



Our favourite  
BEEF dishes



# BEEF

STEAKHOUSE



## STARTER



Beef Charcuterie Board  
Speck, chorizo and dried sausage

€16,90

Terrine and fried foie gras deglazing in raspberry vinegar ..... €14,90

Crayfish Croquettes cocktail sauce ..... €11,90

Tomato gazpacho and its sorbet melon basil ..... €9,50



Fresh tuna tartar ..... €13,50

Chef's terrine with grilled farmhouse bread ..... €10,50



Carpaccio Holstein, olive oil fillet basil and shavings of parmesan cheese ..... €13,20

Thai Beef : minced heart of steak, coriander, fresh mint, Thai coriander, lime and Cayenne pepper ..... €12,90

## SALADS

Caesar Salad: salad, chicken breast, parmesan shavings, croutons, caesar sauce ..... €14,90

Warm goat cheese salad : salad, warm goat cheese, honey & croutons ..... €15,90

## MAIN COURSES



Carpaccio Holstein matured, olive oil fillet basil and shavings of parmesan cheese ..... €19,90

Bib, Hereford (Irland) 200g, candied shallots ..... €18,00

Beef Tartare 180g (Capers, pickles, shallots, parsley and English sauce)\*\* ..... €17,80

*(please ask for them to be flash fried, if required)*

Beef tartare Mediterranean 180g (Parmesan cheese, pesto, tomato)\*\* ..... €17,80

*(please ask for them to be flash fried, if required)*



Chuck Flap **Black Angus (USA)** 200g ..... €26,00

Beef Rib 450g (Irish) ..... €33,00

Beef Filet 200g (French Race) ..... €29,00

BEEF Burger (100% beef VBF) 180g : ..... €18,00

bacon, onions, tomato, cheddar, salad and ketchup, cocktail sauce

The North Beef Burger (100% beef VBF) 180g : ..... €19,00

onions, tomato, Maroilles, salad, cocktail sauce

The Italian Beef Burger (100% VBF) 180g : ..... €18,50

mozzarella, tomato, salad, pesto sauce

Pork iberian pluma, barigoule tomato gravy ..... €21,00



Crying Tiger: heart of rump, spicy sauce, coriander, Thai rice ..... €23,90



All our homemade dishes are made on the premises by our chef and his team using fresh raw ingredients.

[www.beef-restaurant.com](http://www.beef-restaurant.com)

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NET PRICE, TAX AND SERVICE INCLUDED, ASK FOR YOUR TILL RECEIPT. Excessive consumption of alcohol is harmful to your health, drink in moderation.





## MATURED MEATS



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Beef coast, on average 1 kg - 1.2 kg (subject to availability) .....	€90,00
for 2 persons (aged for 30 days)	
Cushion of Irish Rib Steak 300g (aged for 30 days) .....	€38,00
T Bone 400 g (aged for 20 days) .....	€38,00

## FISH

Fresh tuna tartar .....	€22,00
Crayfish croquettes, cocktail sauce .....	€19,00
Fresh grilled tuna & Thai rice, Rougaille sauce .....	€24,00

### 2 SIDE DISHES OF YOUR CHOICE

 Homemade mashed potatoes, fries, vegetables or mixed salad

Extras.....2,50€



### YOUR CHOICE OF SAUCE

Béarnaise, pepper, mushroom, Maroilles cheese sauce


Extras.....1,50€

## HOMEMADE DESSERTS



At our Beef restaurant, we make a point to Honor that Desserts and sorbet are homemade, by Sebastien MONTIGNY.



Chocolate fondant and vanilla homemade ice cream .....	€8,00
White Lady, homemade Ice .....	€7,00
Palette of homemade Sorbets .....	€7,00
Colonel Revisited: Lemon sorbet house, granita vodka, fresh citrus fruits ..	€9,00
 Declination of strawberries: macaron strawberry, strawberry sorbet, ..	€9,00
soup of strawberries and strawberry tart	
Délice lemon with meringue: ball of meringue, cream lemon; .....	€8,50
fresh citrus fruits, lemon sorbet	
Tea or Coffee gourmand .....	€8,00
Irish Gourmand .....	€11,00

## ICE CREAM AND HOMEMADE SORBETS

Ice cream (three scoops) .....	€6,90
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Ice cream flavors: chocolate, vanilla, pistachio

Sorbets flavors: pear, apple, melon, pineapple, mango, passion fruit, lemon, coconut, strawberry



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