

Le Petit Beefbar introduce naughty or nice cocktails

LE PETIT BEEFBAR INTRODUCES THEIR 'NAUGHTY OR NICE' COCKTAILS

The George Street restaurant adds 'Naughty or Nice' Christmas cocktails to their drinks menu which will be served throughout December. And on the food menu the restaurant will dish up some festive favourites as well as some of their exclusive meats.

Le Petit Beefbar is making a list that diners will want to check twice, with a new menu of festive cocktails, both naughty and nice. Edinburgh's glamorous new steak destination is inviting guests for a sip of mischief and dash of Christmas cheer with these new cocktails, perfect for those both on Santa's naughty and nice list.

Crafted by the restaurant's expert mixologists, get ready to jingle your taste buds with Le Petit Beefbar's "Naughty or Nice" festive concoctions. For those who proudly sit on the naughty list, Le Petit Beefbar presents 'The Spicy Santa', a margarita with a mischievous twist featuring Tequila, Amara Montenegro, lime, agave syrup, and a pinch of chilli for an extra cheeky kick. Also meet 'The Grinch' – a green sensation with Midori taking the lead as the main ingredient, joined by white rum, lime, and lemonade for a truly sweet and sour experience.

For those on Santa's 2023 nice list, Le Petit Beefbar delivers a trove of cocktails that are set to send you rocking around the Christmas tree. Behold the 'Polar Espresso Martini', a spin on the beloved Espresso Martini, with notes

of mandarin liqueur, crème de cacao, Kahlúa, orange juice, chocolate bitters, and a shot of espresso for that memorable kick. And that's not all, the enchanting creation, 'White Christmas', that features vodka, Kahlúa, raspberry cream, and a dash of homemade white chocolate liqueur – a real treat for Santa's favourites.

For diners looking for lunch or dinner while doing their Christmas shopping, the restaurant has added some special festive dishes to their menu for the month of December. Don't limit yourself to just one Christmas dinner this month, indulge in the free-range turkey, complemented by Kobe karasumi mash, sprouts, butternut squash, and drizzled with Beefbar's delicious sauce. For a delightful dessert, savor the creamy vanilla cheesecake with a hazelnut crust and fresh pear—a perfect way to finish any meal.

For Hogmanay, it's out with the old and in with the delicious as Le Petit Beefbar delivers a curated menu for those looking to ring in the new year with style. As the clock approaches midnight, guests can indulge in a sophisticated dinner, choosing between street food inspired options like Kobe Beef Jamon, Baby Quesadillas, or Signature Bao Buns. Alternatively, guests can opt for the iconic Beefbar classics, deciding over the Paradise Pepper Fillet or the mouthwatering Miyazaki Wagyu Striploin. These dishes can also be accompanied by Le Petit Beefbar's irresistible sides, comprising hand-cut fries with parmesan & black truffle to their signature mash. Each guest will also receive a glass of Moët & Chandon Impérial Brut Champagne on arrival, adding a touch of class to the celebrations.

Le Petit Beefbar General Manager, Jean-Francois Greyer said: "We wanted to spread some festive cheer in true Le Petit Beefbar fashion, which is why we have introduced our 'Naughty or Nice' cocktails. For those looking for a bit of mischief this festive period, we present 'The Spicy Santa' and 'The Grinch' and for those that are in merit

of a treat, we present 'The Polar Espresso Martini' and 'White Christmas'. These cocktails add a cheeky twist this festive season, inviting our guests to add a bit of flavourful fun to their Christmas celebrations.

"We have also curated a Hogmanay themed menu for those looking to bring in the new year at Edinburgh's most sophisticated steak restaurant, enjoying a selection of delicious dishes paired with a glass of champagne to bring in the bells with style".

To book, please visit <https://beefbar.com/le-petit-beefbar-edinburgh/>

Founded in Monaco in 2005 by restaurateur Riccardo Giraudi, Beefbar has blazed a global trail from Saint-Tropez to Paris as one of the preeminent big-name steak restaurants. Opening their first site in Monte Carlo in 2005, there are now 22 restaurants worldwide, including Dubai, Mykonos, St Tropez, Porto Cervo and Hong Kong.

Le Petit Beefbar follows on from this success, not straying far from the brand's core values, presenting a cosier vibe while continuing to embody the elegance and essence of the original Beefbar brand. The menu pays homage to the classics while including new dishes with a range of ingredients and flavours, but the focus remains on their high-quality meat. Cuts of premium beef will of course be the central point of many of the dishes – and each is transformed by Le Petit Beefbar's expert chefs.

The sophisticated but comforting dishes pair perfectly with the buzzy atmosphere which is central to the cosmopolitan luxury steakhouse brand.

