

SIDES

Mashed Potatoes

- CLASSIC 8
- GRAVY 9
- LEMON & LIME 9
- MILD JALAPEÑOS 10
- HOT HABANERO 10
- KOBE BEEF KARASUMI 14
- TRUFFLE CREAM 15
- BLACK TRUFFLE 17

Homemade French Fries

- CLASSIC 12
- PARMESAN & TRUFFLE 16

Vegetables

- MILD JALAPEÑOS 12
- SEASONAL VEGETABLES 12
- ARTICHOKE CHIMICHURRI 16
- MEDITERRANEAN ZUCCHINI 15

Signature Sauces

- BEEFBAR SIGNATURE SAUCE 11
- TRADITIONAL PEPPER SAUCE 11
- BEURRE MAÎTRE D'HÔTEL BEEFBAR 8



Please inform our staff of any allergies.
To view the list of allergens, please scan the QR code.

STREET FOOD

Beef

- KOBE BEEF PROSCIUTTO**
Kobe beef ham, worldwide exclusivity & panettone salato 55
- RIBEYE HAM**
45-day cured & smoked beef prosciutto 29
- TARTARE & TARTINE**
Veal tartare, hazelnut praline, sesame gaufrette 27
- CROQUE SANDO**
Dry cured beef ribeye ham, mozzarella cheese & La Sauce Beefbar 29
- BAD BOY BAO**
Fried chicken & Wagyu fat, steamed buns, Szechuan pepper glaze 29
- CROQUETTE COQUETTE**
Braised beef Dutch croquette, crème fraiche mayo & caviar 26
- TSAR'S WAGYU TARTARE**
Caviar Sushi rice, Wagyu beef fillet, ponzu sauce, nori & 30g caviar 110

- WAGYU KEBABS**
Mini Wagyu beef shawarma, wheat galette, tahini 28
- KOBE COQ**
Kobe beef tallow fried chicken & sriracha pepper mayo 27
- BABY QUESADILLAS**
Braised pulled beef, oaxaca cheese, truffle & chimichurri sauce 28
- BEEFY BRAVAS**
Beef prosciutto tartare, millefeuille of crispy potato, caviar 49
- TACOS CHICOS**
Angus beef, tender wheat galette, avocado, Kobe beef butter, habanero 27
- MINI "BIG" SMASH**
Baby beef burgers, cheese, secret sauce, pickles 29
- HOUSE GYOZAS**
Japanese Kobe beef, ribeye ham, beef chorizo, crispy cabbage & mushroom 27

Beef

- MANGO CEVICHE**
Sea bream marinated in citrus tiger milk, mango sauce, jalapeño, coriander oil 29
- SASHIMI SCARPETTA**
Sea bass sashimi, tomato, passion fruit & tuna bottarga 27
- CRAB TAQUITOS**
Crispy crab tacos, cashews, satay sauce 34
- SUMMER BODY CARPACCIO**
Red shrimp, grapefruit & caviar 49

Leaf

- TRUFFLE PIZZA**
Fontina, truffle cream & fresh truffle 44
- ROCK CORN**
Tempura popcorn, spicy mayonnaise 16
- AVOCADO HUMMUS**
Avocado, tahini, carasau bread 22

Green

- CRUNCHY SALAD**
Cucumber, avocado, goat cheese, little gem lettuce, citrus 24
- SUPER KALE**
Avocado, Parmesan, cherry tomatoes, lemon zest 29
- FROZEN WEDGE**
Iceberg lettuce, baby tomatoes, blue cheese & beef bacon 28

COMFORT FOOD

Pastas

KOBE BEEF CARBONARA

Mezze maniche pasta, Kobe beef ham,
parmesan cheese
& crispy smoked Kobe beef **36**

WAGYU & VEAL BOLOGNESE

Homemade Wagyu beef
& veal ragu, pappardelle,
parmesan cheese **38**

Cannes Icons

TAGLIOLINI WITH CAVIAR

Tagliolini with lemon pesto & caviar **34**

GRILLED LOBSTER

Grilled lobster & romesco sauce, Riviera zucchini **55**

Global Signatures

KOREAN BBQ

Beef marinated in Gochujang sauce **44**

LEMON CHICKEN

BBQ lemon-marinated chicken **27**

CHILEAN SEA BASS

Steamed Chilean sea bass fillet,
capers & fresh ginger **54**

BEEFY CORDON BLEU

Veal tenderloin, Black Angus ham Creekstone,
melted cheese, panko, truffle **57**

Smash & Stacks

ULTIMATE SMASH CHEESEBURGER

Double American Black Angus beef patties,
cheese, ketchup, mustard, French fries **34**

BEEF BACON CHEESE SMASH

Double American Black Angus beef patties,
cheese, pickles, beef bacon, French fries **35**

SMASH BURGER "AU POIVRE"

Double American Black Angus beef patties,
cheese, pepper sauce, French fries **34**

THE BEEF BAR CLUB SANDWICH

Black Angus prosciutto cotto,
tamago egg salad, lettuce, avocado,
tomato & mayonnaise **29**

PANETTONE ANGUS MELT

Black Angus prosciutto cotto, smoked gouda,
grilled savory cheese panettone **29**

BEEF BAR

All our meats are imported directly, with no intermediaries, from France, Italy, the United States, Japan, Namibia, and Australia. Since 2005, we have carefully selected the world's finest producers.

Continental Heritage Beef

Giraudi selection

FILET MIGNON 200g 42

TAGLIATA ALL'ITALIANA 37

aragula & parmesan

JAPANESE-STYLE TAGLIATA 35

Crispy sesame, Goma-dare sauce

BISTRO-STYLE STEAK 37

with confit shallots

CENTER CUT FILET 300g 59

CHATEAUBRIAND 600g for 2 114

Black Angus Beef

Double R Ranch, US

Creekstone Farms, US

Black Onyx, Australia

BAVETTE with shallots 43

RIBEYE CAP 54

CENTER CUT RIBEYE 79

45-Day Dry-Aged Beef

Black Pearl, Baltic Sea

BONE IN RIB 255

± 1.2kg for 2/3

Wagyu Beef

First Herd, Australia

Snake River Farms, US

Whispering Dunes, Namibia

FILET MIGNON 200g 99

DOUBLE RIBEYE 500g for 2 240

CHATEAUBRIAND 600g for 2 295

TOMAHAWK ± 1.4kg for 2/3 490

Milk Fed Veal

Van Drie, Netherlands

VEAL FILET Our favorite 250g 44

Steaks & Sauces

CHOOSE YOUR STEAK

TERROIR FILET, 200g 57

WAGYU FILET, 200g 109

CHOOSE YOUR SAUCE

BEEF BAR SIGNATURE

TRADITIONAL PEPPER SAUCE

Beefbar Reserve

WORLD EXCLUSIVE CUTS

Selection of the finest

Japanese Wagyu origins, 200g

MIYAZAKI SUNFLOWER BAVETTE 95

鹿児島バベット

PICANHA KATANA

MIYAZAKI CITRUS 95

カタナピッカーニャ

KOBE BEEF KISS 135

神戸ビーフキス

Based on availability

EMPEROR CUTS

MATSUSAKA 松阪 130/100G

KOBE BEEF 神戸肉 130/100G

HIDA 飛騨牛 95/100G

NUMAMOTO 沼本和牛 95/100G

WINE-GYU ワイン牛 80/100G

MIYAZAKI 宮崎和牛 80/100G

HOKKAIDO 北海道和牛 80/100G

KAGOSHIMA 鹿児島和牛 80/100G

Based on availability,
200g minimum