



# BEEF

## STEAKHOUSE



Our favourite  
BEEF dishes

### FOR SHARING



**Beef charcuterie board** Carpaccio beef matured, Corse dry sausage, chorizo Ibérique .....€16.90

**Duck foie gras served with grilled Jospier bread**  .....€15.90

### STARTER

**Duck Foie gras and chutney of figs served with grilled Jospier bread**  .....€13.90



**Crayfish Croquettes cocktail sauce** .....€11.90

**Chef's soup** .....€9.90

**Terrine de pot au feu with grilled Jospier bread**  .....€10.90

**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

**Os à moelle à la coque with salt of Guérande and roasted bread Jospier**  .....€10.90

### SALADS

**Caesar** : salad, chicken breast, parmesan shavings, croutons, caesar sauce .....€14.90

**Warm goat cheese** : salad, warm goat cheese, honey & croutons .....€14.50



**Gizzards** : salad, duck foie gras, smoked duck breast, gizzards and croutons .....€16.90

### MATURED MEATS

Approximately 30 days of maturation

#### FOR ONE PERSON



**Rib steak Black Pearl 350g** .....€36.00

Aged of 30 months from Mille lacs country, from North of Polska. Marbled meat, sweet and very tender.

#### FOR TWO PERSONS

**Beef coast, on average 1 kg - 1.2 kg** (subject to availability) .....check board

**Simmental Beef coast** : from La vallée de la Simme, in swiss, juicy meat, full of flavors and an intense red .....€78.00

And we offer our suggestions to the stater Your Chef de Rang will inform you about our matured meats.

### OUR BEST PIECES

**Beef Filet 250g (French Race)** .....€29.00

**Chuck Flap Black Angus (USA) 200g**: Tasty beef, very tender, guaranteed without hormones .....€26.00

**Crying Tiger**: heart of rump, spicy sauce, coriander, Thai rice .....€23.90



**RIBS from chez Hannan, barbecue sauce** .....€21.00

**Rib Steak Angus Argentine 300 grs** .....€28.00



**Tomahawk Normand** : Only and original piece. This cut has been designed to preserve the meat .....€60.00

of any aggression during cooking because it is handled through the handle. Approximately 1 kg

**Carpaccio Holstein matured, olive oil fillet basil and shavings of parmesan cheese** .....€19.90

**Bib, Hereford (Irland) 200g, candied shallots** .....€18.00



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)


Find us on





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## TARTARS & BURGERS

- Beef Tartare** (100% Aubrac beef ) 180g: ..... €17,80  
Capers, pickles, shallots, parsley and English sauce (please ask for them to be flash fried, if required)
- Traditional BEEF Burger** (100% beef north of France) 180g: ..... €18,00  
bacon, onions, tomato, cheddar, salad and ketchup, cocktail sauce
- The North chicken burger** 180g: ..... €19,00  
onions, tomato, Maroilles, salad, cocktail sauce
-  **Burger CHEF** (100% north of France) 180g: ..... €19,50  
tomme de Savoie, slice of smoked bacon, onions, tomato

## FISHES

- Crayfish croquettes, cocktail sauce ..... €19,00
- Cod back sauce and risotto ..... €21,00

### 2 SIDE DISHES OF YOUR CHOICE





Homemade mashed potatoes, French fries, Vegetables of the moment, Salade of the season  
Extras..... € 2,50

### YOUR CHOICE OF SAUCE

Béarnaise, pepper, mushroom, Maroilles cheese, Marchand de vin  
Extras..... €1,50

## HOMEMADE DESSERTS

- Chocolate fondant and vanilla ice cream ..... €8,00
-  Paris Brest homemade ..... €7,00
- Pain perdu brioche, caramelized apples ..... €6,00
-  Tarte Tatin with vanilla ice cream ..... €8,00
- Tiramisu ..... €6,00
- Tea or Coffee gourmand ..... €8,00
- Irish gourmand ..... €11,00

## ICE CREAM AND HOMEMADE SORBETS

- White lady : vanilla ice cream and homemade hot chocolate ..... €7,00
- Colonel lemon ice cream and vodka ..... €6,90
- Ice cream or sorbets (three scoops) ..... €7,00

Ice cream flavors : VANILLA, CHOCOLATE, PISTACHIO, STRAWBERRY  
Sorbets flavors : PINEAPPLE, MANGO, PASSION FRUIT, LEMON

### BEEF LUNCH\*

Dish + Coffee  
14,90 €

Dish + Dessert  
19,00 €

\*according to our suggestions of the week, only from Monday to Friday

### BEEF KIDS

12,00 €


Chopped Steak and Fries  
or Cod and Vegetables

2 scoops of ice cream

Drinks : Soft or still water

### BEEF MENU ♦ 32,00 €

#### STARTER in choice

Duck Foie gras and chutney of figs served with grilled Jospier bread   
Croquettes d'écrevisses, sauce cocktail  
Chef's soup

#### Dish in choice

Marbled entrecote served with french fries  
Cod back sauce and risotto  
Crying Tiger: heart of rump, spicy sauce, coriander, Thai rice

#### DESSERTS in choice

Pain perdu brioche, apple caramelized  
Paris Brest homemade