



# 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 (Ireland) 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 €

#### STARTERS 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