

BEEFTRO®

10 Avenue Rock'n'Roll / L-4361 Esch-sur-Alzette, Belval 28 99 81 90

BURGER	BEEFTRO TARTARE 20€	MEAT BALL 19€	BEEFTRO BOWL 22€
Served with a mixed salad & corn fries. +5€ the double burger	The French-style tartare is served with fries & onion rings.	The beef meatballs are served with mashed potatoes.	Beeftro's healthy and tasty option, the perfect menu for athletes.
CHOOSE YOUR STYLE	MIXED SALAD	MIXED SALAD	SALAD
• Hamburger 19€	• Mixed salad	• Mixed salad	• Quinoa, lentils, avocado, cherry tomatoes, cucumber
• Cheeseburger 20€			CHOOSE YOUR PROTEIN
• Bacon cheeseburger 21€	MAIN DISH	MAIN DISH	• Chicken supreme
CHOOSE YOUR SAUCE	• Classic Bistro style beef tartare	• Meatballs with herbs, mushrooms and meat gravy	• Half-cooked tuna
• Grilled			• Jamón de buey
• Jalapeño	COFFEE	COFFEE	COFFEE
• Truffle (+2 euros)	• Coffee	• Coffee	• Coffee
COFFEE			
• Coffee			

FORMULES
From Monday to Friday

STARTERS

3 MINI BUTCHER'S BURGERS 17€

Assortment of mini burgers & their yummy sauce

- Ground Kobe & Black Angus
- Ground Charolais & Black Angus
- Ground dry-aged Charolais



TAGLIATA 200g

The tagliata is made from a beef cut of American Black Angus, known for its tenderness, sliced and put on top of roquette. It is traditionally served with Parmesan.

CLASSIC Tomatoes, roquette, Parmesan 25€

ROMANTIC Grilled vegetables, Parmesan 27€

FANTASTIC Seasonal mushrooms, roquette, Parmesan 29€

STEAK AND MASH

The best hormone-free beef cuts of the world, served with incredibly buttery mashed potatoes.

CERTIFIED JAPANESE KOBE BEEF

In collaboration with the Japanese government, Beeftro gives you the possibility to discover Kobe beef, known for being the most delicate meat.

ORIGIN : Japan Breed : Japanese Black

- Ribeye 200g 105€

KOBE KREATIONS

Contrast between simplicity of street foods and the most exclusive meat in the world : Kobe beef.

TURKEY

Kobe & Black Angus Döner Kebab, white sauce 17€

MEXICO

Kobe & Black Angus beef tacos, avocado, jalapeños 18€

Guacamole, pomegranate, mango, corn tortillas & Kobe crisps 19€

3 Kobe & Black Angus quesadillas, manchego & jalapeños 19€

SPAIN

2 Kobe & Black Angus empanadas, corn, coriander & chimichurri sauce 17€

Jamon de buey de Kobe 50g, 39€

INDONESIA

2 Kobe & Black Angus skewers, homemade satay 17€

VEAL TARTARE WITH PRALINE & TARRAGON 100g/200g 19/28€

Veal tartare with praline & tarragon

BLACK ANGUS CARPACCIO 18€

Angus fillet carpaccio, Grana Padano shavings & roquette

JAMÓN DE BUEY 21€

Smoked beef ham & crispy garlic bread

PATA NEGRA 35€

100g of "Pata Negra" Bellota 5J ham

ARTICHOKES SALAD 29€

Raw and cooked artichokes, burrata & summer truffle

SUPERFOOD KALE SALAD 19€

Kale salad, avocado, Parmesan & lemon zests

HEALTHY QUINOA SALAD 18€

Quinoa salad, feta, pomegranate, peas, mustard sauce

CHICKEN CAESAR SALAD 20€

Romaine salad, chicken, Parmesan shavings, bacon, croutons

TUNA TARTARE 23€

Tuna tartare, guacamole & pomegranate

SPICY SATAY TUNA 23€

Spicy satay tuna, wakame salad

• **"BLACK ANGUS" AMERICAN BEEF**

ORIGIN : American Midwest FROM : Creekstone Farms

• Bavette 200g 26€

• Marseillaise Ribeye 350g 29€

• **LUXEMBOURGEOISE BEEF DRY AGED**

ORIGIN : Luxembourg FROM : Local product, Limousine beef

• Ribeye 350g 43€

• **ARGENTINIAN ANGUS BEEF**

ORIGIN : Central Argentina FROM : Rioplatense

• Erminio's small Fillet 200g 29€

• Fillet 300g 45€

• **"PREMIUM MARBLE RESERVE" AUSTRALIAN BLACK ANGUS BEEF**

ORIGIN : Australia FROM : Rangers Valley

• Ribeye 350g 55€

• **MILK FED VEAL**

ORIGIN : Netherlands FROM : Peter's Farm

• Fillet, our specialty 250g 34€

• Veal chops 400g 39€

SIDE DISHES

2 side dishes per main dish

OUR MASHED POTATOES

Classic / Meat gravy / Lemon / BBQ / Chipotle / Mild jalapeño pepper / Roquefort +4€ / Truffle cream +5€

TEMPURA French fries / Corn fries

French fries with truffle, Parmesan & rosemary +6€

VEGETABLES Green salad / Seasonal vegetables

• PASTA CHICKEN & FISH •

KOBE BEEF PASTA Kobe short ribs ravioli, kale, truffle sauce 36€

RISOTTO Jamón de buey 26€

CHICKEN Grilled free-range chicken supreme & mashed potatoes 22€

FISH Roasted tuna, "barigoule" artichokes 29€



* List of allergens on request