

BEEFTRO®

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

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



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€
Milk fed Veal filet with praline & tarragon

BEEF TARTARE "BISTRO STYLE" 100g/200g 19/28€
French style beef tartare

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, grated Parmesan, bacon, croutons

TUNA TARTARE 23€
Tuna tartare, guacamole & pomegranate

SPICY SATAY TUNA 23€
Spicy satay tuna, wakame salad

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€



BURGER & FRIES

To savour :

- HAMBURGER 20€
- CHEESEBURGER 21€
- BACON CHEESEBURGER 22€

BUTCHER BLENDS

The best origins of beef ground together to magnify the taste of the burger (170g)

- Black Angus & Charolais & its grilled sauce
- Black Angus & Charolais & its jalapeño sauce
- Dry-aged Charolais & its chimichurri sauce
- Dry-aged Charolais & its truffle & Parmesan sauce (+2€)
- Kobe & Black Angus burger & its secret sauce (+4€)



+ 5€ the double burger

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 24€

ROMANTIC Grilled vegetables, Parmesan 26€

FANTASTIC Seasonal mushrooms, roquette, Parmesan 28€

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€

• "BLACK ANGUS" AMERICAN BEEF

ORIGIN : American Midwest FROM : Creekstone Farms
• French Bavette 200g 26€
• Chuck eye roll 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 chop 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

* list of allergens on request