

To view the list of allergens, please scan the QR code below



STREET FOOD



BEEF

RIBEYE HAM

Beef prosciutto & panettone salato

KOBE BEEF PROSCIUTTO

Kobe beef ham, worldwide exclusivity & panettone salato

CRISPY ROLLS

Black Angus beef crispy rolls, hoisin sauce

GYOZAS

Kobe beef ravioli, vinegary jalapeño sauce

MINI BIG K™

Mini Kobe beef bacon burgers & sauces

TACOS

Angus beef, tender wheat galette, avocado, Kobe beef butter, habanero

KFC

Kobe beef tallow fried chicken, Cinzano marinade & Szechuan pepper sauce



LEAF

TRUFFLE PIZZETTA

Cantal, truffle cream & Seasonal truffle



BEEF BAR X HOMER LOBSTER

MINI LOBSTER ROLL

Homer mayonnaise, chive

- Supplément caviar



REEF

HAMACHI CRUDO

Yellowtail, lemon soy sauce, seasonal truffle

TUNA TIRADITO

Tuna, avocado, grapefruit, miso, lime

DRAGON SHRIMP WONTONS

Shrimp stuffed crispy ravioli

COMFORT FOOD



TEPPANYAKI

29 CATCH OF THE DAY

Japanese beef filet selection,

Based on availability, 200g minimum

49 KOBE BEEF 神戸肉

130/ 100g

HIDA 飛騨牛

95/ 100g

NUMAMOTO 沼本和牛

95/ 100g

WINE-GYU ワイン牛

80/ 100g

23 MIYAZAKI 宮崎和牛

80/ 100g

HOKKAIDO 北海道和牛

80/ 100g

KAGOSHIMA 鹿児島和牛

80/ 100g

26



28

ROBATA

SPICY CHICKEN

38

Marinated chicken with habanero & chimichurri herbs

27



22

WOK

PEPPER BEEF

37

Paradise pepper stir fried beef, roasted aubergines



39

PASTASCIUTTA

CARBONARA

39

Garganelli with beef carbonara & Kobe Karasumi



29

STEAMED

GINGER SEABASS

47

Seabass filet, capers & fresh ginger

+29



SALADS

THAI BEEF SALAD

29

Marinated beef fillet, green mango, coriander

29

STRACCIATELLA FATTOUSH

24

Stracciatella, tomatoes, cucumber, pita, fresh herbs

29

SUPER KALE

26

Avocado, Parmesan, cherry tomatoes, lemon zests

22

THE CUTEST ARTICHOKE

22

Simply grilled, homemade chimichurri sauce



SET LUNCH MENU

Starter + Main 33 €

Main + Dessert 33 €

Starter + Main + Dessert 39 €

STARTER OF THE DAY OR MINI KALE

Then choose :

LA SAUCE BEEFBAR

Black truffled butter sauce, with extract of Sauce Originale Relais de Paris

- The iconic steak-frites
- The splendid filet-frites +10 €
- Seared tuna, homemade French fries
- Relais Double Cheeseburger-frites

TAGLIATA

- Beef tagliata & homemade French fries

HANGER STEAK

- Hanger steak & shallots, homemade French fries

TARTARE

- Beef tartare bistro style, homemade French fries

VEAL & WAGYU LASAGNE

- Veal & Wagyu lasagna
- Roasted millefeuille-style

KETO BOWL

- Chicken, tomato, avocado, white cabbage, green beans, corn, pomegranate, Beefbar dressing

DESSERT

Fruit salad *or*

Dessert of the day *or*

Choco Beef



GRILLED TERROIR BEEF

Giraudi Selection, France

FILET MIGNON

39

CENTER CUT FILET

58

CHATEAUBRIAND, 600g for 2

112

BLACK ANGUS BEEF

Rangers Valley, Australia / Creekstone Farms, USA

BAVETTE with shallots

43

RIBEYE CAP

59

CENTER CUT RIBEYE

76

45 DAYS DRY-AGED BEEF

Black Pearl, Baltic Sea

BONE IN STRIPLOIN, 900g

195

BONE IN RIB ± 1.2kg for 2/3

260

WAGYU BEEF

Rangers Valley, Australia

Snake River Farms, USA

Whispering Dunes, Namibia

PICANHA

74

FILET MIGNON

105

RIBEYE CAP

97

CENTER CUT RIBEYE

149

DOUBLE RIBEYE, 500g for 2

244

TOMAHAWK, ± 1.4kg for 2/3

440

MILK FED VEAL

Van Drie, Netherlands

CENTER CUT FILET, our favorite

44

SIDES

HOMEMADE POTATO MASH

Classic

9

Gravy

10

Lemon & lime

10

Jalapeño pepper

10

La Sauce Beefbar

13

Truffle cream

15

Kobe beef bacon

21

Comté cheese & black truffle

21

Seasonal truffle

20

Caviar

33

SIGNATURE SAUCES

Paradise pepper

9

Beefbar Sauce

10

HOMEMADE FRENCH FRIES

Classic

12

Parmesan & seasonal truffle

17

VEGETABLES

Green salad

7

Jalapeños peppers

10

Green beans, almonds

10

Sautéed mushrooms

19

Chimichurri artichokes

15

We would like to inform our customers that a minimum order of one dish per person is mandatory.