

# STREET FOOD

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## BEEF

RIBEYE HAM 26

Beef prosciutto & panettone salato

JAMÓN DE KOBE BEEF 🌿 58

Kobe beef ham, worldwide exclusivity

& panettone salato

KFC 27

Kobe beef tallow fried chicken

& Szechuan pepper sauce

MINI BIG K 🌿 30

Mini Kobe beef bacon burgers & sauces

QUESADILLAS 26

Braised Wagyu, oaxaca cheese, Melanosporum

black truffle

PETIT KEBAB 🌿 26

Wagyu & Angus beef mini shawarma,

wheat galette, tahini

BAO BUN 26

Korean buns, jasmine tea smoked Kobe beef

# FOOD



## LEAF

PIZZA 28

Truffle cream & Melanosporum black truffle, Cantal

• Jamon de Kobe beef supp. +17

GOMA SPINACH SALAD 26

Baby spinach, tamago, bonito flakes,

sesame, miso yuzu sauce

ROCK CORN 20

Pop corn in tempura,

spicy mayonnaise

CAESAR MISO 27

Romaine salad, caesar miso sauce,

Parmesan cheese, Kobe Karasumi

SUPER KALE 28

Avocado, Parmesan, cherry tomatoes,

lemon zests



## REEF

HAMACHI CRUDO 30

Yellowtail, lemon soy sauce,

Melanosporum black truffle

CALAMARI CRUNCH 26

Crispy calamari,

not to be missed

LOBSTER SALAD 39

Lobster & green beans salad,

avocado, pomegranate, sesame seeds

# COMFORT FOOD



## PASTASCIUTTA

### WAGYU BOLOGNESE

Homemade Wagyu beef ragu, pappardelle,  
101-month Parmesan cheese

### ZEFFIRINO PESTO PASTA

The ancestral recipe of the famous  
Genoese House



## WOK

### PEPPER BEEF

Paradise pepper stir fried beef,  
roasted aubergines, jasmine rice



## STEAMED

### GINGER SEABREAM

Imperial soy sauce filet  
& fresh ginger



## MEATS & SAUCES

### FILET-FRITES & BEEFBAR SAUCE

The splendid filet-frites, black truffled butter sauce,  
with extract of Original Relais de Paris Sauce

BLACK ANGUS FILET, 200g 62

WAGYU BEEF FILET, 200g 99

### PARADISE PEPPER SAUCE

Pepper crust & Paradise pepper sauce,  
homemade French fries

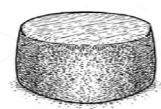
BLACK ANGUS FILET, 200g 62

WAGYU BEEF FILET, 200g 99

### FREE-RANGE CHICKEN

The small free-range chicken,  
spicy sweet & sour sauce

FREE-RANGE CHICKEN 42



## FONDU AU FOUR

### MONT D'OR

Ribeye ham, potatoes, green saald

MONT D'OR 44



## ROBATA

### MISO BLACK BEEF

Our beefy version of the famous Black Cod

MISO BLACK BEEF 45

### SAMBUCA BLACK COD

Miso & sambuca marinated Black Cod, pak choï

SAMBUCA BLACK COD 47



## GRILLED

### TERROIR BEEF

Giraudi selection, France

Center cut filet, 300g 62

Chateaubriand, 600g for 2 124

### BLACK ANGUS BEEF

Rangers Valley, Australia

Creekstone Farms, United States

Center cut filet, 300g 75

Ribeye cap, 200g 55

Center cut ribeye, 300g 65

T-bone ± 1.2kg for 2 188

### 45 DAYS DRY-AGED BEEF

Black Pearl, Baltic Sea

Prime rib ± 1.2kg for 2/3 280

### WAGYU BEEF

Rangers Valley, Australia

Snake River Farms, United States

Filet mignon, 200g 95

Tomahawk ± 1.6kg 480



## TEPPANYAKI

### CATCH OF THE DAY

Selection of the best  
Japanese Wagyu origins,  
Based on availability, 200g minimum

KOBE BEEF 神戸肉 120 / 100g

HIDA 飛騨牛 95 / 100g

NUMAMOTO 沼本和牛 95 / 100g

WINE-GYU ワイン牛 80 / 100g

MIYAZAKI 宮崎和牛 80 / 100g

HOKKAIDO 北海道和牛 80 / 100g

KAGOSHIMA 鹿児島和牛 80 / 100g

## SIDES

### HOMEMADE POTATO MASH

Classic 11

Gravy & Guérande salt 13

Mild jalapeño pepper 13

Melanosporum black truffle 23

Oscietre Kaviari caviar 50

### SAUCES

Paradise Pepper 13

Beefbar sauce 13

TRUFFLE SUPP. 15

### OUR HOMEMADE FRENCH FRIES

Classic 15

Parmesan & Melanosporum black truffle 23

### VEGETABLES

Corn & sriracha 13

Spinach 21

Seasonal vegetables 13