

LE PETIT
beefbar



PRIVATE DINING BROCHURE

LE PETIT BEEFBAR

Part of the globally recognised collection of Beefbar restaurants, Le Petit Beefbar is a new jewel in the crown of the Chelsea neighbourhood

In an elegant yet cosy setting, the menu is designed to be comforting and luxurious. The Street Food to Share takes inspiration from ingredients and recipes all over the world and showcases premium beef.

To follow, "Beefbar classics" aka amazing main courses made with the best beef cuts such as American Wagyu ribeye and Irish grass-fed filet, all available with Beefbar's signature and unique La Sauce Beefbar, made with butter, herbs, truffle and an extract of the "Sauce Originale Relais de Paris".

OUR PRIVATE ROOMS

Our first floor can accommodate up to 25 guests seated and 40 standing. The ground floor can accommodate to 45 guests seated and 60 standing. The entire venue can accommodate up to 70 seated or 100 standing.

We have a choice of 3 set menus, menu items may be substituted on request and only once approved by Chef.

THE MENUS

We have a choice of three set menus at £90, £120 and £150 per person and three canapes' menus at £60, £90 and £120 per person. Menu items may be substituted based on availability and Chef's approval.



LE PETIT BEEFBAR





MORE DETAILS

FLOWERS

Available on request at an additional cost,

CORKAGE

White and red wine will be charged at £50 per bottle and Champagne at £80 per bottle,

CAKEAGE

Cakeage is £5 and will be charged if desserts are not ordered, and no cakeage fee if the guests have preordered desserts with us

TRAVEL & PARKING

Nearest Tube is Sloane Square or South Kensington, NCP at Chelsea Cloisters on Sloane Avenue and parking on a single yellow after 6^{pm} permitted in the area

TIMINGS

Monday to Saturday Lunch from 12-15:00.

Sunday lunch 12-16:00.

Monday to Saturday Dinner 18:00 - 22:30

and Sunday Dinner 18:00-22:00

CONFIRMATION

All food & drink selections must be confirmed 72 hours in advance.

PAYMENT

Minimum Spend for First Floor:

LUNCH:

Monday to Friday £1500

Saturday-Sunday £ 2500

DINNER

Sunday to Tuesday £ 3000

Wednesday- Thursday £ 4000

Friday-Saturday £5000

All with addition of 15% service charge

FULL VENUE HIRE :

LUNCH

Monday to Friday £ 4500

Saturday-Sunday £ 7500

DINNER

Sunday to Tuesday £9000

Wednesday-Thursday £ 12000

Friday-Saturday £ 15000

All with addition of 15% service charge



SET MENUS FOR 2 LUNCH

50€

– TO SHARE –

OLIVES

AVOCADO HUMMUS

Chickpeas, avocado, mascarpone,
caramelized pistachios, black sesame

– MAIN COURSE –

STEAK, FRITES

& SAUCE

– DESSERT –

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

70€

– TO SHARE –

OLIVES

BABY QUESADILLAS

Braised Wagyu, Oaxaca cheese,
chimichurri sauce

KFC

Kobe beef tallow Fried Chicken,
Cinzano marinade & Sichuan pepper sauce

– MAIN COURSE –

FILLET

CLASSIC SIGNATURE MASH

– DESSERT –

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

90€

– TO SHARE –

ARTISANAL BREAD BASKET

By Joël Robuchon

BABY QUESADILLAS

Braised Wagyu, Oaxaca cheese, chimichurri sauce

AVOCADO HUMMUS

Chickpeas, avocado, mascarpone, caramelized pistachios, black sesame

– MAIN COURSE –

FILLET

BEEFBAR SAUCE

SEASONAL VEGETABLES

CLASSIC SIGNATURE MASH

HOMEMADE BEEF FAT CHIPS

Parmesan

HOUSE GREEN SALAD

– DESSERT –

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

Dish quantities is based on 2 guests.

Dish quantities is based on 2 guests.



SET MENUS FOR 2 DINNER

90€

– TO SHARE –

ARTISANAL BREAD BASKET

By Joël Robuchon

BABY QUESADILLAS

Braised Wagyu, Oaxaca cheese, chimichurri sauce

AVOCADO HUMMUS

Chickpeas, avocado, mascarpone, caramelized pistachios, black sesame

– MAIN COURSE –

FILLET

BEEFBAR SAUCE

SEASONAL VEGETABLES

CLASSIC SIGNATURE MASH

HOMEMADE BEEF FAT CHIPS

Parmesan

HOUSE GREEN SALAD

– DESSERT –

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

Dish quantities is based on 2 guests.

120€

– TO SHARE –

OLIVES

ARTISANAL BREAD BASKET

By Joël Robuchon

SIGNATURE BAO BUN

Jasmin tea smoked Wagyu brisket, Jambon d'entrecôte, crisp & Asian BBQ sauce

KFC

Kobe beef tallow Fried Chicken, Cinzano marinade & Sichuan pepper sauce

AVOCADO HUMMUS

Chickpeas, avocado, mascarpone, caramelized pistachios, black sesame

– MAIN COURSE –

PRIME NEW YORK STRIP

BEEFBAR SAUCE

SEASONAL VEGETABLES

CLASSIC SIGNATURE MASH

HOMEMADE BEEF FAT CHIPS

Parmesan

HOUSE GREEN SALAD

– DESSERT –

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

Dish quantities is based on 2 guests.

150€

– TO SHARE –

OLIVES

ARTISANAL BREAD BASKET

By Joël Robuchon

CROQUE SANDO

Dry aged beef ribeye prosciutto, mozzarella, La Sauce Beefbar

INSANE ROCK CORN

Corn in tempura, black pepper mayo

KFC

Kobe beef tallow Fried Chicken, Cinzano marinade & Sichuan pepper sauce

– MAIN COURSE –

XL WAGYU RIBEYE

BEEFBAR SAUCE

SEASONAL VEGETABLES

HOMEMADE BEEF FAT CHIPS

Truffled Parmesan

CLASSIC SIGNATURE MASH

HOUSE GREEN SALAD

– DESSERT –

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

Dish quantities is based on 2 guests.



CANAPE MENUS FOR 1

60€

– TO SHARE –

OLIVES

KFC

Kobe beef tallow Fried Chicken, Cinzano marinade & Sichuan pepper sauce

SIGNATURE BAO BUN

Jasmin tea smoked Wagyu brisket, Jambon d'entrecôte crisp & Asian BBQ sauce

CROQUE SANDO

Our version of the classic croque monsieur, dry aged beef ribeye prosciutto, mozzarella, La Sauce Beefbar

– MAIN COURSE –

FILLET ON SKEWER

POSH SHAWARMA

300 days grain fed Wagyu & Angus shawarma, Beefbar tahini, pickles

– DESSERT –

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

Dish quantities is based on 1 guests.

90€

– TO SHARE –

OLIVES

BABY QUESADILLAS

Braised Wagyu, Oaxaca cheese, chimichurri sauce

KFC

Kobe beef tallow Fried Chicken, Cinzano marinade & Sichuan pepper sauce

SIGNATURE BAO BUN

Jasmin tea smoked Wagyu brisket, Jambon d'entrecôte crisp & Asian BBQ sauce

CROQUE SANDO

Our version of the classic croque monsieur, dry aged beef ribeye prosciutto, mozzarella, La Sauce Beefbar

INSANE ROCK CORN

Corn in tempura, black pepper mayo

– MAIN COURSE –

BLACK BEEF ON SKEWER

FILLET ON SKEWER

POSH SHAWARMA

300 days grain fed Wagyu & Angus shawarma, Beefbar tahini, pickles

PARMESAN FRIES

– DESSERT –

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

Dish quantities is based on 1 guests.

120€

– TO SHARE –

OLIVES

BABY QUESADILLAS

Braised Wagyu, Oaxaca cheese, chimichurri sauce

KFC

Kobe beef tallow Fried Chicken, Cinzano marinade & Sichuan pepper sauce

SIGNATURE BAO BUN

Jasmin tea smoked Wagyu brisket, Jambon d'entrecôte crisp & Asian BBQ sauce

CROQUE SANDO

Our version of the classic croque monsieur, dry aged beef ribeye prosciutto, mozzarella, La Sauce Beefbar

INSANE ROCK CORN

Corn in tempura, black pepper mayo

– MAIN COURSE –

WAGYU 50G ON SKEWER

FILLET ON SKEWER

POSH SHAWARMA

300 days grain fed Wagyu & Angus shawarma, Beefbar tahini, pickles

PARMESAN FRIES

– DESSERT –

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

Dish quantities is based on 1 guests.

