

SIDES

Mashed Potatoes

- CLASSIC 8
- LEMON & LIME 9
- MILD JALAPEÑO 10
- KOBE BEEF KARASUMI 14
- TRUFFLE CREAM 15
- BLACK TRUFFLE 17

Homemade French Fries

- CLASSIC 12
- PARMESAN & TRUFFLE 16

Vegetables

- MILD JALAPEÑO PEPPERS 12
- SEASONAL VEGETABLES 12
- 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, world exclusive
& panettone salato 55

RIBEYE HAM
45-day cured
& smoked beef prosciutto 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, oxaca cheese,
truffle & chimichurri sauce 28

MINI "BIG" SMASH
Baby beef burgers, cheese,
secret sauce, pickles 29

HOUSE GYOZAS 🍜
Japanese Kobe beef, ribeye ham, beef chorizo,
crispy cabbage & mushroom 27

Green

CRUNCHY SALAD
Cucumber, avocado, goat cheese,
little gem lettuce, citrus 24

SUPER KALE
Avocado, parmesan, cherry tomatoes,
lemon zest 29

Leaf

TRUFFLE PIZZA
Fontina, truffle cream
& fresh truffle 44

AVOCADO HUMMUS
Avocado, tahini,
Carasau bread 22

Reef

MANGO CEVICHE
Sea bream marinated
in citrus tiger milk,
mango sauce, jalapeño,
coriander oil 29

**SUMMER BODY
CARPACCIO**
Red shrimp,
grapefruit & caviar 49

**SASHIMI
SCARPETTA**
Sea bass sashimi,
tomato, passionfruit
& tuna bottarga 27

COMFORT FOOD

Pasta

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

BEEFY CORDON BLEU

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

LEMON CHICKEN

BBQ Lemon-marinated chicken **27**

CHILEAN SEA BASS

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

Smash & Stacks

ULTIMATE SMASH CHEESEBURGER

Double U.S. Black Angus beef patties,
cheese, ketchup, mustard, French fries **34**

BEEF BACON CHEESE SMASH

Double U.S. Black Angus beef patties,
cheese, pickles, beef bacon, French fries **35**

SMASH BURGER "AU POIVRE"

Double U.S. 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**

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

arugula & parmesan

JAPANESE-STYLE TAGLIATA 35

Crispy sesame, Goma-dare sauce

BISTRO-STYLE STEAK 37

with confit shallots

CENTER-CUT FILET 300g 59

CHATEAUBRIAND 114

600g for 2

45-Day Dry-Aged Beef

Black Pearl, Baltic Sea

BONE IN RIB 255

± 1.2kg for 2/3

Black Angus Beef

Double R Ranch, US
Creekstone Farms, US
Black Onyx, Australia

BAVETTE with shallots 43

RIBEYE CAP 54

CENTER CUT RIBEYE 79

Wagyu Beef

First Herd, Australia
Snake River Farms, US
Whispering Dunes, Namibia

FILET MIGNON 200g 99

DOUBLE RIBEYE 500g for 2 240

Milk Fed Veal

Van Drie, Netherlands

VEAL FILET Our favorite 250g 44

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