

Les Pieds dans L'eau

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

Tuna tostadas, sriracha sauce € 16

King Crab tostadas, avocado & mango € 19

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 & lemon zests € 22

Tomato salad & burrata di bufalo € 22

Crispy bacon & chicken Caesar salad € 24

King Crab salad, avocado & grapefruit € 39

PASTA & DISH

Calamarata with lobster & cherry tomatoes € 49

Whole grilled lobster, Romesco sauce € 69

KOBE KREATIONS

A contrast between simplicity of street food recipes & the most exclusive meat in the world : Kobe beef.



AMERICA :

3 Kobe & Black Angus mini burgers, secret sauce € 24

3 pure Kobe tacos & jalapeño sauce € 29

3 Kobe & Black Angus quesadillas, manchego & jalapeño € 18

MIDDLE EAST :

Kobe & Black Angus kebab, wholegrain pita bread € 21

ASIA :

3 pure Kobe crispy rice, stracciatella & summer truffle € 29

EUROPE :

Jamón de Buey Kobe 50g € 39

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

CREEKSTONE FARMS

AMERICAN BLACK ANGUS 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 Steak Challenge 2015.

Côte D'Azur tagliata € 24

tomatoes, roquette, parmesan

Aloyau French bavette 250g € 29

Rib-Eye 350g € 54

Fillet 300g € 68

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 marbeling 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

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

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 truffle, € 11

Parmesan & rosemary

VEGETABLES

Vegetables € 10

Grilled asparagus € 14