

TO SHARE

JAMBON D'ENTRECÔTE 16
45-days cured beef striploin prosciutto
• Add our artisanal panettone +8

KOBE BEEF JAMÓN 39
Raised in Japan, cured in Spain.
Aged for 18 months in Leon.
• Add our artisanal panettone +8

CROQUE SANDO 18
45-day cured beef striploin prosciutto,
mozzarella, La Sauce Beefbar

SIGNATURE BAO BUNS 16
Jasmine tea-smoked short ribs,
Kobe crisp, sweet & sour sauce

MINI BIG K 21
Mini Black Angus beef burgers,
& sauces

BABY QUESADILLAS 16
Braised short ribs, mozzarella,
chimichurri sauce, Kobe karasumi

KFC 12
Karaage Fried Chicken, Cinzano
marinade & Sichuan pepper sauce

PETIT KEBAB 15
Mini Wagyu & Angus beef shawarma,
wheat galette, tahini

NEW STYLE CRUDO 16
Salmon sashimi, soy-yuzu
& sesame oil

SUPER KALE SALAD 16
Avocado, Parmesan, cherry tomatoes,
lemon zest, anchovy dressing

MISO SPINACH SALAD 14
Spinach, green beans, pear, Manchego, miso

INSANE ROCK CORN 9
Popcorn in tempura, Sriracha mayo

AVOCADO HUMMUS 14
Chickpeas, avocado, mascarpone,
caramelised pistachios, black sesame

PLANT-BASED BAO BUNS 16
Pulled New-Meat™ & Redefine Meat™,
sweet & sour sauce

MINI PLANT-BASED BURGERS 21
New-Meat™ Redefine Meat™ patties & sauces

BEEFBAR CLASSICS



VEAL TAGLIATA 30

Rocket, cherry tomatoes,
Parmesan, classic mash
8-month milk-fed Holstein, Holland



SIGNATURE FILETS

- Iconic fillet mignon 42
 - Paradise Pepper fillet 45
 - Chateaubriand 600g 96
- Grass-fed, Aberdeen Angus, Scotland*



NEW YORK STRIP 39

Black Angus 250g
150-day corn-fed Black Angus, Creek Stone, USA



MISO BLACK BEEF 31

Our beefy version of the famous
black cod, classic mash



SIGNATURE STEAK, FRITES & SAUCE 29

Our classic veal steak
with La Sauce Beefbar
8-month milk-fed Holstein, Holland

• Get it veggie, Redefine Meat™



BLACK ANGUS RIB-EYES

- Rib-eye cap 200g 36
 - Centre cut rib-eye 300g 48
 - Double rib-eye 500g 82
- 150-day corn-fed, Creekstone, USA*



WAGYU CHIMICHURRI 52

250g flank steak with chimichurri
350-day grain-fed, Rangers Valley, Australia
500-day corn-fed, Snake River Farms, USA



SCOTTISH SALMON UNAGI 29

Yuzu unagi sauce,
lemon & lime mash
Loch Fyne, Scotland



MEATBALLS "POLPETTE" 26

Panko-crusted Italian meatballs,
tomato sauce, Parmesan, classic mash



CERTIFIED KOBE BEEF 86/100g

Emperor's cut, min. 200g
900-day grain-fed, Japanese Black, Japan



VEAL & WAGYU BOLOGNESE 26

Rich meat ragout, pappardelle,
Kobe karasumi, Parmesan



BURGER BOMB 24

Beef patty, confit shallots & pulled beef,
bone marrow, cheese, pickles,
crispy onions, served with fries



CAULIFLOWER STEAK 23

Roasted cauliflower, green tahini
sauce, pomegranate
& sesame

EXTRA SIDES

HAND-CUT FRIES
Classic 5/ Parmesan & black truffle 12

SIGNATURE MASH
Classic 5/ Jalapeño 6/ Lemon & lime 6
Gravy 7/ Kobe karasumi 9/ Black truffle 10

ARTISANAL SAVOURY PANETTONE 8

SEASONAL VEGETABLES 6

HOUSE GREEN SALAD 5

HONEY-GLAZED CARROTS 6

SAUTÉED WILD MUSHROOMS 7

SOURDOUGH WITH BUTTER 6

LA SAUCE BEEFBAR 6

Made with butter, herbs, truffle
& an extract of the "Sauce
Originale Relais de Paris"

PARADISE PEPPER SAUCE 5