

# LE PETIT *beefbar*



CHRISTMAS PARTY BROCHURE

## LE PETIT BEEFBAR

Part of the globally recognised collection of Beefbar restaurants, Le Petit Beefbar is a jewel in the crown of the Chelsea neighbourhood.

In an elegant yet cosy setting, the menu is designed to be comforting and luxurious. The Street Food to Share takes inspiration from ingredients and recipes all over the world and showcases premium beef.

To follow, "Beefbar classics" aka amazing main courses made with the best beef cuts such as American Wagyu ribeye and Irish grass-fed filet, all available with Beefbar's signature and unique La Sauce Beefbar, made with butter, herbs, truffle and an extract of the "Sauce Originale Relais de Paris".





# CHRISTMAS MENUS

£95

## – STARTERS TO SHARE –

### CRAB SALAD

Yuzu Ponzu, Avocado and Sesame Seeds

&

### AVOCADO HUMUS

Avocado, sesame seeds, pomegranate,  
caramelised pistachio's and carasau bread

&

### VEAL TARTINE

Hazelnut Praline and Sesame Crackers

## – MAIN COURSE –

### STEAMED SEABREAM

Mix Vegetables, Ginger

Or

### FRENCH FILLET

Classic french fillet

## – SIDES TO SHARE –

### SIGNATURE MASH

Classic mash potato

### CLASSIC FRIES

Handmade

### GREEN SALAD

Balsamic Dressing

## – DESSERT –

### FRENCH TOAST

Caramelised brioche, salted caramel sauce, yoghurt ice cream

&

### BLOSSOM MANTECATO WITH PANETTONE

Fior di latte gelato, sauces & tasty toppings

£115

## – STARTERS TO SHARE –

### LOBSTER TACOS

Satay mayonnaise, cashew nuts and chives

&

### AVOCADO HUMMUS

Avocado, sesame seeds, pomegranate, caramelised pistachio's and carasau bread

&

### BAO BUN

Korean buns, jasmine tea smoked pulled veal

&

### KALE SALAD

Parmesan dressing and avocado

## – MAIN COURSE –

### UNAGI SALMON

Yuzu unagi sauce

Or

### NAMIBIA BAVETTE

Chimichurri Sauce

Or

### FRENCH FILLET

Classic french fillet

## – SIDES TO SHARE –

### SIGNATURE MASH

Classic mash potato

### CLASSIC FRIES

Handmade

### GREEN SALAD

Balsamic Dressing

## – DESSERT –

### FRENCH TOAST

Caramelised brioche, salted caramel sauce, yoghurt ice cream

&

### BLOSSOM MANTECATO WITH PANETTONE

Fior di latte gelato, sauces & tasty toppings

£175

## – STARTERS TO SHARE –

### BAO BUN

Korean buns, jasmine tea smoked pulled veal

&

### AVOCADO HUMMUS

Avocado, sesame seeds, pomegranate, caramelised pistachio's and carasau bread

&

### HANDMADE KOBE GYOZA

Shitake and Chinese Cabbage

&

### HAMACHI CRUDO

Ponzu and Truffle

## – MAIN COURSE –

### RELAIS NATIVE LOBSTER

Or

### WX 9+ DOUBLE RIBEYE

## – SIDES TO SHARE –

### SIGNATURE MASH

Classic mash potato

### CLASSIC FRIES

Handmade

### GREEN SALAD

Balsamic Dressing

## – DESSERT –

### FRENCH TOAST

Caramelised brioche, salted caramel sauce, yoghurt ice cream

&

### BLOSSOM MANTECATO WITH PANETTONE

Fior di latte gelato, sauces & tasty toppings

# OUR PRIVATE ROOMS





## GROUND FLOOR

Our ground floor restaurant can accommodate 45 guests seat or 60 standing. This space has views to the bar and our kitchen so you can see all the magic!

## PDR

Our private dining room can accommodate up to 20 guests seated. A perfect space for those intimate lunches or dinners, fully equipped with sound system and TV. If you're looking to treat your colleagues or friends this Christmas, this space is for you!

## FIRST FLOOR

Our first floor can accommodate up to 25 guests seated or 40 standing. This intimate but sexy space has a dedicated dining area and as well as a cocktail lounge with a private bar!

## FULL VENUE

We offer complete private hire of our whole restaurant which accommodates 70 guests seated or 100 standing over two floors. You'll have access to both bars and if you're looking to make it a party, why not hire a band or a DJ?!



















Please contact us on 02045801219 or [reservations@lepetitbb.co.uk](mailto:reservations@lepetitbb.co.uk)  
with your requirements and we will assist you with all details.

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