



# MENU

**Establishment specializing in beef cuisine**

**\*Eco-friendly charcoal-grilled beef, aged meats**

**\*Cuisine prepared with fresh ingredients**

**\*Primarily homemade dishes**

**\*Our fries are made in-house \*An allergen chart is provided**



**Beef on the Grill presents:**

**\*privatization of spaces, events**

**\*rental of facilities for meetings, seminars, or family gatherings**

**\*130 seats**

**Savor your meal!**

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# APERITIF TO SNACK ON



Little
 Grand

<div>                      Chicken Wings                     <span>salad bouquet</span> </div>	4 rooms	<b>6,00</b>	8 rooms	<b>11,00</b>
<div>                      Artisanal Brazilian Donuts                     <span>meat, poultry, and cheese</span> </div>	6 rooms	<b>8,50</b>	12 pieces	<b>16,00</b>
Pork charcuterie.		<b>8,50</b>		<b>16,00</b>
Beef charcuterie board		<b>9,50</b>		<b>18,00</b>
Pork charcuterie and cheeses		<b>9,50</b>		<b>18,00</b>
<div>                      Selection of 9 mezzes                      </div>		<b>11,00</b>		<b>18,00</b>

## 9 MEZZES




4,90

- Scanning Cod roe
- Grape leaves filled with rice
- Houmous chickpeas, tahini
- Spicy Tomato Salad
- Peas cannellini beans, kidney beans, shallots
- Pepper Salad olive oil, garlic, parsley
- Eggplant caviar infused with garlic
- Russian Salad carrots, potatoes, peas, gherkins, mayonnaise
- Djadjik cucumber, yogurt, garlic



## BRUSQUETTAS










- Tomato & basil **4,90**
- Ham and Parmesan **5,90**
- Burrata **7,90**
- Smoked salmon **7,90**






# APPETIZERS AND COLD STARTERS

	The traditional Egg Mayonnaise	4,90
	Tomato and Mozzarella	5,50
	Roasted marrow bone, fleur de sel, and Poilâne bread. 	8,90
	Artisanal Brazilian pastel (choice between cheese, chicken, or meat)	8,90
	Vegetable-stuffed eggplant 	8,90
	Burrata, crushed tomatoes, thyme, garlic, honey 	9,90
	Beef carpaccio accompanied by basil, capers, sun-dried tomatoes, and parmesan.	11,90
	Smoked salmon, Poilâne bread	11,90
	Eggplant filled with meat and cheese 	11,90
	Beef Carpaccio with Burrata	16,90

## SALADS



	Italian Salad	romaine heart, prosciutto, rocket, tomato, sweet basil, olives, Parmigiano-Reggiano	14,90
	Warm goat cheese and hazelnut salad.	romaine heart, hard-cooked egg, tomato, toasted hazelnuts	14,90
	Fisherman's Salad	romaine heart, tuna, corn, egg, tomato	14,90
	Caesar Salad	romaine heart, poultry, artisanal dressing, tomato, shallots, croutons, olives, parmesan	15,90
	Niçoise Salad	lettuce core, tuna, anchovies, bell peppers, tomato, onions, egg, olives	16,90
	Ocean salad	lettuce core, shrimp, cured salmon, avocado, orange, tomato	

## CHILDREN'S MENU

12,50



**Fried kebab, Fried kefta, Fried wings, Pizza bambino,  
Tagliatelle with butter  
1 aqueous syrup  
1 Dessert of your choice (scoop of ice cream, mini soft  
cake, or mini crème brûlée)**

# AGED MEATS



**Charcoal-grilled rib of beef €9.90/100g. Portion sizes begin at 600g, subject to the size of the carcass and availability. Accompanied by your choice of side dishes and sauces.**

*The chef personally selects, refines, and enhances his creations, allowing them to rest for several weeks in a specialized maturation display case, where they develop remarkable tenderness and robust aromas.*











*The meat is enveloped in butter, enhancing its tenderness and unveiling unparalleled flavors. This technique necessitates thick cuts; slicing them too thin would hinder optimal cooking and a melt-in-the-mouth consistency.*

*Each bite offers a distinctive experience, wherein time and expertise elevate the meat into an extraordinary product, intended for genuine connoisseurs. Tenderness, marbling, and exceptional flavors are assured.*

## CHARCOAL GRILLING



Accompanied by a medley of mixed greens and a side dish of your preference.

Ground beef	approximately 180g		<b>15,90</b>
Artisanal kebabs	  approximately 200g		<b>17,90</b>
Flapjack	approximately 200g		<b>17,90</b>
Kefta	5 rooms   approximately 200g		<b>17,90</b>
Andouillette AAAAA			<b>17,90</b>
Skewered marinated chicken infused with an array of spices			<b>17,90</b>
Barbecue rib sauce	approximately 400g 		<b>18,90</b>
Marinated beef kebab	approximately 220g 		<b>19,90</b>
Mixed Grill	lamb chop, beef, chicken, kofta, kebab approximately 250g 		<b>24,90</b>
Lamb chops infused with garlic and thyme marinade.	3 rooms 		<b>24,90</b>
Beef rump cap	approximately 250g 		<b>27,90</b>
Beef ribeye steak	approximately 300g		<b>29,90</b>
Beef rib	approximately 500g		<b>36,90</b>

## GENUINE CUISINE



accompanied by tomato sauce and garlic yogurt sauce

Pacha	kefta	<b>19,90</b>
Iskender Kebab	kebab	<b>19,90</b>

# DISCOVERY MENUS

## Turkish 39€

Aperitif: Raki or Efes beer

Starter: Duo of Mezze of your selection  refer to page 2

Main course: Pacha or Iskender 

Dessert: Baklava, Turkish ice cream

Drink: Glass of Lal or Yakut wine



## Brazilian €49

Aperitif: Caipirinha

Starter: Brazilian Donuts (6 pieces) -poultry, protein, dairy

Main Course: Charcoal-Grilled Picanha

Dessert: Maracujá Verrine 


Drink: Glass of wine or Super Bock



## Royal 79€


Aperitif: Kir Royal

Starter: Marrow bones, Poilaine bread

Main course: Charcoal-grilled ribeye 



Break: Trou Normand

Cheese: Three varieties of cheese, salad bouquet

Dessert: Gourmet coffee 

Drink: Glass of wine

## SNAKING Accompanied by a medley of salad and house-made fries.

Croque-Monsieur with salmon, ham, or beef ham	13,00
Kebab <b>homemade</b> 	14,90
Chicken Skewers	14,90
Kefta 	14,90
Beef burger (180g)	18,90
Double Burger with Cantal Cheese and Traditional Mustard Sauce	22,90

2 sauces included: harissa, mayonnaise, ketchup, barbecue mustard, samurai, and white.  
extra sauce 1.00


## TOPPINGS One topping included / additional topping \$4.00

Homemade fries, bulgur wheat, ratatouille, sweet potato purée




## SAUCES 1 sauce included / additional sauce 2.00

Pepper, Traditional mustard, Béarnaise sauce, Roquefort cheese, Shallots, Tomato, Barbecue sauce

# PASTA

Carbonara pasta	crème fraîche, pancetta, egg yolk		14,90
Tagliatelle al Ragù Bolognese	tomato sauce, ground beef		14,90
Pasta al Pesto	pesto, basil		14,90
Supreme Chicken Penne	crème fraîche, mushrooms, poultry, shallot		14,90
Tagliatelle in the Italian style	crème fraîche, gorgonzola, prosciutto di montagna		15,90
Salmon tagliatelle	crème fraîche, smoked salmon		16,90
Tagliatelle with Kebab	fresh cream, artisanal kebab		16,90
Parmesan cheese enhancement			2,00

# PLACE

Eggplant filled with vegetables			14,90
Smoked salmon platter			14,90
Eggplant filled with ground meat and cheese			17,90
Beef tartare accompanied by condiments			18,90
Salmon filet			21,90
Royal Sea Bream Fillet			21,90

# BUCKWHEAT CREPES

Emmental		7,00
Emmental and mushrooms		8,00
Emmental cheese and egg		8,00
Emmental cheese and ham		8,00
Emmental cheese, egg, ham		9,00
Emmental cheese, egg, smoked sausage		9,50
Complete (Emmental cheese, egg, ham, smoked sausage, or beef)		11,00
Farmhouse (Emmental cheese, potatoes, bacon, onions, roquefort, mushrooms, raclette)		12,00
Bressoise (Emmental cheese, fresh tomatoes, onions, chicken, sour cream)		12,00
Toulousaine (Emmental cheese, egg, smoked sausage, bacon, mushrooms)		12,00
Gourmet (Emmental cheese, egg, ground beef, onions, mushrooms)		2,00
Bayonne (Emmental cheese, mountain ham, goat cheese)		
Kebab (Emmental cheese, homemade kebab, onions, crème fraîche, fresh tomato)		12,00
		12,00
Reblochon (Emmental, reblochon, pancetta)		12,00
Cheesemaker (Emmental, goat cheese, Reblochon, Roquefort)		13,00
Nordic (Emmental cheese, smoked salmon, crème fraîche)		13,00
Soudjouk (Emmental cheese, egg, beef sausage)		13,00
Pasterami (Emmental cheese, egg, dried beef)		13,00



All our pizzas can be customized with either a cream or tomato base.

## TOMATO SAUCE FOUNDATION



<b>Margherita</b>	10,50	<b>Sicilian</b>	14,90
mozzarella, oregano, olives		mozzarella, anchovies, capers, olives, oregano	
<b>Reine</b>	13,90	<b>Raclette</b>	14,90
mozzarella, prosciutto, fungi, oregano		mozzarella, egg, bacon, ham, raclette	
<b>Campione</b>	13,90	cheese, potato, oregano	
mozzarella, ground beef, mushrooms, onions,		<b>Four seasons</b>	14,90
egg, oregano		mozzarella, egg, bacon, ham, raclette	
<b>Orientale</b>	13,90	cheese, potato, oregano	
mozzarella, merguez, bell peppers, onions, olives, oregano		<b>Soujouk</b>	14,90
<b>Indianne</b>	13,90	mozzarella, beef sausage, egg, oregano	
mozzarella, chicken, curry, potatoes, bell peppers, oregano		<b>Pasterami</b>	14,90
<b>Chorizo</b>	14,90	mozzarella, beef, sun-dried tomatoes, olives, oregano	
mozzarella, merguez, bell peppers, olives, oregano		<b>Vesuvius</b>	14,90
<b>Andalusian</b>	14,90	mozzarella, egg, ham, chorizo, Roquefort, oregano	
mozzarella, chorizo, bell peppers, egg, olive, oregano		<b>Calzone</b>	14,90
<b>Four cheese</b>	14,90	mozzarella, ham, egg, oregano	
mozzarella, Roquefort, Parmesan, goat cheese, oregano		<b>Vegetarian</b>	14,90
<b>Royale</b>	14,90	mozzarella, ripe tomatoes, bell peppers,	
mozzarella, mushrooms, ham, egg,		onions, mushrooms, olives, eggplant,	
oregano, crème fraîche		oregano	
<b>Thon</b>	14,90	<b>Burrata</b>	16,90
mozzarella, mushrooms, ham, egg,		mozzarella, burrata, prosciutto,	
oregano, crème fraîche		arugula, oregano	

## CRÈME FRAÎCHE BASE

<b>Supreme</b>	13,90	<b>Gargantua</b>	14,90
mozzarella, chicken, mushrooms,		mozzarella, ground beef, merguez sausage,	
onions, olives, oregano		ham, poultry, oregano	
<b>Chèvre miel</b>	13,90	<b>Norwegian</b>	14,90
mozzarella, chèvre, honey, and walnuts		mozzarella, smoked salmon, oregano	
<b>Paysanne</b>	14,90	<b>kebab</b>	14,90
mozzarella, roquefort, prosciutto, egg,		mozzarella, ripe tomatoes, kebab strips,	
shallots, pancetta, potatoes, olives, oregano		onions, olives, oregano	
<b>Tartiflette</b>	14,90		
reblochon, potato, pancetta,			
shallots, egg, oregano			

## PESTO FOUNDATION

<b>Pesto</b>	mozzarella, sun-dried tomatoes, burrata, Parmigiano-Reggiano, oregano	16,90
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# LUNCH MENU

Lunch menus exclusively / Excluding public holidays and weekends

**APPETIZER +  
ENTRÉE +  
DESSERT  
19,90**

**STARTER AND MAIN  
COURSE OR MAIN  
COURSE AND  
DESSERT  
17,90**

## Desserts

Chocolate mousse 

Lime parfait  

Passion fruit parfait  

White cheese with honey and granola

Rice pudding 

Caramel custard 

Baklava 

1 scoop of Turkish ice cream Sugar 

crepe 

## Entrances

Pork charcuterie

Beef charcuterie

Tomato and  
mozzarella Egg

mayonnaise

1 mezze of your  
selection





refer to page 2



## Place

Accompanied by a mixed salad bouquet and house-made fries.

 Kebab approximately 150g 

 Grilled kebab approximately 150g 

 Grilled and marinated chicken kebab approximately 150g

Grilled flank steak approximately 150g

 Traditional croque-monsieur with salmon or beef ham

Smoked salmon platter

 Eggplant accompanied by vegetables 

 Fisherman's Salad, tuna, corn, and eggs

 Warm goat cheese and hazelnut salad.

 Italian salad, prosciutto, arugula, basil, Parmigiano-Reggiano


 Pizzas: Reine, Vegetarian, Chèvre Miel, Campione

 Carbonara pasta

 Tagliatelle al Ragù Bolognese

 Supreme Penne

 Pesto tagliatelle

 Serrasin galette of your preference page 6

Beverages not included