

Le Boeuf

The Steak & Fries Bistro

Restaurant MENU

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All prices are subject to 10% service charge and applicable government tax

The Story

In the 1940's in Geneva Switzerland, Mr. Boubier developed a famous Sauce and named his restaurant after it: Café de Paris

His idea was to focus on one product (his secret sauce) and one cut of meat (L'Entrecôte). Some great desserts were also added but no appetizers. The formula took off immediately and was set for success.

Often imitated but never matched, the restaurant concept stayed unique until 1959, when a certain Paul Ginest de Sours, a vineyards owner, acquired a restaurant (Le Relais de Venise) in Paris to help selling his wine.

He transformed the restaurant into a steak and fries bistro, emulating the Café de Paris concept and sauce from Geneva.

This time the sauce was close enough to the original Geneva recipe and the restaurant was an immediate success. For various reasons, often linked to the popularity of Paris as a food destination, le Relais de Venise restaurant gained popularity for beyond that of the Café de Paris restaurant in Geneva.

At Le Boeuf, you will experience the original Café de Paris sauce and the way it has been served for the last 75 years!

Enjoy!

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Starters to Share

Assiette de Charcuterie - <i>Recommended</i>	680
Paris Ham, Homemade Pork Rillettes, Salami & Foie Gras to share	
Rillettes de Porc	160
Homemade Confit-style Pork Spread served with crispy French baguette	
Rillettes de Saumon	320
Homemade Confit-style Salmon Spread served with French crispy baguette	
Escargots aux Beurre Persillé	280
Escargots with parsley-garlic butter sauce	
Terrine de Foie Gras	565
Goose Liver Terrine	
Les Moules Marinières - <i>Recommended</i>	320
French mussels with shallots, butter and white wine sauce	
Le Boeuf Baguette à l'ail, cuite aux four	Half Baguette 140
Le Boeuf Garlic Bread gratinated with Emmental cheese – A must try !	Whole Baguette 230

Soup

Velouté aux Champignons	275
Mushroom Cream Soup	
Soupe de crevettes et tomates	295
Prawn and oven-baked tomato soup	

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Today's Menu

*Our trimmed Entrecote Steak with its
Legendary Sauce, a Walnuts Green Salad
And Unlimited Golden French Fries
699*

Also available

La Grande Entrecôte (300gr)	1150
Australian Strip loin Black Angus beef, 120 days dry aged, 300g	
La Très Grande Entrecôte (500gr)	1990
Australian Strip loin Black Angus beef, 120 days dry aged, 500g	
Le Filet de Boeuf (300gr) - <i>Recommended</i>	1880
Australian Tenderloin Black Angus beef, 120 days dry aged, 300g	
La Côte de Boeuf (1.3kg)	3900
Australian Tomahawk Black Angus beef, 120 days dry aged, 1.3kg	
Wagyu Beef (250gr)	1690
Same but even more tender	
Les Côtes d'Agneau (300gr)	1250
New Zealand Grilled Lamb chops	
Le dos de Saumon	890
Grilled Salmon Steak	

Le Boeuf Meat Platters to Share

Le Boeuf Meat Platter (1,100gr - ideal for 2 – 4) - <i>Recommended</i>	4800
Australian Black Angus Strip loin (500g), Tenderloin (300gr) and New Zealand Grilled Lamb chops (300gr)	
Le Boeuf Meat Lover Platter (2,200gr - ideal for 4 – 6)	7500
Australian Black Angus Tomahawk (1.3kg), Tenderloin (600gr) and New Zealand Grilled Lamb chops (300gr)	

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Extra & Side Orders

Salade aux noix Walnut salad	90	Les Epinards Sautéed Spinach	120
Sauce Café de Paris Café de Paris sauce	190	Les Champignons Sautéed Mushrooms	150
Purée de Pommes de terre Homemade Mash Potatoes	120		

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Les Cafés

Coffee Espresso	80
American Coffee	90
Café Noisette	85
Cappuccino	95
Café au Lait	95
Café Viennois, Café Mocha	110
Hot chocolate	120
Iced Coffee, Iced Cappuccino, Ice Chocolate, Ice Latte, Ice Mocha	100
Irish Coffee, Café Kahlua, Café Pomme	195

Les Thés

Chinese Tea, English Breakfast, Ceylon, Earl Grey	90
Jasmine Green Tea, Oolong, Darjeeling, Peppermint	90
Infusion Camomile, Decaffe English Breakfast	90
Iced Tea, Lemon Ice Tea	95

Digestifs

Armagnac, Calvados, Cognac, Cointreau, Grand Marnier, Vieille Prune	270
Grappa, Mirabelle, Williamine, Kirsch, Sambucca, Apple Schnapps	270
Baileys, Kahlua, Fernet-Branca, Limoncello	270

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Dessert Menu

Assiette de Fromages		495
<i>Assorted cheese platter</i>		
Assiette de Fromages avec un verre de Porto		665
<i>Assorted cheese platter with a glass of port</i>		
Gâteau au Chocolat et Crème de Marron		250
<i>Home-made Chocolate and chestnut cream cake</i>		
Semi Freddo Grand Marnier		240
<i>Lightly Frozen custard with caramelized orange and Grand Marnier liquor</i>		
Profiteroles au Chocolat		265
<i>Home-made choux pastry with vanilla ice cream and hot chocolate sauce</i>		
Tartelette Citron Meringuée	Autumn Special 50% off	245
<i>Home-made lemon tart with meringue</i>		
Tartelette au Chocolat	Autumn Special 50% off	245
<i>Home-made 74% Belgium Chocolate tart</i>		
Iles Flottantes	Autumn Special 50% off	260
<i>Light meringue floating on vanilla sauce</i>		
Crème Brulée		255
<i>Home-made custard with caramel crust</i>		
Vacherin		270
<i>Home-made Meringue, fresh strawberries and frozen yogurt</i>		
Cheesecake		255
<i>Home-made cheese cake with caramel & macadamia nuts topping</i>		
Mont Blanc		245
<i>Light chestnuts and whipping cream delight</i>		
Baba aux Rum	Autumn Special 50% off	260
<i>Homemade cake with orange segments, dark rum and Chantilly</i>		
Crêpes Suzette flamed with triple sec		360
<i>Traditional French dessert with suzette butter, orange zest and vanilla ice cream</i>		
Sorbet Framboise, Citron, Mangue, Yahourt		140
<i>Raspberry Sherbet, Lemon Sherbet, Mango Sherbet, Yogurt Sherbet</i>		
Selection de Glace		120
<i>Vanilla or chocolate ice cream scoop</i>		

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