



 BEEFBAR_OFFICIAL

BEEFBAR.COM

Born in Monte Carlo • Paris • Saint-Tropez • Meribel • Milano • Luxembourg • London
Edinburgh • Mykonos • Santorini • Costa Smeralda • Athens • Malta • Malta in the City • Costa Smeralda •
Egypt North Coast • Sao Paulo • Riviera Maya • Mexico • New York • Dubai • Riyadh • Doha • Hong Kong

COCKTAILS



COCKTAILS

Our new cocktail menu is driven by the creativity of our bartenders and inspired by Beefbar destinations around the world.

Our cocktails are classic, timeless but are above all truly surprising creations that transcribe the Beefbar identity and pair perfectly with our food, especially our wide selection of Street Food.

Our selection evolves with the seasons, and our syrups and infusions are prepared with great care at Beefbar.

LA VIE EN ROSE 24€ / 16CL

Sparkling, fruity and sweet, our Glamour champagne cocktail!

Saké Junmai, Mancino Sakura, lichi liqueur, hibiscus and raspberry syrup, citric solution, brut Champagne

PAIRING STREET FOOD

Bao Bun, Avocado Houmous



SOFT DRINKS

Coca Cola 25cl	€ 8
Coca Zéro 25cl	€ 8
Orangina 25cl	€ 8
Lipton Ice Tea 25cl	€ 8
Sprite 25cl	€ 8
Red Bull 25cl	€ 10
Tonic Water Fever Tree 20cl	€ 8
Ginger Ale Fever Tree 20cl	€ 8
Ginger Beer Fever Tree 20cl	€ 8
Grapefruit Soda Fever Tree 20cl	€ 8
Minéral Still Water 75cl	€ 10
Mineral Sprakling Water 75cl	€ 10
Fresh Juice 25cl, <i>Orange, lemon</i>	€ 8
Fruit Juice 25cl, <i>Mango, Pineapple, Gnava, Apple, Cranberry, Grapefruit</i>	€ 8

HOT DRINKS

Espresso, Allongé, Déca	€ 6
Expresso noisette	€ 7
Double espresso	€ 9
Latte, Cappuccino	€ 9
Selection of tea and infusions from Palais des Thés	€ 9

All our non-alcoholic beverages accompanying a spirit will be charged at €4 / Net prices in euros, service included

APERITIFS 7cl

Vermouth Mancino	€ 10
Vermouth Antica Formula	€ 14
Porto Quinta De Pessegueiro White Seco	€ 10
Porto Quinta De Pessegueiro LBV 2017	€ 16
Porto Blanc Lagrima	€ 10
Porto Vintage	€ 14
Campari	€ 10
Suze	€ 10
Ricard 5cl	€ 10

LIQUEURS 5cl

Amaretto	€ 10
Bailey's	€ 10
Limoncello	€ 10
Get 27 & 31	€ 10
Sambucca Romana	€ 10
Grand Marnier Cordon Rouge	€ 12
Chartreuse Jaune ou Verte	€ 15
Chartreuse Cuvée des MOF	€ 20
Chartreuse VEP Verte	€ 65

All our non-alcoholic beverages accompanying a spirit will be charged at €4 / Net prices in euros, service included



14€ / 16CL **YELLOW PARADISE**

Our version of the Paloma with all the power of beetroots and an herbal touch.

Tequila Conciere Silver, homemade yellow beetroot shrubb, decoction of white wine with thyme & verbena, citric solution, grapefruit soda Fever Tree

PAIRING STREET FOOD

Leaf Carpaccio, Hamachi Crudo, Gyozas

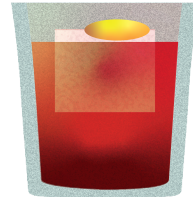
TROPICAL NEGRONI 16€ / 10CL

Powerful, with a touch of bitterness, this cocktail is a twist on the famous Negroni.

Rhum Bacardi Ocho, Rosso Vermouth infused with pineapple & vanilla, coconut Campari.

PAIRING STREET FOOD

Prosciutto de Kobe Beef, KFC



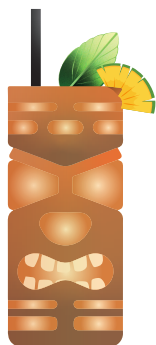
15€ / 16CL **BEEFBAR
REMEDY**

Fresh, fruity & sour, lightly spicy.

Calvados Dupont VS, lemon juice, Honey & ginger syrup, all spices bitter.

PAIRING STREET FOOD

Bao Bun, Mini Big K, Tartare & Tartine



16€ / 16CL **BB COLADA**

*A perfect remix of the colada
with all the deliciousness of peanuts and banana.*

Rhum Plantation 3 stars, banana,
coconut milk, Homemade coconut sugar syrup
with toasted peanuts, pineapple juice,
coffee beans infused Angostura bitter.

PAIRING STREET FOOD

Avocado Houmous, Tuna Ceviche

TROPICAL MILK PUNCH 18€ / 16CL

A clarified, gently citrus cocktail, elegant and pop!

Rhum Bacardi Ocho, Calvados Dupont VS, passion
fruit, yuzu juice, Amaro Lucano, whole milk.

PAIRING STREET FOOD

Gyozas, KFC, Quesadillas



18€ / 10CL **LEMONGRASS MARTINI**

The Perfect Martini with Asian lemongrass flavours

Vodka Fair Quinoa, Noilly Prat Dry infused
lemongrass, Bénédictine liquor,
white balsamic vinegar, lemongrass oil.

PAIRING STREET FOOD

Super Kale, Hamachi Crudo, Gyozas

COGNAC 5cl

Martell VS	€ 10
Hennessy XO	€ 48
Remy Martin XO	€ 48
Martell XO	€ 52
Lheraud Petite Champagne 1990	€ 96
Hennessy Paradis Impérial	€ 200

ARMAGNAC 5cl

Lionel Osmin Apothicaire Baco 1995	€ 22
Lionel Osmin Apothicaire 2003	€ 28

CALVADOS 5cl

Dupont 15 ans	€ 36
---------------	------

EAU-DE-VIE 5cl

Grappa Di Amarone	€ 10
Prune Maison Mette	€ 16
Kirsh Maison Mette	€ 16
Poire William Mette	€ 18
Framboise Mette	€ 18

BEERS & CIDER

Heineken 0% 25cl	€ 9
Carib 33cl	€ 9
Corona 33cl	€ 9
Trois Roi Blanche 33cl	€ 9
Cidre Sassy BIO 33cl	€ 9
Cidre & Poire Sassy BIO 33cl	€ 9

All our non-alcoholic beverages accompanying a spirit will be charged at €4 / Net prices in euros, service included

WHISKY 5cl

Blend & Irish

Jameson Black Barrel	€ 10
Chivas 12 ans	€ 10
Johnnie Walker Black Label	€ 10
Johnnie Walker Gold Label	€ 14
Chivas 18 ans	€ 24
Johnnie Walker Blue Label	€ 55

Single Malt

Talisker 10 ans	€ 12
Glenlivet Caribbean Reserve	€ 12
Glenmorangie 10 ans	€ 14
Ardbeg 10	€ 17
Glenfiddich 18 ans	€ 22
Macallan 12 ans Double Oak	€ 28
Lagavulin 16 ans	€ 30
The Glenlivet 21 ans	€ 50
Macallan 18 ans Double Oak	€ 82
The Glenlivet 25 ans	€ 220

American Whisky

Bulleit Bourbon	€ 10
Bulleit Rye	€ 10
Jack Daniel N°7	€ 10
Woodford Reserve	€ 12
Hudson Manhattan Rye	€ 16
Mitcher's Rye	€ 16

Japanese Whisky

Nikka Coffee Grain	€ 14
Hibiki Harmony	€ 38



14€ / 12Cl **LEAF GARDEN**

*Fresh and botanical, easy to drink,
a cocktail inspired by Gin Basil Smash.*

Beefeater London Dry Gin, Vermouth Bianco,
basilic, Coriander bitter, lemon juice.

PAIRING STREET FOOD

Rock Corn, Miso Spinash, Bao Bun

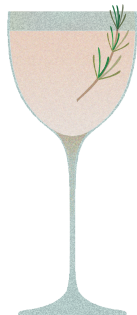
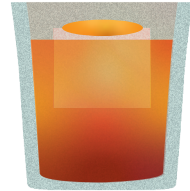
ROCK'N RYE 21€ / 9Cl

*Powerful and rich, lightly sweet,
with notes of Old Fashioned*

Mitcher's Rye, JW Black Label,
maple syrup & ABC Bitter

PAIRING STREET FOOD

Prosciutto de Kobe Beef, Croque Sando,
Jambon d'Entrecôte



21€ / 10Cl **BEEFBAR
MEZCALITA**

*Smoky, herbal, sweet & lemony,
our version of the classic Mezcalita.*

Mezcal Del Maguey infused pineapple & rosemary,
Herbal liquor, Limoncello, lime juice & agave syrup.

PAIRING STREET FOOD

Quesadillas, Leaf Carpaccio, Rock Corn

MOCKTAILS

CAPITALISE THE CAPER 10€ / 16CL

Fresh, floral and slightly spicy

Homemade flower cordial,
Ginger beer Fever Tree, salt, lemon juice

PAIRING STREET FOOD

Rock corn, quesadillas



10€ / 16CL ISLAND SOUND

Our Perfect Iced Tea with island flavors

Iced black tea flavored with vanilla,
mango & pineapple, lemon juice, agave syrups

PAIRING STREET FOOD

Ceviche Rosado, Tuna Ceviche

LIKE A GIN TO 11€ / 16CL

A refreshing drink, lightly herbal with citrus flavours

Yu Gin 0°, Homemade citrus cordial,
tonic water Fever Tree

PAIRING STREET FOOD

Iconic pizza, avocado hummus



TEQUILA & MEZCAL 5cl

Lalo Blanco	€ 12
Casamigos Blanco	€ 16
Fortaleza Bianco	€ 17
Fortaleza Reposado	€ 20
Casamigos Anejo	€ 22
Fortaleza Anejo	€ 28
Classe Azul Plata	€ 38
Classe Azul Reposado	€ 58
Don Julio 1942	€ 60
Gran Patron Platinum	€ 65
Classe Azul Anejo	€ 185
Bozal Ensemble	€ 12
Crema Del Magey	€ 14
Bozal Tobasiche	€ 16
Del Magey Chichicapa	€ 27
Bozal Sacatoro	€ 30
Classe Azul Mezcal	€ 110
Sotol La Higuera	€ 18

RUM 5cl

Plantation 3 Stars	€ 10
Bacardi Ocho	€ 10
Clément VSOP	€ 10
Plantation Pineapple	€ 12
Saint James 1765	€ 14
Flor de Cana 18 ans	€ 14
Zacapa 23	€ 16
Hampden Estate 8 ans	€ 17
Damoiseau XO	€ 17
Plantation Barbade	€ 17
Plantation Perou	€ 26
Longuetau Concerto Batch N°6	€ 26
Reimonenq Prestige 9 ans	€ 28
Depaz 2003	€ 34
Saint James L'Essentiel	€ 42
JM Cuvée 1845	€ 34
Longuetau XO Brut de fût 72%	€ 48
La Favorite « Privilège pour Lulu »	€ 55

STREET FOOD



BEEF

CROQUE SANDO	€ 19
Dry aged beef ribeye ham, mozzarella cheese & La Sauce Beefbar	
MINI BIG K ☼	€ 22
Mini Kobe beef bacon burgers and sauces	
RIBEYE HAM	€ 24
Beef Prosciutto	
PROSCIUTTO DE KOBE BEEF ☼	€ 49
World-exclusive Kobe beef ham	



LEAF

ICONIC PIZZA	€ 24
Truffle cream, Cantal cheese & black truffle	
• Supp. jamon Kobe beef	€ +18
ROCK CORN	€ 14
Corn popcorn in tempura, spicy mayonnaise	
AVOCADO HOUMOUS	€ 18
Avocado, tahini, chips	

*The information about allergens present is available upon request
Net prices in euros, service included*

WINES BY THE GLAS

CHAMPAGNE 12cl

NV - Champagne Charles Heidsieck Brut Réserve	€ 25
NV - Champagne Maison Devaux “D Rosé”	€ 28

WHITE WINES 15cl

2021 - Touraine , Guillaumes Sorbes “Le S des Poetes”	€ 16
2021 - Côte du Rhone , Domaine Piaugier “Sablet”	€ 17
2020 - Limoux , Domaine de l’aigle “ Chardonnay ”	€ 18
2020 - Chablis , Domaine Droin	€ 20

ROSE WINES 15cl

2021 - Côte de Provence , Love by Château Léoube	€ 18
2021 - Côte de Provence , Château Saint Maur “L’excellence”	€ 19

RED WINES 15cl

2020 - Côte du Rhone , Domaine de Piaugier	€ 15
2020 - Coteaux du Languedoc , Domaine du pas de l’escalette	€ 16
2018 - Bordeaux Supérieur , Château Penin “Les Cailloux”	€ 18
2020 - Bourgogne , George Joillot	€ 20

OUR SPIRITS

VODKA 5cl

Tito's	€ 10
Grey Goose	€ 10
Fair Vodka	€ 10
Ciroc	€ 12
Belvedere	€ 12
Stolichnaya Elit	€ 14
Beluga Gold Line	€ 31

GIN 5cl

Beefeater	€ 10
Bombay Sapphire	€ 10
Cap Gin	€ 12
The Botanist	€ 15
Tanqueray Ten	€ 15
Hendrick's	€ 15
Monkey 47	€ 18
Ki No Bi	€ 18
44°N	€ 22