



HOMEMADE DESSERTS



Chocolate fondant and vanilla homemade ice cream	8,00 €
Pain perdu brioche, caramelized apples	7,00 €
 Baba au Rhum, homemade pastry cream	8,50 €
Strawberry soup	7,00 €
Profiterole, vanilla ice cream, chocolate sauce	7,80 €
 The Real Merveilleux de Lille meringue cakes (from chez Fred)	6,50 €
Tea or Coffee gourmand	8,90 €
Irish gourmand	13,00 €

ICE CREAM AND HOMEMADE SORBETS

White lady : vanilla ice cream and homemade hot chocolate	7,00 €
Colonel, lemon ice cream and vodka	11,00 €
Ice cream or sorbets (three scoops)	7,00 €

Homemade Ice cream flavors: VANILLA, CHOCOLATE, PISTACHIO, STRAWBERRY
 Homemade Sorbets flavors: PINEAPPLE, MANGO, PASSION FRUIT, LEMON

www.beef-restaurant.com





BEEF





MODERN BISTRONOMY
STEAKHOUSE



FOR SHARING

3 Special Oysters n°2 from Normandie with glass of white wine	14,00 €
 Beef charcuterie board	19,90 €
Holstein Carpaccio beef matured, dry sausage, chorizo	
Duck foie gras served with grilled Jospier bread 	15,90 €

STARTER

Special Oysters n°2 From Normandie:	
6 Special Oysters	13,50 €
 9 Special Oysters	23,00 €
12 Special Oysters	29,00 €
Duck Foie gras and chutney of figs served with grilled Jospier bread 	13,90 €
Grey shrimp croquettes, cocktail sauce (from Knokke)	12,90 €
Di Buffala Mozzarella Tomato, homemade pesto	11,90 €
 Carpaccio Holstein , olive oil fillet basilic and shavings of parmesan cheese ...	16,50 €
Os à moelle with salt of Guérande and roasted bread Jospier 	10,90 €

SALADS

Caesar Salad: salad, chicken breast, parmesan shavings, croutons, caesar sauce... ..	15,90 €
Warm goat cheese salad: salad, warm goat cheese, honey & croutons	15,90 €
Vegetarian: Aubergines, tomatoes and roast peppers, green beans,	15,90 €
soya steak, shavings of parmesan	


BEEF MENU

STARTER + FLAT
OR FLAT + DESSERT
29,00 €

STARTER + FLAT
+ DESSERT
35,00 €

STARTER in choice

6 Special Oysters n°2 from Normandie

Duck Foie gras and chutney of figs served with grilled Jospier bread 

Crayfish croquettes (From Knokke), cocktail sauce

FLAT in choice

Marbled entrecote served with homemade mashed potatoes

Supreme chicken of red curry, thai rice

Tartare of fresh salmon

DESSERT aux choix

Pain perdu brioche, apple caramelized

The Real Merveilleux de Lille meringue cakes

BEEF LUNCH* 14,90 €

Dish + Coffee

*according to our suggestions of the week, only from Monday to Friday


BEEF KIDS 12,00 €

Chopped Steak and chips or Supreme of Chicken with vegetables

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2 scoops of ice cream

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Drinks : Soft or still water

PASTA

 Ravioli with white truffle, basilic cream and parmesan.....18.90 €

FISHES

Crayfish croquettes (from Knokke), cocktail sauce..... 23.00 €

Tartare of fresh salmon..... 17.90 €

CARPACCIO

 Carpaccio Holstein matured, olive oil fillet basil and shavings of parmesan cheese... 22.00 €

MATURED MEATS

Approximately 30 days of maturation

Rib steak Angus (Ireland) 350g 39,00 €
Ireland Beef rating 9,00 €/100grs



OUR BEST PIECES

Chuck Flap Black Angus (USA) 250g: Tasty beef, very tender, guaranteed without hormones. . 29,00 €
Tomahawk Ireland 1,2 kg. Only and original piece. This cut has been designed 79,00 €
to preserve the meat of any aggression during cooking because it is handled through the handle.
RIBS from Hannan (600 grs), barbecue sauce 24,00 €
Rib Steak, selected by our Chef 300 grs bone marrow supplement 3,00 € 23,00 €
Angus Argentine Steaknuts 300 grs..... 33,00 €
Bib, Hereford (Ireland) 200g, candied shallots 19,00 €
Tournedos Rossini Simmental 250grs 29,00 €
Real steak chopped « façon grand-mère »with butter and garlic 360grs .. 22,00 €
Cote à l'Os from Ireland. Approximately 1kg (for 2 persons)..... 82,00 €
Crying Tiger: heart of rump, spicy sauce, coriander, Thai rice 23,90 €
Supreme chicken of red curry, thai rice, basilic 19,50 €

TARTARE

Beef Tartare 180g (100% VBF) Capers, pickles, shallots, parsley and English sauce... 18,80 €
Thai Tartare: French Beef 180grs, lemon, coriander, mint, spiccy and nuoc-mam sauce .. 18,80 €
Italian tartare (100% VBF) 19,80 €
Ground beef, shavings of parmesan, onions, shallots, basilic, balsamic vinegar, olive oil

BURGERS

Traditional BEEF Burger (100% beef north of france) 180g 18,00 €
bacon, onions, tomato, cheddar, salad and ketchup, cocktail sauce
Vegetarien Burger: 14,90 €
Burger Bun, cocktail sauce, potato pancakes, cheddar, fried onions, tomato, salad, tomato sauce
BEEF burger..... 19,90 €
Burger Bun, fried onions, Maroilles sauce, beef (100% from the north of France), tomatoes

2 SIDE DISHES OF YOUR CHOICE

 Homemade mashed potatoes, French fries
Vegetables of the moment, Salade of the season

Extras.....3,50€

YOUR CHOICE OF SAUCE

Béarnaise, pepper, mushroom,
Maroilles cheese

Extras.....2,00€