

STREET FOOD



BEEF

RIBEYE HAM 31

Smoked ham, cured for 40 days

• Add savory toasted panettone +12

(2) (3) (5)

KOBE BEEF PROSCIUTTO 68

Kobe beef ham, worldwide Exclusive

& savory toasted panettone

(2) (6) (12) (13)

LE RELAIS CROISSANT 23

Savoury croissant, ribeye ham,

straciatella cheese, summer black truffles

(2) (5) (6) (12)

BAO BUN 29

Korean buns, jasmine tea smoked Kobe beef

(2) (3) (4) (13) (14)

KOBE GYROS 29

Mini Kobe beef & Angus gyros,

wheat galette, tahini

(1) (2) (7) (12)

QUESADILLAS 28

Braised Wagyu, Manchego cheese, summer truffle

(2) (5) (7) (12)

MINI SMASHED BURGERS 29

Beef, cheese, secret sauce, pickles

(2) (3) (6) (12) (13)



LEAF

TRUFFLE PIZZA 34

Cantal, Truffle cream & summer truffle

(2) (6) (12)

ROCK CORN 16

Sweet corn in tempura, spicy mayonnaise

(2) (3) (4) (5)

SUPER KALE 26

Avocado, Parmesan, cherry tomatoes, lemon zest

(2) (3) (11) (12)

RAINBOW AVOCADO TOAST 20

Beetroot hummus, red chilli, salad & black sesame

(1) (2)

AVOCADO HOUMOUS 19

Avocado, tahini and carasau bread

(1) (2)



REEF

LOBSTER TACOS* 38

Crunchy lobster tacos, cashews, satay sauce

• Add caviar +20

(1) (2) (3) (6) (9) (14)

SEABASS SCARPETTA 29

Seabass Sashimi, tomato, passion fruit,

tuna bottarga

(6) (11)

COMFORT FOOD



PASTASCIUTTA

SMOKED BEEF AMATRICIANA

39

Rigatoni, 45-day smoked ribeye ham, Pecorino cheese
(2) (3) (5) (12)



TEMPURA

BEEFY CORDON BLEU

49

Veal filet, beef ribeye ham, melted cheese,
Panko, truffle cream
(2) (3) (12)

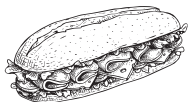


ROBATA

LEMON CHICKEN

30

Lemon-marinated chicken cooked
on the barbecue
(1)



SANDWICHES

STEAK AND EGG OPEN SANDWICH

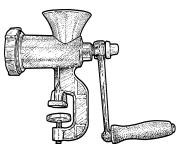
29

Sour dough bread, beef fillet, free range fried eggs,
truffle bearnaise, Crispy potatoes.
(1) (2) (6)

STEAK-FRITES BAGUETTE

22

Baguette tradition, beef tagliata, Beefbar sauce



GROUND

FRENCHY BURGER

39

Fried egg on a double Black Angus
cheeseburger & croissant bun
(2) (6) (12)



EGGS

TRUFFLE SCRAMBLED 20

English muffin, scrambled eggs,
summer truffles & garden leaves
(2) (6) (12)

BEEFY BENEDICTS 27

Brioche bun, pulled Wagyu, poached
eggs and summer truffles
(1) (2) (4) (5) (6) (12)

POTATO & POACHED EGGS 22

Potato cake, free range eggs, beef smoked ham,
truffle and karasumi, hollandaise sauce
(1) (2) (4) (5) (12)



SIGNATURE FILETS-FRITES

Choose your filet then your sauce

TERROIR FILET, 200g 48

WAGYU FILET, 200g 115

JAPANESE WAGYU FILET, 200g 170

Choose your sauce

BEEFBAR SIGNATURE SAUCE

Sauce with butter, black truffle & an extract
Original Sauce Relais de Paris

PARADISE PEPPER SAUCE

Sarawak black pepper, pink peppercorn,
yellow mustard

BÉARNAISE SAUCE

Béarnaise, shallots, tarragon,
chervil, white wine



GRILLED

BLACK ANGUS BEEF

Upon availability

Ranger Valley, Australia

Creekstone Farms, USA

FILET MIGNON	77
CHATEAUBRIAND, 600g for two	190
BONE-IN RIBEYE	190

WAGYU BEEF

Upon availability

Ranger Valley, Australia

Snake River Farms, USA

TAGLIATA	58
DOUBLE RIBEYE, 500g for 1/2	248
TOMAHAWK, 1.4kg	440

MILK FED VEAL

Van Drie, Netherlands

CENTER CUT FILET, our favorite	46
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TEPPANYAKI

CATCH OF THE DAY

Selection of the best origins of Japanese Wagyu

Based on availability, 200g minimum

KOBE BEEF 神戸肉 130 / 100g

HIDA 飛騨牛 98 / 100g

NUMAMOTO 沼本和牛 98 / 100g

MIYAZAKI 宮崎和牛 85 / 100g

HOKKAIDO 北海道和牛 85 / 100g

KAGOSHIMA ワイン牛 85 / 100g

SIDES

HOMEMADE POTATO MASH ⁽²⁾ ⁽¹²⁾

Classic	10
Summer truffle	15

SIGNATURE SAUCES

Beefbar sauce ⁽²⁾ ⁽³⁾ ⁽⁴⁾ ⁽⁶⁾ ⁽⁹⁾ ⁽¹²⁾	11
Paradise Pepper sauce ⁽²⁾ ⁽³⁾ ⁽⁴⁾ ⁽¹²⁾	10
Béarnaise sauce	10

FRESH FRENCH FRIES

Homemade & handcut	10
Dry anary cheese & black truffle ⁽¹²⁾	18

VEGETABLES

Corn on the cob ⁽²⁾ ⁽³⁾ ⁽⁵⁾ ⁽⁶⁾	11
Seasonal vegetables ⁽¹⁴⁾	12

Bread basket **9**

Please inform your server for any allergies or intolerances you may have (1) Sesame, (2) Gluten, (3) Soya, (4) Celery, (5) Mustard seed, (6) Egg, (7) Oats, (8) Lupine, (9) Shells, (10) Clams, (11) Fish, (12) Dairy, (13) Nuts, (14) Sulfite. Above prices are in Euro and include all applicable taxes (MT, VAT) Our frozen products are marked (*) Extra virgin olive oil is used for our dishes and a mixture of seed oils for fried products. Market Inspector: Nikos Chatzipetros