

# LE PETIT *beefbar*

A detailed illustration of a tropical jungle scene. It features various animals including pink flamingos, toucans with large colorful beaks, and small grey monkeys. The flora includes palm trees, banana leaves, and vibrant pink and yellow flowers. The scene is set against a light beige background.

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 £65, £90 and £120 per person. Menu items may be substituted based on availability and Chef's approval.





## LE PETIT BEEFBAR







PRIVATE ROOMS





## MORE DETAILS

### FLOWERS

Available on request at an additional cost,

### CORKAGE

White and red wine will be charged at £40 per bottle and Champagne at £80 per bottle,

### CAKEAGE

If this is supplement to the dessert course then £7 per person will be applied.

## 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<sup>pm</sup> permitted in the area

## TIMINGS

6<sup>pm</sup> to 10.15<sup>pm</sup> Tuesday to Saturday

## CONFIRMATION

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

## PAYMENT

Minimum spend for first floor £5k plus service charge of 15%,

Minimum spend for ground floor £10k plus service charge of 15%,

Minimum spend for entire venue £15k plus service charge of 15%.

A 50% deposit will be required to secure the booking





# SET MENUS FOR 2

90£

## – TO SHARE –

4 PCS OLIVES

1 PCS ARTISANAL BREAD BASKET

By Joël Robuchon

1 PCS SIGNATURE BAO BUN

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

1 PCS AVOCADO HUMMUS

Chickpeas, avocado, mascarpone, caramelized pistachios, black sesame

## – MAIN COURSE –

2 PCS FILLET ON SKEWER

1 MISO SPINACH SALAD

Spinach, green beans, Manchego, miso

1 CAULIFLOWER STEAK

Tahini verde with pomegranate & pine nuts

1 SIGNATURE CLASSIC MASH

1 HOUSE GREEN SALAD

## – DESSERT –

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

Dish quantities is based on 2 guests.

120£

## – TO SHARE –

4 PCS OLIVES

1 PCS ARTISANAL BREAD BASKET

By Joël Robuchon

1 PCS SIGNATURE BAO BUN

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

1 PCS CROQUE SANDO

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

1 PCS JAMBON D'ENTRECOTE

45 days dry aged beef ribeye ham

## – MAIN COURSE –

2 PCS FILLET ON SKEWER

1 PCS SIGNATURE SHAWARMA

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

1 CAULIFLOWER STEAK

Tahini verde with pomegranate & pine nuts

1 SIGNATURE CLASSIC MASH

1 KOBE MASH

1 HOUSE GREEN SALAD

## – DESSERT –

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

Dish quantities is based on 2 guests.

150£

## – TO SHARE –

4 PCS OLIVES

1 PCS ARTISANAL BREAD BASKET

By Joël Robuchon

1 PCS SIGNATURE BAO BUN

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

1 PCS AVOCADO HUMMUS

Chickpeas, avocado, mascarpone, caramelized pistachios, black sesame

1 PCS JAMBON D'ENTRECOTE

45 days dry aged beef ribeye ham

## – MAIN COURSE –

1 PCS XL WAGYU RIBEYE

1 MISO SPINACH SALAD

Spinach, green beans, Manchego, miso

1 CAULIFLOWER STEAK

Tahini verde with pomegranate & pine nuts

1 SIGNATURE JALAPENO MASH

1 KOBE MASH

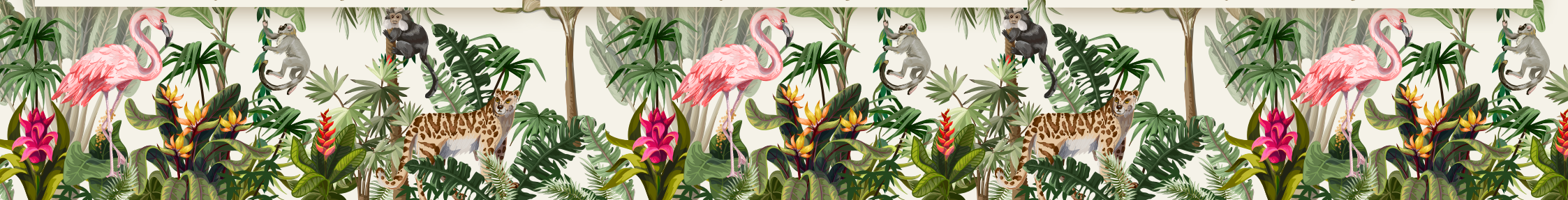
1 HOUSE GREEN SALAD

## – DESSERT –

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

Dish quantities is based on 2 guests.





# CANAPE MENUS FOR 1

65£

## – TO SHARE –

4 PCS OLIVES

**2 PCS JAMBON D'ENTRECOTE**

45 days dry aged beef ribeye ham

**1 PCS SIGNATURE BAO BUN**

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

**2 PCS CROQUE SANDO**

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

**1/3 INSANE ROCK CORN**

Corn in tempura, black pepper mayo

## – MAIN COURSE –

**1 PCS FILLET ON SKEWER**

**1 PCS POSH SHAWARMA**

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

## – DESSERT –

**GELATO MANTECATO**

Fior di latte gelato, sauces & tasty toppings

90£

## – TO SHARE –

4 PCS OLIVES

**2 PCS BABY QUESADILLAS**

Braised Wagyu, Oaxaca cheese, chimichurri sauce

**2 PCS JAMBON D'ENTRECOTE**

45 days dry aged beef ribeye ham

**1 PCS SIGNATURE BAO BUN**

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

**2 PCS CROQUE SANDO**

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

**1/3 INSANE ROCK CORN**

Corn in tempura, black pepper mayo

## – MAIN COURSE –

**2 PCS BLACK BEEF ON SKEWER**

**2 PCS FILLET ON SKEWER**

**1 PCS POSH SHAWARMA**

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

**HALF PORTION PARMESAN FRIES**

## – DESSERT –

**GELATO MANTECATO**

Fior di latte gelato, sauces & tasty toppings

120£

## – TO SHARE –

4 PCS OLIVES

**2 PCS BABY QUESADILLAS**

Braised Wagyu, Oaxaca cheese, chimichurri sauce

**2 PCS JAMBON D'ENTRECOTE**

45 days dry aged beef ribeye ham

**2 PCS SIGNATURE BAO BUN**

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

**2 PCS CROQUE SANDO**

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

**1/3 INSANE ROCK CORN**

Corn in tempura, black pepper mayo

## – MAIN COURSE –

**WAGYU 50G ON SKEWER**

**3 PCS FILLET ON SKEWER**

**1 PCS SIGNATURE SHAWARMA**

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

**HALF PORTION PARMESAN FRIES**

## – DESSERT –

**GELATO MANTECATO**

Fior di latte gelato, sauces & tasty toppings

