

FREE WIFI
Beef Restaurant
mdp :
steakhouse



2022

AUTUMN MENU



HOMEMADE CUISINE, PREPARED WITH LOVE
BY OUR CHEF DANIEL RENAUDIE



Discover Daniel Renaudie, a young and talented Franco-Israeli chef who will make your taste buds sing. Mediterranean influences, a taste for adventure, and an international reputation : this is what qualifies Daniel Renaudie, as well as his cuisine. He has been in charge of the Beef Restaurant since its opening and has entirely conceived the menu that you have in your hands, especially the signature dishes that will make many of you melt!

AT LE BEEF, WE ENCOURAGE DIALOGUE!
FEEL FREE TO TELL US IF SOMETHING IS WRONG!
WE ARE HERE FOR YOU...

All our meats are dry aged (except for our ground beef)
Maturation allows us to obtain a tastier and more tender meat, thanks to the action of enzymes that develops the proteins, thus releasing the flavors of the meat.

*Information on the allergens with compulsory declaration contained in the dishes will be transmitted to you by the personnel of the restaurant or is posted between the bar and the exit.
Please ask our waiters for any additional information.*

LE BEEF

TO START

SOLO

TARTARE BEEF STYLE *Rounded*

100g of raw ground French beef, Dijon mustard, shallots, capers, parsley, chives, arugula and sage croutons powder

12,00 €

BRIE-BALL *Rounded*

Sexy ball of breaded Brie de Meaux (70gr), honey and salad

11,00 €

HOME-MADE RILLETTES *Rounded* BOURGUIGNONNE STYLE

Pulled meat of rower beef ribs cooked for 5 hours in red wine, mushrooms, carrots and bay leaves (100% beef)

11,00 €

HENRY'S PASTRAMI

Beef brisket prepared by our butcher, flavored mustard, vegetable pickles and cornichons

12,00 €

BLUES SALADE

Blue cheese, arugula, seasonal vegetables, pickles, vegetable chips, roasted almonds and honey vinaigrette

small / large

11,00 € / 20,00€



KIDS

15€

MINCED MEAT PATTY

120g of coarsely ground lower rib



FRENCH FRIES



SOFT

fruit sirop, fizzy drink



TO SHARE...OR NOT

CARNIVORE PLATTER

100g of Beef style tartare, Henry's Pastrami and Home - made Rillette

27,00 €

VEGETARIAN PLATTER

Brie-Ball, Tata's mashed potatoes, french fries, salad, vegetables and pickles

24,00 €

3 SPECIALS CHARCUTERIE

Bresaola, Beef sausage with herbs and Turkey ham

13,00 €

3 AOP CHEESES

Blue cheese, Brie de Meaux, Bûche of goat

12,00 €

LA POUTINE DU BEEF

French fries in a pool of sauce " La French", emmental cheese and chives

11,00 €

FOR LUNCH

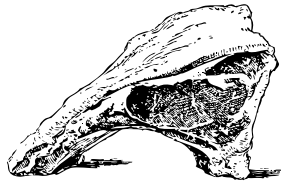
Dish of the day



free coffee

14,90€

LE BEEF



TO CONTINUE

meat + side dish + sauce

FLANK STEAK

220g of character - flavourful and juicy

26,00 €

SIRLOIN

250g of class - sober and tasty

29,00 €

"THE" MINCED MEAT PATTY

220g of coarsely grounded lower rib

22,00 €

RIB-EYE

300g of perfection - matured on carcass

36,00 €

RIB-EYE XXL

450g of perfection - matured on carcass

50,00 €

for big eaters



OUR SAUCES

Ronde

LA BELLE BÉRÉNICE

Homemade mayo with estragon, chervil, butter, white wine vinegar, mustard and shallots

LA FRENCH

Red wine, veal jus, shallots and rosemary

LA TCHOUPI

Homemade ketchup - 100% fresh products, 0% fat

LA FORESTIÈRE

Cream, seasonal mushroom, white wine and sage



Extra sauce : 2,50€

TARTARE BEEF STYLE *Ronde*

200g of raw ground French beef, dijon mustard, shallots, capers, parsley, chives, arugula and sage croutons powder

23,00 €



THE SINGING CHICKEN

250g of de-boned chicken leg marinated, with lemon, rosemary, parsley and garlic

23,00 €

LAMB RUMP-STEAK

250g of flavor - rich and melts in the mouth

27,00 €



To share ...

PRIME RIB CHEF'S SELECTION

1kg with the bone (for 2) served with all our side dishes and sauces

89,00 €

PRIME RIB IRISH ANGUS

1kg with the bone (for 2) served with all our side dishes and sauces

119,00€

THE KILO

Flank steak, "THE" Minced meat patty, The singing chicken and Lamb rump-steak (for 2) served with all our side dishes and sauces

99,00 €

OUR SIDE DISHES

AMAZING HOMEMADE FRENCH FRIES

Double fried agria potatoes

TATA'S MASHED POTATOES

Agata potato, Emmental cheese, cream and butter

VEGETABLES FROM THE FARM

Depending on the mood and humor of the chef...

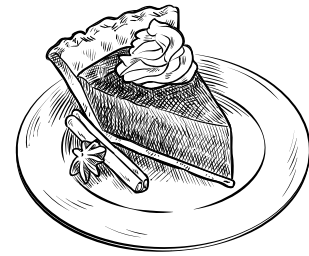


Fall back into childhood!

Extra charge for fries: 4€, mashed potatoes: 4€, vegetables: 8€.

LE BEEF

DESSERTS



A SWEET FINISH

MR. CHOCO

70% chocolate fondant

11,00 €

MS. VANILLA

Financier, crème anglaise and roasted almonds

11,00 €

CHEESECAKE BRULÉ *Ronde*

Served with a seasonal fruit coulis

11,00 €

ARTISANAL ICE CREAMS

Vanilla " crème anglaise "
Caramel salted butter
Green apple
Mandarine of Sicile

1, 2 ou 3 balls

3,50€ ; 5,00€ ; 6,50€



AOP TRIO OF CHEESES

Blue cheese, Brie de Meaux
and bûche of goat

11,00 €



HOT DRINKS / DIGESTIFS

GOURMET COFFEE

4 sweet bites

11,00 €

VERY GOURMET COFFEE

4 sweet bites with a cognac

13,00 €

GOURMET COFFEE AND TRIO OF SHOCK

Shots lemon pie, tarte tatin and black forest

15,00 €

EXPRESSO, LONG COFFEE, DECA

An Italian coffee with an intense aroma

3,00 €

TEA, HERBAL TEA

Kusmi Tea

5,00 €

RHUM HSE

Shooter, 6cl

6,00 €

COGNAC

Shooter, 6cl

6,00 €

ARMAGNAC

Shooter, 6cl

6,00 €

GET 27

6,00 €

LIMONCELLO

6,00 €

WHISKY AND RUM CELLAR

Ask for the exceptional selection of
Christophe