

COURCHEVEL



STREET FOOD



BEEF

KOBE BEEF PROSCIUTTO

69

Kobe beef ham, worldwide exclusivity
& panettone salato

RIBEYE HAM

37

Beef prosciutto & panettone salato

BABY KEBABS

34

Mini Wagyu & Angus beef shawarma,
wheat galette, tahini

MINI BURGERS

39

Beef, cheese, secret sauce, pickles

GYOZAS

30

Wagyu beef & Angus ravioli, vinegary jalapeño sauce

QUESADILLAS

37

Braised Wagyu, oaxaca cheese, black truffle

LAS CROQUETAS DEL BEEF

22

Beef croquettes, whole-grain mustard

BAO BUN

36

Korean buns, jasmine tea smoked Wagyu beef

CROQUE SANDO

34

Dry aged beef ribeye prosciutto,
Mozzarella cheese & La Sauce Beefbar

BEEFY BRAVAS

58

Potato mille-feuille, Kobe beef tartare and beef jamón

• Caviar supplement

+15



LEAF

TRUFFLE PIZZA

44

Cantal, Truffle cream & black truffle

ROCK CORN

24

Pop corn in tempura, spicy mayonnaise

SUPER KALE

34

Avocado, Parmesan, tomato, lemon zest

STRACCIATELLA FATTOUSH

33

Stracciatella, tomatoes, cucumber,
pita, fresh herbs



REEF

CRAB TACOS

41

Crispy king crab tacos, cashews, satay sauce

CRAB SALAD TOBIKO

42

Crab salad, tobiko, egg mimosa,
caramelized peanuts

HAMACHI CRUDO

39

Yellowtail, lemon soy sauce, black truffle



Allergen details are available on request and can be viewed via the QR code above. Net prices in euros, service included, beverages not included.
All our “homemade” dishes are prepared on-site using fresh ingredients. A selection of vegan dishes is available upon request; please ask our team for more information.
Meat origin: France. Truffle variety: Tuber melanosporum. Fish origin: whenever possible, we source from sustainable and responsible fisheries.

Please note that our dishes may contain, as ingredients or traces, the following allergens: eggs, milk and dairy products, gluten-containing cereals, mustard, sulfites, nuts, sesame, peanuts, celery, fish, mollusks, crustaceans, lupin, and soy. Due to our preparation methods, we cannot guarantee the absence of cross-contamination.

For dietary requirements or allergies, gluten-free pasta and gluten-free bread are available upon request.

COMFORT FOOD



PASTASCIUTTA

WAGYU BOLOGNESE 58

Homemade Wagyu beef ragu

classic pappardelle

KOBE CARBONARA 49

Mezze maniche, beef carbonara,

Kobe beef Karasumi



TEMPURA

BEEFY CORDON BLEU 63

Veal filet, Wagyu beef prosciutto,

melted cheese, Panko, black truffle cream



STEAMED

CHILEAN SEA BASS 61

Steamed Chilean sea bass fillet,

capers & fresh ginger



FILETS IN SAUCE

Choose your filet then your sauce

TERROIR FILET, 200g 69

WAGYU FILET, 200g 110

Choose your sauce

BEEFBAR SIGNATURE SAUCE

Sauce with butter, black truffle & an extract

Original Sauce Relais de Paris

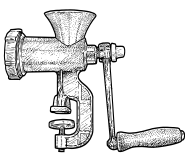
TRADITIONAL PEPPER SAUCE

Black pepper, cream, flambéed Cognac

BÉARNAISE SAUCE

Béarnaise, shallots, tarragon,

chervil, white wine



GROUND

ULTIMATE SMASH CHEESEBURGER 45

Double patty, cheese, pickles



ROBATA

LEMON CHICKEN 39

Lemon-marinated chicken

UNAGI SALMON 64

Braised cooked, yuzu unagi sauce



GRILLED

TERROIR BEEF

Giraudi Selection, France

CENTER CUT FILET 66

CHATEAUBRIAND, 600g for 2 145

BLACK ANGUS BEEF

Rangers Valley, Australia

Creekstone Farms, USA

BAVETTE WITH SHALLOTS 47

NEW YORK STRIP 72

RIBEYE CAP 65

CENTER CUT RIBEYE 85

CENTER CUT FILET 110

CHATEAUBRIAND, 600g for 2 200

WAGYU BEEF

Rangers Valley, Australia

Snake River Farms, USA

Whispering Dunes, Namibia

FILET MIGNON 105

RIBEYE CAP 110

CENTER CUT RIBEYE 150

DOUBLE RIBEYE, 500g for 2 250

TOMAHAWK, ± 1.4kg for 2/3 510

MILK FED VEAL

Van Drie, Netherlands

CENTER CUT FILET, our favorite 55



BEEFBAR RÉSERVE 67

Selection of the finest Japanese Wagyu origins, 200g

WORLD EXCLUSIVE CUTS

BAVETTE KAGOSHIMA SUNFLOWER 95

鹿児島バベット

PICANHA KATANA MIYAZAKI CITRUS 95

カタナピッカーニャ

KOBE BEEF KISS 135

神戸ビーフキス

EMPEROR CUTS

KOBE BEEF 神戸肉 150 / 100g

MATSUSAKA 松阪 150 / 100g

HIDA 飛騨牛 120 / 100g

NUMAMOTO 沼本和牛 120 / 100g

WINE-GYU ワイン牛 110 / 100g

MIYAZAKI 宮崎和牛 110 / 100g

HOKKAIDO 北海道和牛 110 / 100g

KAGOSHIMA 鹿児島和牛 110 / 100g

Based on availability, 200g minimum

SIDES

HOMEMADE POTATO MASH

Classic 12

Gravy 13

Lemon & lime 13

Mild jalapeño pepper 13

Caviar 25

Truffle cream 25

Black truffle 25

SIGNATURE SAUCES

Beefbar / Traditional pepper / Béarnaise 15

FRENCH FRIES

Homemade & handcut 15

Parmesan & black truffle 30

VEGETABLES

Roasted jalapeños 18

Seasonal vegetables 15

Sauteed Mushrooms 15



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