

STREET FOOD



LEAF

TRUFFLE PIZZA ^{(3) (5) (10)} ✱ 20
Fontina, truffle cream & truffle

MISO SPINACH ^{(3) (5) (9)} 24
Baby spinach, green beans, Manchego, miso

SUPER KALE ^{(3) (4) (5) (10)} 26
Avocado, Parmesan, cherry tomatoes, lemon zests



BEEF

KOBE BEEF PROSCIUTTO ^{🌱 (3) (5) (10) (11)} ✱ 55
Kobe beef ham, worldwide exclusivity
& panettone salato en italien

BEEF PROSCIUTTO ^{(3) (5) (10) (11)} ✱ 29
45-day cured beef ham & savory panettone

QUESADILLAS ^{(3) (5) (10)} ✱ 27
Pulled beef, oaxaca cheese, truffle & chimichurri sauce

BABY KEBAB ^{(3) (5) (8)} ✱ 26
Mini Wagyu & Angus beef shawarma, wheat galette, tahini

MINI SMASHED BURGERS ^{(1) (3) (5) (6) (10) (11)} ✱ 29
Beef, cheese, secret sauce, pickles



REEF

HAMACHI CRUDO ^{(4) (5) (9) (10)} ✱ 28
Yellowtail, lemon soy sauce, truffle

SEABASS SCARPETTA SASHIMI ^{(4) (5) (10)} ✱ 28
Seabass sashimi, tomato, passion
fruit and tuna bottarga

COMFORT FOOD



PASTA & RISOTTO

WAGYU & VEAL BOLOGNESE ^{(3) (5) (7) (10) (11)} ✱ 38
Homemade Wagyu beef & veal ragu pappardelle,
Parmesan

KOBE BEEF CARBONARA ^{(3) (5) (10) (11)} ✱ 36
Mezze maniche pasta, Kobe beef ham, Parmesan
cheese & smoked Kobe beef Karasumi

SMOKED BEEF AMATRICIANA ^{(3) (5) (10)} ✱ 32
Rigatoni, 45-day smoked ribeye ham



WOK

SZECHUAN PEPPER VEAL ^{(2) (3) (5) (6) (9) (10)} 33
Paradise Pepper stir fried veal,
roasted aubergines, jasmine rice



ROBATA

KOREAN BBQ ^{(5) (8)} 49
Wagyu beef hanger steak marinated in Gochujang



STEAMED

STEAMED COD ^{(2) (4) (9)} ✱ 34
Ginger caper relish, almonds



BUSINESS LUNCH

BEEFBAR SAUCE MENU ^{(2) (3) (6)}
Black truffled butter sauce,
with extract of Sauce Originale Relais de Paris
• Spring mix, walnuts, Manchego
Then choose :
• The iconic steak-frites ^{(5) (6) (7)} 29
• The splendid filet-frites ^{(5) (6) (7)} 39
• Chicken supreme-frites ^{(5) (6) (7)} 27
• Relais double cheeseburger-frites ^{(3) (5) (6) (11)} ✱ 29

SUPERBOWL MENU 28
Quinoa, avocado, cherry tomatoes,
green beans, zucchini, carrots
• Chicken supreme / Grilled salmon ✱

MILANESE MENU 37
• Starter or soup of the day
• Veal fillet milanese

TAGLIATA MENU 29
• Starter or soup of the day
• Beef tagliata & homemade French fries ^{(6) (7)}

BEEF TARTARE MENU 29
• Starter or soup of the day
• Beef filet tartare & homemade French fries

A glass of red, rosé or white wine +10
DESSERT SUPP. +8
COFFEE +3



GRILLED

LOCAL BEEF
Giraudi selection, bred in italy
FILET MIGNON ^{(6) (7)} 42
CENTER CUT FILET ^{(6) (7)} 54
CHATEAUBRIAND, 600g per 2 ^{(6) (7)} 110

BLACK ANGUS BEEF
Rangers Valley, Australia
Creekstone Farms, United States
RIBEYE CAP ^{(6) (7)} 53
CENTER CUT RIBEYE ^{(6) (7)} 74

WAGYU BEEF
Rangers Valley, Australia
Snake River Farms, United States
Whispering Dunes, Namibia
CHIMICHURRI BAVETTE ^{(6) (7)} 59
FILET MIGNON ^{(6) (7)} 89
RIBEYE CAP ^{(6) (7)} 79
CENTER CUT RIBEYE ^{(6) (7)} 115
DOUBLE RIBEYE, 500g for 2 ^{(6) (7)} 195

MILK FED VEAL
Van Drie, Netherlands
CENTER CUT FILET, our favorite ^{(3) (4) (6) (7) (10)} 39

SIDES

HOMEMADE MASHED POTATOES
Classic ⁽³⁾ 8
Gravy ^{(3) (7)} 9
Lemon & lime ⁽³⁾ 9
Mild jalapeno ⁽³⁾ 10
Hot habanero ⁽³⁾ 10
Kobe beef “karasumi” ^{(3) (10)} 14
Truffle ^{(3) (10)} 17

HOMEMADE FRENCH FRIES
Classic ⁽⁵⁾ 12
Parmesan & truffle ^{(3) (5) (10)} 16

VEGETABLES
Seasonal vegetables ⁽³⁾ 12
Mild jalapeños peppers 12