



## STREET FOOD

### KOBE BEEF PROSCIUTTO

Kobe beef ham, worldwide exclusivity  
& panettone salato 49

### RIBEYE HAM

45-day cured beef ribeye ham,  
artisanal panettone 25

### BEEF CARPACCIO

Beef filet, pecans, 36-month Parmesan  
cheese shavings, miso yuzu sauce 23

### MONSIEUR TRUFFÉ

Beef ham, seasonal truffle,  
Cantal cheese 29

### LAS CROQUETAS DEL BEEF

Beef croquettes,  
whole-grain mustard 19

### KFC

Cinzano marinated & Kobe beef fried chicken,  
Szechuan pepper sauce 18

### ROCK SHRIMP DUMPLING

Fried shrimps ravioli,  
yuzu wasabi sauce 22

### UMAMI CAESAR SALAD

Romaine salad, caesar miso sauce,  
Parmesan cheese, Kobe Karasumi 18



## ACCOMPAGNEMENT

### HOMEMADE FRENCH FRIES

Classic 7  
Truffle & Parmesan 15

### SIGNATURE MASH

Classic 8  
Lemon & lime 9  
Seasonal truffle 16

### CHIMICHURRI ARTICHOKE 18

GREEN BEANS, ALMONDS 8

GREEN SALAD 6

### SIGNATURE SAUCES

Beefbar signature sauce 7  
Traditional pepper sauce 7  
Béarnaise sauce 7

## PETIT BEEF BAR SIGNATURES

### VEAL MILANESE

- Beefbar butter, maitre d'hôtel style 27
- Beef ham & cheese 36
- Like a Caesar salad 29
- New York style, spicy tomato  
& gratinated mozzarella 32

### ULTIMATE SMASH BURGER

- The iconic smashed Black Angus beef,  
pickles & cheese
- Simple 25 / • Double 32

### PURE BEEF HACHIS PARMENTIER

Shredded beef & gratinated Beefbar mash 27

### VEAL & WAGYU LASAGNA

Roasted mille feuille style 29

## CLASSIC BEEF BAR

### PRALINE TARTARE

Beef tartare with praline 24

### EXCEPTIONAL RIBEYES

- Black Angus or Wagyu*
- Ribeye cap 200g 49 / 76
  - Center cut ribeye 200g 49 / 76
  - Double ribeye 400g 95 / 148

### SKIRT STEAK & CHIMICHURRI

Chimichurri sauce 59

### CATCH OF THE DAY

The best origins of Japanese Wagyu,  
According to avail, min. 200g

## business lunch

29

### MINI SPINACH SALAD + SIGNATURE STEAK FRITES

*Signature Fillet +10*

Or

### DISH OF THE DAY

Or

### KETO BOWL

*Chicken Supreme / Tuna Steak / Vegetarian*

## Dishes of the day

*Monday*

Slow-cooked beef with baby carrots

*Tuesday*

Hanger steak with shallots

*Wednesday*

Cordon Bleu with ribeye ham,  
cheese, truffle cream

*Thursday*

Crispy Fleischkichele with tomato sauce

*Friday*

Pepper-crusting tuna steak

## Pont des Vosges' nostalgia

### DOVER SOLE

Golden and deglazed with lemon 55

### VEAL LIVER

Vinegar & fried onions 29