#### Vegan Schnitzel

BRINED TOFU SCHNITZEL, DEEP FRIED IN PANKO CRUMBS FOR EXTRA CRISPY TEXTURE.  
SERVED WITH GARLIC AND PARSLEY "BUTTER" (V)

#### Schnugget Caesar

CAESAR SALAD WITH CHICKEN SCHNITZEL NUGGETS, BABY GEM LETTUCE, GARLIC CAESAR DRESSING,  
CROUTONS AND AGED PARMESAN

#### Chicken Schnitzel

BREAST OF SLOW-GROWN COTSWOLD WHITE CHICKEN, DEEP FRIED IN PANKO CRUMBS FOR EXTRA  
CRISPY TEXTURE. SERVED WITH PARSLEY & GARLIC BUTTER

#### Vendée Chicken

ROASTED RARE BREED CHICKEN FROM VENDÉE, WESTERN FRANCE, RAISED OUTDOORS FOR MOST OF ITS LIFE.  
IT IS SOFT, JUICY AND TENDER. SERVED WITH CHICKEN JUS

### DESSERT

#### Pineapple Carpaccio with Chilli & Mint

RUM-CURED PINEAPPLE, COCONUT SORBET, PICKLED CHILLI (V)

#### Profiteroles

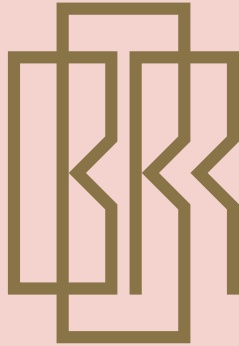
CRISPY CHOUX PASTRY FILLED WITH WHIPPED GUERNSEY CREAM.  
SERVED WITH VALRHONA DARK CHOCOLATE SAUCE

#### Crème Caramel

DARK SALTED CARAMEL & VANILLA SAUCE

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BOB BOB RICARD

SOHO

ENQUIRIES

CITY

ENQUIRIES



BEBE BOB

ENQUIRIES