

BUSINESS LUNCH MENU 39€

SERVED FOR LUNCH ONLY FROM MONDAY TO FRIDAY

A GLASS OF RED, ROSÉ OR WHITE WINE +10€

STARTER OF THE DAY OR MINI KALE

Main to choose :

GINGER SEABREAM

• Seabream fillet, Imperial soy sauce,
fresh ginger

CHICKEN-FRITES

• Chicken breast,
sauce Beefbar & fries

WAGYU TAGLIATA

• Beef tagliata &
fresh French fries

WOK PEPPER BEEF

• Paradise pepper stir fried beef,
roasted aubergines

STREET FOOD



LEAF

ICONIC PIZZA	24
Roquette, Parmesan, truffle cream & Black truffle	
• Add Kobe beef Prosciutto	+33
ROCK CORN	18
Sweet corn in tempura, spicy mayonnaise	
AVOCADO HOUMOUS	21
Avocado, tahini, socca crisps	
STRACCIATELLA FATTOUSH	24
Stracciatella, tomatoes, cucumber, pita, fresh herbs	
SUPER KALE	22
Avocado, Parmesan, cherry tomatoes, lemon zests	



BEEF

RIBEYE HAM	29	KOBE BEEF PROSCIUTTO	59
Smoked ham, cured for 40 days		Kobe beef ham, worldwide exclusivity	
• Add savory toasted panettone	+15	• Add savory toasted panettone	+15
CROQUE SANDO	29	SIGNATURE CARPACCIO	39
Dry aged beef ribeye ham, Mozzarella cheese "La Sauce Beefbar"		Thin Wagyu beef fillet tart, za'atar & maple syrup	
VITELLO TONNATO	24	KFC	22
Veal fillet & tonatto sauce		Kobe beef tallow fried chicken, Cinzano marinade & Sichuan pepper sauce	
BAO BUN	24	QUESADILLAS	22
Korean buns, jasmine tea smoked Kobe beef		Braised Wagyu beef, oaxaca cheese, Black truffle	
SMALL KEBAB	22	MINI BIG K™	25
Mini Kobe & Angus beef shawarma, wheat galette, tahini		Mini Kobe beef bacon burgers & sauces	



REEF

PASSION FRUIT TIRADITO	25
Seabass, passion fruit, sichuan pepper oil	
LOBSTER TACOS	36
Crunchy lobster tacos, cashews, satay sauce	
TOSTADITAS DI ATUN	18
Crispy tuna tacos, avocado, sesame	

COMFORT FOOD



GRILLED

TERROIR BEEF	
Giraudi Selection, France	
FILET MIGNON, 200g	38
CHATEAUBRIAND, 500g	95
BLACK ANGUS BEEF	
Based on availability	
Rangers Valley, Australia	
Creekstone Farms, USA	
RIBEYE CAP, 200g	48
STRIPLOIN, 300g	49
CENTER CUT RIBEYE, 300g	69
T-BONE, ± 1.5kg	100g/ 19
WAGYU BEEF	
Based on availability	
Rangers Valley, Australia	
Snake River Farms, USA	
TAGLIATA, tomatoes, Parmesan, 200g	38
MILK FED VEAL	
Van Drie, Netherlands	
CENTER CUT VEAL FILET, 250g	36



TEPPANYAKI

Certified kobe beef
EMPEROR'S CUT, 200g



LA SAUCE BEEF BAR

FILET-FRITES 43
The splendid french filet-frites, 200g
black truffled butter sauce, with extract
of Sauce Originale Relais de Paris

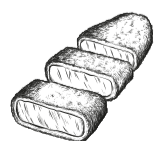
PARADIS PEPPER FILET 43
Pepper crusted & Paradise Pepper sauce



BARBECUE

SPICY BEEF 43
Habanero beef & chimichurri herbs

LEMON CHICKEN ROBATA 38
Lemon marinated chicken
cooked on barbecue



TEMPURA

TONKATSU MILANESE 33
Veal fillet, Milanese style
with Panko breadcrumbs



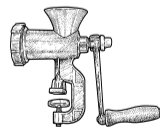
WOK

PEPPER BEEF 36
Paradise pepper stir fried beef,
roasted aubergines, jasmine rice



PASTASCIUTTA

WAGYU BOLOGNESE 39
Homemade Wagyu beef ragu
pappardelle, Parmesan



GROUND

BURGER BOMB 32
Double Black Angus cheeseburger, pulled
beef, bone marrow, candied & crispy red
onions, pickles

"POLPETTE" MEATBALLS STYLE 32
Veal & smoked scamorza meatballs



STEAMED

GINGER SEABREAM 36
Seabream fillet, Imperial soy sauce,
fresh ginger



PLANT-BASED

ORGANIC CAULIFLOWER STEAK 24
Cauliflower chateaubriand, green tahini
sauce, pomegranate & sesame



SIDES

HOMEMADE POTATO MASH	
Classic	10
Lemon & yuzu	10
Mild jalapeño pepper	10
La sauce Beefbar	12
Crispy Kobe beef bacon	18
Black truffle	24
SAUCES SIGNATURE	
Sauce beefbar	12
Paradise pepper sauce	12
OUR FRESH FRENCH FRIES	
Homemade & handcut	10
Parmesan & Black truffle	24
VEGETABLES	
Seasonal vegetables	12
Zucchini	12

