SIDES

Mashed Potatoes

CLASSIC 9

LEMON & LIME 10

GRAVY 10

MILD JALAPEÑO 10

HOT HABANERO 11

HARISSA & CARAMELIZED PISTACHIOS 13

TRUFFLE CREAM 16

KOBE BEEF BACON 19

SEASONAL TRUFFLE 19

CAVIAR 34

Homemade French Fries

CLASSIC 14

PARMESAN & TRUFFLE 22

Vegetables

PADRON PEPPERS, ROASTED 10

ROASTED CORN, BEEFBAR SAUCE 15

GREEN BEANS, ALMONDS 10

SAUTÉED MUSHROOMS 19

ARTICHOKES, CHIMICHURRI 15

GREEN SALAD 7

Signature Sauces

BEEFBAR SIGNATURE SAUCE 10

TRADITIONAL PEPPER SAUCE 10

PORT WINE SAUCE 10

SIGNATURE MAÎTRE D'HÔTEL BUTTER 8

Please inform our team of any allergies.
To view the list of allergens, please scan the QR code

Please note that a minimum order of one dish per person is required

STREET FOOD

Beef

KOBE BEEF PROSCIUTTO
Kobe beef ham, worldwide exclusivity & panettone salato 59

RIBEYE HAM
45-day cured & smoked beef prosciutto 29

CRISPY ROLLS
Crispy black angus beef rolls, hoisin sauce 25

HOUSE GYOZAS
Japanese Kobe beef, ribeye ham, beef chorizo, crispy cabbage & mushroom 29

MINI "BIG" SMASH
Baby beef burgers, cheese, secret sauce, pickles 29

TACOS CHICOS
Angus beef, tender wheat galette, avocado, Kobe beef butter, habanero 26

BEEFY BRAVAS
Potato mille-feuille, beef ham tartare and Kobe beef 49

Reef

HAMACHI CRUDO
Yellowtail with lemon sauce, soy, seasonal truffle 32

MANGO CEVICHE
Sea bream marinated in citrus leche de tigre, mango sauce, jalapeño, coriander oil 27

TACOS
Crunchy lobster tacos, cashews, satay sauce 35

SUMMER BODY CARPACCIO
Red prawns, grapefruit, caviar 49

Green

FROZEN WEDGE
Iceberg lettuce, baby tomatoes, blue cheese, beef bacon 24

STRACCIATELLA FATTOUSH
Stracciatella, tomatoes, cucumber, pita, fresh herbs 25

SUPER KALE
Avocado, Parmesan, cherry tomatoes, lemon zest 26

Leaf

TRUFFLE PIZZA
Fontina, truffle cream & truffle 44

SMASHED ARTICHOKES
Simply grilled, homemade chimichurri sauce 24

SET LUNCH MENU

STARTER + MAIN 35 € | STARTER + MAIN + DESSERT 42 € | MAIN + DESSERT 35 €

STARTER OF THE DAY *or* **MINI KALE**
Then choose :

BEEFBAR SAUCE
Butter-based sauce with black truffle & Original Relais de Paris sauce extract
• The iconic homemade steak & fries
• The superb fillet & homemade fries **+10 €**
• Seared tuna, homemade fries

TAGLIATA
• Sliced beef tagliata & homemade fries

HANGER STEAK
• Hanger steak with shallots & homemade fries

KETO BOWL
• Chicken or tuna, einkorn, tomato, avocado, white cabbage, green beans, corn, pomegranate, Beefbar sauce vinaigrette

ULTIMATE SMASH CHEESEBURGER
• Double Black Angus USA beef patty, cheese, ketchup, mustard, fries

BEEFBAR SECRET SMASH
• Double Black Angus USA beef patty, cheese, shoestring potatoes, Beefbar sauce, fries

SMASH BURGER "AU POIVRE"
• Double smashed Black Angus USA beef patty, cheese, shoestring potatoes, pepper sauce, fries

DESSERT
• Fruit salad / • Dessert of the day / • Choco beef

COMFORT FOOD

Pasta

KOBE BEEF CARBONARA
Garganelli with beef carbonara & kobe karasumi **39**

Paris Icon

LE RETOUR DU COQUELET
The iconic 2005 recipe, grilled baby chicken, free-range **36**

Global Signatures

SZECHUAN PEPPER BEEF WOK
Paradise Pepper stir fried beef fillet, roasted aubergines, jasmine rice **39**

The Other Catch

UNAGI SALMON
Lemon mashed potatoes, Unagi sauce **35**

CHILEAN SEA BASS
Steamed chilean sea bass fillet, capers and fresh ginger **56**

BEEFBAR

All our meats are imported directly, with no intermediaries, from France, Italy, the United States, Japan, Namibia, and Australia. Since 2005, we have carefully selected the world's finest producers.

Continental Heritage Beef

Selection Giraudi, France

FILET MIGNON, 200g **44**

CŒUR DE FILET, 300g **59**

CHATEAUBRIAND
600g for 2 **115**

Black Angus Beef

Double R Ranch , US
Creekstone Farms, US
Black Onyx, Australia

BAVETTE WITH SHALLOTS 42

RIBEYE CAP 58

CENTER CUT RIBEYE 85

FILET MIGNON, 200g **79**

CENTER CUT FILET 114

CHATEAUBRIAND,
600g for 2 **210**

45 Dry-Aged Beef

Black Pearl, Baltic Sea

BONE-IN STRIPLOIN 900g for 2 **198**

BONE-IN RIB
± 1.2kg for 2/3 **265**

Wagyu Beef

Snake River Farms, US
First Herd, Australia
Whispering Dunes, Namibia

PICANHA 74

JAPANESE-STYLE TAGLIATA
Crunchy cabbage with sesame **79**

FILET MIGNON 200g 110

RIBEYE CAP 99

CENTER CUT RIBEYE 149

DOUBLE RIBEYE 500g for 2 **250**

TOMAHAWK ± 1.4kg for 2/3 **490**

Milk Fed Veal

Van Drie, Netherlands

VEAL FILET, Our favorite **46**

Beefbar Reserve

WORLD EXCLUSIVE CUTS
Selection of the finest Japanese Wagyu origins, 200g

MIYAZAKI SUNFLOWER BAVETTE 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
Based on availability

EMPEROR CUTS

MATSUSAKA 松阪 **145/100G**
KOBE BEEF 神戸肉 **145/100G**
HIDA 飛騨牛 **95/100G**
NUMAMOTO 沼本和牛 **95/100G**
WINE-GYU ワイン牛 **85/100G**
MIYAZAKI 宮崎和牛 **85/100G**
HOKKAIDO 北海道和牛 **85/100G**
KAGOSHIMA 鹿児島和牛 **85/100G**
Based on availability, min 200g