

COURCHEVEL



STREET FOOD



BEEF

KOBE BEEF PROSCIUTTO 69

Kobe beef ham, worldwide exclusivity
& panettone salato

RIBEYE HAM 37

Beef prosciutto & panettone salato

MINI KEBABS 34

Mini Wagyu beef & lamb shawarma,
wheat galette, tahini

MINI SMASHED BURGERS 39

Beef, cheese, secret sauce, pickles

GYOZAS 30

Wagyu beef & Angus ravioli, vinegary jalapeño sauce

QUESADILLAS 37

Braised Wagyu, oaxaca cheese, black truffle

KOBE FRICKIN’ CHICKEN 34

Wagyu beef tallow fried chicken,
Sichuan pepper sauce

BAO BUN 36

Korean buns, jasmine tea smoked Wagyu beef

CROQUE SANDO 34

Dry aged beef ribeye prosciutto,
Mozzarella cheese & La Sauce Beefbar

BEEFY CROQUE 33

Croque-monsieur with Angus beef ham
and melted cheese, black truffle

BEEFY BRAVAS 58

Crispy potato, Kobe beef jamón, caviar

TSAR’S WAGYU TARTARE & CAVIAR 69

Sushi rice, Wagyu meat, ponzu sauce,
nori and 30g caviar



LEAF

TRUFFLE PIZZA 44

Cantal, Truffle cream & black truffle

ROCK CORN 24

Pop corn in tempura, spicy mayonnaise

SUPER KALE 34

Avocado, Parmesan, tomato, lemon zest

MISO SPINACH SALAD 29

Spinach, green beans, Manchego, miso

STRACCIATELLA FATTOUSH 33

Stracciatella, tomatoes, cucumber,
pita, fresh herbs

CHESTNUT VELOUTÉ 42

Chestnut, foie gras & truffle



REEF

CRAB TACOS 41

Crispy king crab tacos, cashews, satay sauce

CRAB SALAD TOBIKO 42

Crab salad, tobiko, egg mimosa,
caramelized peanuts

CEVICHE ROSADO 37

Sea bass ceviche, sweet potato, avocado,
raspberry, truffle oil, quinoa

HAMACHI CRUDO 39

Yellowtail, lemon soy sauce, black truffle



Allergen details are available on request and can be viewed via the QR code above. Net prices in euros, service included, beverages not included.
All our “homemade” dishes are prepared on-site using fresh ingredients. A selection of vegan dishes is available upon request; please ask our team for more information.
Meat origin: France. Truffle variety: Tuber melanosporum. Fish origin: whenever possible, we source from sustainable and responsible fisheries.

Please note that our dishes may contain, as ingredients or traces, the following allergens: eggs, milk and dairy products, gluten-containing cereals, mustard, sulfites, nuts, sesame, peanuts, celery, fish, mollusks, crustaceans, lupin, and soy. Due to our preparation methods, we cannot guarantee the absence of cross-contamination.
For dietary requirements or allergies, gluten-free pasta and gluten-free bread are available upon request.

COMFORT FOOD



PASTASCIUTTA

WAGYU BOLOGNESE 58

Homemade Wagyu beef ragu classic pappardelle

FUSILONI BESTIALI 49

Fusilloni with cream, Black Angus ham and peas

AMATRICIANA DI MANZO AFFUMICATO 53

Rigatoni, 45-day smoked ribeye ham



TEMPURA

BEEFY CORDON BLEU 63

Veal filet, Wagyu beef prosciutto,

melted cheese, Panko, black truffle cream



STEAMED

CHILEAN SEA BASS 61

Steamed Chilean sea bass fillet,

capers & fresh ginger



FILETS IN SAUCE

Choose your filet then your sauce

TERROIR FILET, 200g 69

WAGYU FILET, 200g 110

Choose your sauce

BEEFBAR SIGNATURE SAUCE

Sauce with butter, black truffle & an extract

Original Sauce Relais de Paris

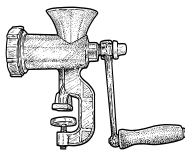
TRADITIONAL PEPPER SAUCE

Black pepper, cream

BÉARNAISE SAUCE

Béarnaise, shallots, tarragon,

chervil, white wine



GROUND

ULTIMATE SMASH CHEESEBURGER 45

Double patty, cheese, pickles



ROBATA

KOREAN BBQ 52

Beef filet, marinated in Gochujang

LEMON CHICKEN 39

Lemon-marinated chicken

UNAGI SALMON 64

Braised cooked, yuzu unagi sauce



GRILLED

TERROIR BEEF

Giraudi Selection, France

CENTER CUT FILET 66

CHATEAUBRIAND, 600g for 2 145

BLACK ANGUS BEEF

Rangers Valley, Australia

Creekstone Farms, USA

BAVETTE WITH SHALLOTS 47

NEW YORK STRIP 72

RIBEYE CAP 65

CENTER CUT RIBEYE 85

CENTER CUT FILET 110

CHATEAUBRIAND, 600g for 2 200

WAGYU BEEF

Rangers Valley, Australia

Snake River Farms, USA

Whispering Dunes, Namibia

FILET MIGNON 105

RIBEYE CAP 110

CENTER CUT RIBEYE 150

DOUBLE RIBEYE, 500g for 2 250

TOMAHAWK, ± 1.4kg for 2/3 510

MILK FED VEAL

Van Drie, Netherlands

CENTER CUT FILET, our favorite 55



TEPPANYAKI

CATCH OF THE DAY

Selection of the best origins of Japanese Wagyu

Based on availability, 200g minimum

KOBE BEEF 神戸肉 150 / 100g

HIDA 飛騨牛 120 / 100g

NUMAMOTO 沼本和牛 120 / 100g

WINE-GYU ワイン牛 110 / 100g

MIYAZAKI 宮崎和牛 110 / 100g

HOKKAIDO 北海道和牛 110 / 100g

KAGOSHIMA 鹿児島和牛 110 / 100g

SIDES

HOMEMADE POTATO MASH

Classic 12

Gravy 13

Lemon & lime 13

Mild jalapeño pepper 13

Caviar 25

Truffle cream 25

Black truffle 25

SIGNATURE SAUCES

Beefbar Sauce 15

Traditional pepper sauce 15

Béarnaise sauce 15

FRENCH FRIES

Homemade & handcut 15

Parmesan & black truffle 30

VEGETABLES

Roasted jalapeños 18

Seasonal vegetables 15

Sauteed Mushrooms 15



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