



BEEF

STEAKHOUSE

VIANDES D'EXCEPTION
& VIANDES MATURÉES

Some explanations on our steakhouse...

Matured meat

Maturation is a physical phenomenon or the natural enzymes implants degrade muscle fibers. This process touched the meat and also allows the fat to blend into the fibers of the muscle. This phase lasts about twenty days.

A good maturation is done only with a selection of meat from the best terroirs of Europe and the world, with a predominant criterion: the perwake. These meats are then placed for 21 to 30 days in a cold room reserved for this purpose with a very precise temperature and humidity control.

In the end, we get a tender meat, with parsley, with an irresistible and subtle taste of hazelnut. Several breeds of meat have been selected to offer you even more fun!

Cooking JOSPER

The oven JOSPER how much the barbecue and oven functions allow to work with a high temperature to cook and braise avoiding drying and carbonizing the food.

This cooking technique combines the flavours of barbecue cooking with the tenderness of baked meat thanks to the use of vegetable charcoal the food is thus scented, with inimitable taste.

It also allows to smoke the food thanks to the use of different woods like the vine foot. This two-phase baking technique requires a little patience.



Opening :

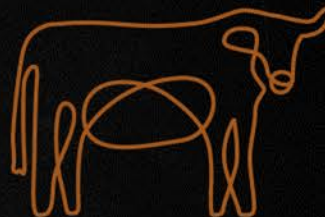
Monday to Friday

From 12 pm to 2.30 pm and from 7 pm to 10.30 pm

On Saturdays

From 12 pm to 3 pm and from 7 pm to 11 pm

Closed on Sundays





Our meeting room is equipped with:

- Screen
- Video projector to connect to your PC
- Wifi
- Furniture

Surface area	Theatre	Meeting	Cocktails
35 m ²	33 people	22 people	40 people

RENDING



HALF A DAY	BREAKFAST
€150 VAT - Screen - Video projector to connect to your PC - Wifi - Furniture	€10 VAT/person Welcome coffee, orange juice and pastries

WORK DAY



Welcome coffee, orange juice and pastries

Lunch including :

Aperitif : 1 blackcurrant kir white wine* or soft

Starter : 3 options 3 options including 1 vegetarian

Main course : 3 options 3 options including 1 vegetarian

Dessert : 3 options 3 options including 1 vegetarian

1 coffee Illy ou 1 tea Damman

Drinks during lunch :

Red wine or white, to our selection

Or beer Pélican or Pepsi or Pepsi Max or water

**Alcohol abuse is dangerous for health. To consume with moderation.*

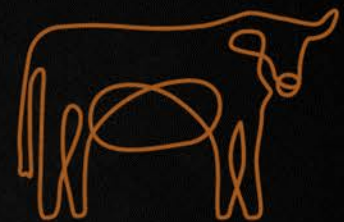
Lunch on the same floor as your meeting, laid out on 2 tables of 10 covered

Break : coffee, tea, orange juice

HALF A DAY	DAY
€39 VAT/person	€58 VAT/pers
1 welcome coffee and the lunch	2 breaks and the lunch

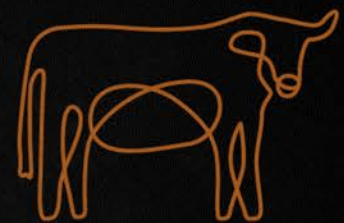
Theatre

33 people



Meeting

22 people



Beef restaurant

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