STREET FOOD



LEAF

ICONIC PIZZA 29
Roquette, Parmesan, truffle cream & black truffle
• Jamón de Kobe beef supp. 38

AVOCADO BABA GANOUSH 27
Avocado, stracciatella, smoked almond, black sesame, tahini

MISO SPINACH 36
Spinach, green beans, Pecorino, truffle oil, miso

STRACCIATELLA FATTOUSH 36
Stracciatella, tomatoes, cucumber, pita, fresh herbs

SUPER KALE 38
Avocado, Parmesan, cherry tomatoes, lemon zests

ROCK CORN 27
Pop corn in tempura, spicy mayonnaise



BEEF

SIGNATURE CARPACCIO 65
Wagyu beef fillet wafer filo tarte, Za'atar spices

TARTARE & TARTINE 38
Veal bites, praline, sesame gaufrette

QUESADILLAS 44
Braised Wagyu, pecorino cheese, summer truffle

BABY KEBABS 38
Mini Kobe beef & Angus shawarma, wheat galette, tahini

GYOZAS 36
Kobe beef & chorizo ravioli, vinegary jalapeño sauce

KOBE BEEF PROSCIUTTO 79
Kobe beef ham, worldwide exclusive & panettone salato

CROQUE SANDO 45
Dry aged beef ribeye ham, mozzarella cheese & La Sauce Beefbar

MINI BIG K 38
Mini Kobe beef bacon burgers & sauces

TACOS 38
Wagyu beef, tender wheat galette, Kobe beef butter, habanero

BAO BUNS 38
Korean buns, jasmine tea smoked Kobe beef



REEF

HAMACHI CRUDO 42
Yellowtail, lemon soy sauce, summer truffle

CRISPY RICE 44
Veal and tuna tartare, crispy rice & sesame cream

TUNA CEVICHE 44
Raw local tuna, coconut milk, papaya & bell pepper

CRAB TACOS 46
Crunchy crab meat tacos, cashews, satay sauce

LOBSTER SALAD 59
Lobster, avocado, pomegranate, green beans, sesame

COMFORT FOOD



GRILLED

WAGYU BEEF

Based on availability

Rangers Valley, Australia

Snake River Farms, USA

Wagyu tagliata, roquette, Parmesan 75

I FILETTI

Filet mignon 95

Center cut fillet 120

Chateaubriand, 600g for 2 240

SPECIALITY CUTS

Ribeye cap 90

Center cut ribeye 110

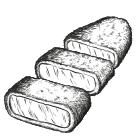
Double ribeye, 500g for 2 220

Tomahawk, ± 1.4kg for 2/3 510

MILK FED VEAL

Van Drie, Netherlands

Center cut filet, our favorite 52



TEMPURA

TONKATSU MILANESE 52
Filetto di vitello alla Milanese, impanatura di Panko



TEPPANYAKI

CATCH OF THE DAY
Japanese Wagyu filet selection,
Based on availability, 200g minimum

Kobe beef 神戸肉	190/ 100g
Hida 飛騨牛	140/ 100g
Numamoto 沼本和牛	140/ 100g
Wine-gyu ワイン牛	130/ 100g
Miyazaki 宮崎和牛	130/ 100g
Hokkaido 北海道和牛	130/ 100g
Kagoshima 鹿児島和牛	130/ 100g



SIGNATURE SAUCES

FILET-FRITES & BEEFBAR SAUCE 59
The splendid filet-frites, Summer truffled butter sauce, with extract of sauce Originale Relais de Paris

PARADIS PEPPER FILET 59
Pepper crusted beef filet & Paradise Pepper sauce



BARBECUE

MISO BLACK BEEF 73
Our beefy version of the famous black cod

SPICY BEEF 59
Habanero ribeye cap & chimichurri herbs

UNAGI SALMON 59
Seared, green asparagus with sesame oil, unagi yuzu sauce

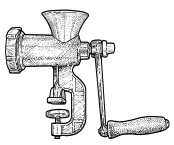


PASTASCIUTTA

WAGYU BOLOGNESE 55
Homemade Wagyu beef ragu pappardelle, 101 months old Parmesan

SPAGHETTI CACIO E PEPE 58
Tuna tartare, Karasumi & bottarga, sichuan pepper

KOBE BEEF KARBONARA 58
Smoked beef carbonara, Kobe beef Karasumi



MINCED

EMPEROR SUPREME BURGER 69
6-months dry aged ground Kobe beef, ground chuck, cheese, secret sauce, artisanal bun. Unique in the world



WOK

PEPPER BEEF 52
Paradise pepper sautéed beef fillet, roasted aubergines, jasmine rice



STEAMED

GINGER SEABREAM 57
Imperial soy sauce fillet & fresh ginger



SIDES

HOMEMADE POTATO MASH

Gravy & Guérande salt 19

Lemon & lime 19

Bottarga & lime 19

Mild jalapeño pepper 19

Habanero, onion 19

Kobe beef Karasumi 29

Pecorino truffle 29

Summer truffle 29

SIGNATURE SAUCES

Beefbar sauce 19

Paradise Pepper 19

FRESH FRENCH FRIES

Homemade & handcut 22

Casizolu cheese & summer truffle 24

Kobe beef Karasumi 27

VEGETABLES

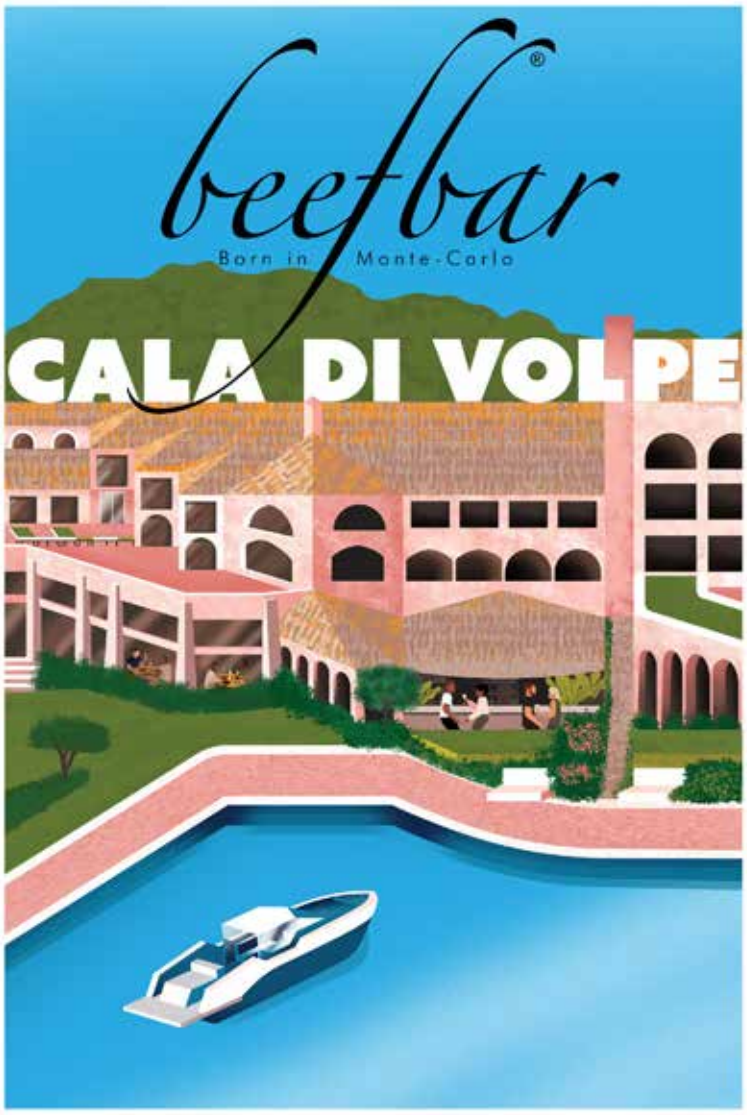
Mild jalapeños 18

Season Vegetable 18

Aubergine miso 18

Cover charge 10€

Allergy statement: Menu items may contain or come into contact with specific allergens. For more information, please ask for our allergens book.


beefbar
Born in Monte-Carlo
CALA DI VOLPE