

STREET FOOD



BEEF

RIBEYE HAM	42
Smoked ham, cured for 40 days	
• Add savory toasted panettone	+15
(2) (3) (5) (13)	
KOBE BEEF PROSCIUTTO 🍷	88
Kobe beef ham, worldwide Exclusive & savory toasted panettone	
(2) (6) (12) (13)	
KOBE TATAKI 🍷	56
Kobe beef, yuzu ponzu sauce	
(2) (3) (11) (14)	
QUESADILLAS	29
Braised Wagyu, Graviere cheese, black truffle	
(2) (5) (12) (13)	
SIGNATURE CARPACCIO	52
Thin Wagyu beef fillet tart, za'atar & maple syrup	
(1) (2) (12) (13)	
TARTARE & TARTINE	26
Veal bites, praline, sesame gaufrette	
(1) (2) (4) (5) (6) (11) (12) (13)	
CROQUE SANDO	29
Dry cured beef ribeye ham, mozzarella cheese & La Sauce Beefbar	
(2) (3) (4) (5) (9) (12) (13)	
BAO BUN	35
Korean buns, jasmine tea smoked Kobe beef	
(2) (3) (4) (5) (14) (13)	
MINI SMASHED BURGERS	36
Beef, cheese, secret sauce, pickles	
(1) (3) (5) (11)	
KOBE GYROS 🍷	30
Mini Kobe beef & Angus gyros, wheat galette, tahini	
(1) (2) (7) (12) (13)	
TACOS	29
Angus beef, tender wheat galette, avocado, Kobe beef butter, habanero	
(1) (2) (7) (12) (13)	



LEAF

TRUFFLE PIZZA	42
Cantal, truffle cream & black truffle	
(2) (6) (12) (13)	
ROCK CORN	16
Sweet corn in tempura, spicy mayonnaise	
(1) (2) (3) (5) (6)	
AVOCADO HOUMMOUS	18
Avocado, tahini, crispy bread	
(1) (12) (13)	
SUPER KALE	30
Avocado, Parmesan, cherry tomatoes, lemon zest	
(2) (11) (12)	
UMAMI CAESAR SALAD 🍷	32
Romaine salade, caesar miso sauce, Parmesan cheese, Kobe karasumi	
(2) (6) (11) (12)	
GREEK SALAD	26
Watermelon, onion, tomato, cucumber, carob rusk and Feta cheese vinaigrette	
(2) (12) (13) (14)	
	
REEF	
LOBSTER TACOS*	36
Crunchy lobster tacos, cashews, satay sauce	
(1) (2) (5) (6) (9) (11) (13) (14)	
TUNA CEVICHE	38
Tuna, coconut milk, green papaya, toasted almonds	
(2) (3) (11) (13)	
HAMACHI CRUDO	36
Yellowtail, yuzu ponzu sauce, black truffle	
(2) (3) (11)	
CRISPY RICE	26
Veal & tuna tartare on crispy rice & sesame cream	
(1) (11) (12)	
CALAMARI CRUNCH	29
Crunchy calamari in tempura, a must try	
(2) (6) (9) (14)	

COMFORT FOOD



PASTASCIUTTA

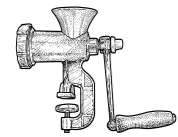
WAGYU BOLOGNESE 50
Homemade Wagyu beef ragu pappardelle,
Parmesan cheese
(2) (4) (12) (14)

LOBSTER CALAMARATA 59
Pasta calamarata, lobster, bisque
(2) (4) (6) (9) (12)



WOK

TOM YAM BEEF 30
Thai sweet & sour beef
(2) (3) (4) (11) (12) (14)



GROUND

ULTIMATE SMASH CHEESEBURGER
Certified pure muscle beef, cheese, pickles

DOUBLE 41

TRIPLE 48
(2) (6) (12) (13)



TEMPURA

BEEFY CORDON BLEU 50
Veal filet, beef ribeye ham, melted cheese,
black truffle cream
(2) (3) (4) (5) (6) (9) (12)



MEATS IN SAUCE

Choose your filet then your sauce
TERROIR FILET, 200g 61
WAGYU FILET, 200g 135

Choose your sauce
BEEFBAR SIGNATURE SAUCE
Sauce with butter, black truffle & an extract
Original Sauce Relais de Paris
(2) (3) (4) (12)

TRADITIONAL PEPPER SAUCE
Black pepper, cream, flambéed Cognac
(2) (3) (12)

BÉARNAISE SAUCE
Béarnaise, shallots, tarragon,
chervil, white wine
(5) (12)



ROBATA

CRYING TIGER 42
Tamarind, sake & ginger marinated beef
(2) (5) (8) (9)

UNAGI SALMON 32
Seared, with sesame oil, unagi yuzu sauce
(1) (2) (3) (11) (14)

LEMON CHICKEN 34
Lemon-marinated chicken
(1)



STEAMED

CHILEAN SEA BASS 34
Steamed Chilean sea bass fillet,
capers & fresh ginger
(2) (4) (9)



GRILLED

FRENCH TERROIR BEEF
Giraudi Selection, France

CENTER CUT FILET 61
CHATEAUBRIAND, 600g for two 132

BLACK ANGUS BEEF
Upon availability
Rangers Valley, Australia
Creekstone Farms, USA

RIBEYE CAP 65
CENTER CUT RIBEYE 76
BONE-IN RIBEYE 242/kg
T-BONE 240/kg

WAGYU BEEF
Upon availability
Ranger Valley, Australia
Snake River Farms, USA

FILET MIGNON 132
DOUBLE RIBEYE 500g for 1/2 231
TOMAHAWK for 2/3 352/kg

MILK FED VEAL
Van Drie, Netherlands

CENTER CUT FILET, our favorite 46



TEPPANYAKI

CATCH OF THE DAY
Japanese beef selection,
Upon availability, 200g minimum

KOBE BEEF 神戸肉 150/ 100g
HIDA 飛騨牛 120/ 100g
NUMAMOTO 沼本和牛 120/ 100g
MIYAZAKI 宮崎和牛 114/ 100g
KAGOSHIMA ワイン牛 108/ 100g
HOKKAIDO 北海道和牛 108/ 100g

SIDES

HOMEMADE POTATO MASH (12)
Classic 11
Gravy 12
Lemon & yuzu 12
Mild jalapeño pepper 12
Comté cheese 14
Black truffle 20

SIGNATURE SAUCES

Paradise Pepper sauce (2) (3) (12) 8
Truffle & Beefbar sauce (2) (3) (4) (12) 12
Béarnaise sauce (5) (12) 8

FRESH FRENCH FRIES

Homemade & handcut 13
Xinomyzithra cheese & black truffle (12) 20

VEGETABLES

Seasonal vegetables (14) 16
Mild jalapeños peppers (14) 13
Fresh spinach, parmesan cream, lemon zest (3) 12
Mediterranean zucchini (2) 11

Bread basket 7

Please inform your server for any allergies or intolerances you may have (1) Sesame, (2) Gluten, (3) Soya, (4) Celery, (5) Mustard seed, (6) Egg, (7) Oats, (8) Lupine, (9) Shells, (10) Clams, (11) Fish, (12) Dairy, (13) Nuts, (14) Sulfite

Above prices are in Euro and include all applicable taxes (MT, VAT) Our frozen products are marked (*)
Extra virgin olive oil is used for our dishes and a mixture of seed oils for fried products.