

RAW BAR

To perfect its concept, Beefbar also offers raw dishes. All of our starters are prepared at the minute once you order.

MEAT

Milk-fed veal fillet tartare with tarragon € 18

"Signature" beef tartare € 19

Jamón de Buey Kobe 50g € 39

FISH

Roasted octopus, tomato compote & Taggiasca olives € 18

Seabass ceviche, papaya, bell pepper & miso € 22

Tuna tartare, guacamole & pomegranate € 24

SALAD BAR

Kale salad with avocado, Parmesan cheese & lemon zests € 22

Tomato salad & burrata di bufalo € 22

Crispy bacon & chicken Caesar salad € 24

SUSHI

Selection of 8 pieces € 16

4 maki, 4 california

Selection of 12 pieces € 23

4 maki, 4 california, 4 sashimi

Selection of 22 pieces € 41

6 maki, 6 california, 6 sashimi, 4 nigiri

Boat of 40 pieces € 70

10 maki, 12 california, 6 sashimi, 12 nigiri

Royal boat of 70 pieces € 110

18 california, 18 sashimi, 18 maki, 16 nigiri

Les Pieds dans L'eau

LES FORMULES

ONLY FOR LUNCH / SERVED WITH A GLASS OF WINE OR A COFFEE

LE CRU € 21

Red "Kale" salad

+

Ceviche of the day

or

Beef tartare bistro style 150g

or

Roll and sashimi of the day

TAGLIATA STEAK € 24

Starter or gazpacho of the day

+

Côte D'Azur Tagliata
tomato, roquette, parmesan

or

Riviera Tagliata
artichokes, roquette, parmesan

or

Croisette Tagliata
asparagus, sundried tomatoes,
pinenuts, roquette, Parmesan

BURGER

Classic €26 / Cheese €28 / Bacon Cheese €30

OUR MINCED MEAT RECIPES :

Flame Grilled

Grass-fed minced beef & its grilled sauce

or

Chimichurri

Grass-fed minced beef & its chimichurri sauce

or

Truffle

Grass-fed minced beef & its truffle
& Parmesan cheese sauce

OUR GREAT MEAT

Only at Beefbar do we use an exclusive cooking process. Our meat is seared in our patented oven at very high temperature, creating an instantaneous crust around the muscle. Served with our unrivalled mashed potatoes.

RIOPLATENSE

ARGENTINIAN ANGUS BEEF

AGE : 18 to 20 months FED : grass

This smaller in size young beef is grass-fed and bred outdoors.

The micro breeding offers a rare selection.

The meat's taste is both sharp & delicate.

Fillet 300g € 49

RANGERS VALLEY

AUSTRALIAN BLACK ANGUS BEEF "BLACK MARKET"

AGE : 24 to 25 months FED : grain (wheat, barley ...) /300 days

A selection of the best Black Angus cattle, bred with the same exigency as Kobe beef.

The high marbling of the meat results in an extremely tender meat with an exquisite taste.

Erminio's fillet 200g € 53

Rib-Eye 350g € 69

Fillet 300g € 78

CREEKSTONE FARMS

"BLACK ANGUS" AMERICAN BEEF

AGE : 20 to 22 months FED : grass & grain /120 days

Considered by the connoisseurs as the world's highest quality meat, exclusively fed with grain.

American beef is known for being the most tender meat available.

Silver medal at the World Steack Challenge 2015.

Aloyau French bavette 250g € 29

Rib-Eye 350g € 54

Fillet 300g € 68

T-BOER & ZN

HOLLAND MILK FED VEAL

This very young animal and its white coloured meat gives to these dishes a light and singular taste. A delicatess hard to find anywhere else.

Fillet 300g, our specialty € 39



CERTIFIED JAPANESE KOBE BEEF

FULL BLOOD JAPANESE BLACK WAGYU

AGE : 32 months FED : dried forage & herbs /900 days

The must-have of our marvelous job. Certified Kobe beef, the most exclusive and rare meat in the world is now available at Beefbar.

Traditional cut 100g € 95

Fillet 100g € 150

Black Kobe Beef Burger 200g € 45

Kobe beef bacon, grilled beef, black bun, American cheese

PASTA & FISH

Calamarata with lobster & cherry tomatoes € 49

Grilled whole lobster, Romesco sauce € 69

DELICIOUS SIDE DISHES

OUR UNRIVALLED MASHED POTATOES

Natural € 8

Gravy & Guérande salt € 9

Lemon & lime € 9

Jalapeño € 9

Truffle oil € 14

Crispy Kobe bacon € 16

Summer truffle € 19

TEMPURA

Onion rings € 7

Corn fries € 7

Classic French fries € 7

Classic french fries with truffles, € 11

Parmesan cheese & rosemary

VEGETABLES

Steamed spinach € 9

Vegetables € 10

Grilled asparagus € 14