

COURCHEVEL



STREET FOOD



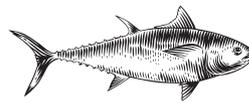
BEEF

KOBE BEEF PROSCIUTTO 🌿	79
Kobe beef ham, worldwide exclusivity & panettone salato	
RIBEYE HAM	42
Beef prosciutto & panettone salato	
BABY KEBABS	36
Mini Wagyu & Angus beef shawarma, wheat galette, tahini	
MINI BURGERS	39
Beef, cheese, secret sauce, pickles	
GYOZAS 🌿	39
Wagyu beef & Angus ravioli, vinegary jalapeño sauce	
QUESADILLAS 🌿	37
Braised Wagyu, oaxaca cheese, black truffle	
CROQUETTE COQUETTE	36
Braised beef Dutch croquette, crème fraîche mayo & caviar	
BAO BUN 🌿	36
Korean buns, jasmine tea smoked Wagyu beef	
CROQUE SANDO	34
Dry aged beef ribeye prosciutto, Mozzarella cheese & La Sauce Beefbar	
LES PETITS MONSIEUR	33
Angus beef ham and truffle cream croque-monsieur	
BEEFY BRAVAS 🌿	69
Potato mille-feuille, Kobe beef tartare and beef jamón, caviar	
TSAR'S WAGYU TARTARE & CAVIAR	110
Sushi rice, Wagyu beef fillet, 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	39
Spinach, green beans, Manchego, miso	
CHESTNUT VELOUTÉ	42
Chestnut, foie gras & truffle	



REEF

CRAB SALAD TOBIKO	46
Crab salad, tobiko, egg mimosa, caramelized peanuts	
CEVICHE ROSADO	44
Sea bass ceviche, sweet potato, avocado, raspberry, truffle oil, quinoa	
HAMACHI CRUDO	42
Yellowtail, lemon soy sauce, black truffle	

COMFORT FOOD



PASTASCIUTTA

WAGYU BOLOGNESE 58

Homemade Wagyu beef ragu classic pappardelle

KOBE CARBONARA 62

Mezze maniche, beef carbonara,

Kobe beef Karasumi

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 65

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

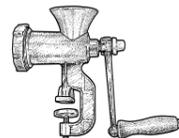
TRADITIONAL PEPPER SAUCE

Black pepper, cream, flambéed Cognac

BÉARNAISE SAUCE

Béarnaise, shallots, tarragon,

chervil, white wine



GROUND

ULTIMATE SMASH CHEESEBURGER 45

Double patty, cheese, pickles



ROBATA

KOREAN BBQ 58

Beef filet, marinated in Gochujang

LEMON CHICKEN 55

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

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

DOUBLE RIBEYE, 500g for 2 260

TOMAHAWK, ± 1.4kg for 2/3 510

MILK FED VEAL

Van Drie, Netherlands

CENTER CUT FILET, our favorite 59



BEEFBAR RÉSERVE (6/7)

Selection of the finest Japanese Wagyu origins, 200g

WORLD EXCLUSIVE CUTS

BAVETTE KAGOSHIMA SUNFLOWER 120

鹿児島バベット

PICANHA KATANA MIYAZAKI CITRUS 120

カタナピッカーニャ

KOBE BEEF KISS 135

神戸ビーフキス

EMPEROR CUTS

KOBE BEEF 神戸肉 150 / 100g

MATSUSAKA 松阪 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

Based on availability, 200g minimum

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 / Traditional pepper / Béarnaise 15

FRENCH FRIES

Homemade & handcut 20

Parmesan & black truffle 30

VEGETABLES

Seasonal vegetables 20

Sauteed Mushrooms 20



 BEEFBAR_ COURCHEVEL

BEEFBAR.COM



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.