

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 LUNCH SET MENU 27



BABY SPINACH SALAD

Walnuts, Manchego



VEAL TAGLIATA

Rocket, cherry tomatoes,
Parmesan, classic mash

OR



SIGNATURE STEAK FRITES & SAUCE

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

• Get it veggie, Redefine Meat™

OR



KETO BOWL

Vegan / Chicken / Salmon
Beefbar dressing



THE CLASSICS

BURGER BOMB 24

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

NEW YORK STRIP 39

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

VEAL & WAGYU BOLOGNESE 24

Rich meat ragout, pappardelle,
Parmesan

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

SCOTTISH SALMON UNAGI 29

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

MISO BLACK BEEF 31

Our beefy version of the famous
black cod, classic mash

SIGNATURE FILLETS

Iconic fillet mignon 42
Paradise Pepper fillet 45
Grass-fed, Aberdeen Angus, Scotland

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