

Easter idea – Sunday jazz with a side of roast at Le Petit Beefbar

This Easter, get together at Le Petit Beefbar for a celebration with friends and family.

Enjoy a jazz Sunday roast followed by an egg-citing Easter egg hunt involving everyone.

Split a selection of delicious sharing plates to start – from the 45-day cured croque sando, to the signature bao buns and tempura insane rock corn with sriracha mayo – before feasting on the classic slow roasted black Angus beef striploin served alongside a Yorkshire pudding, Wagyu beef dripping roast potatoes, carrots, broccolini and roasted shallots covered in a rich, bone marrow gravy.

The roasted free-range chicken is served with Beefbar sauce and all the trimmings while vegetarians can enjoy the game-changing New Meat Redefined Meat bavette for their main course.

Toast to the bank holiday with the Cottontail Kick, a delicious chocolatey sensation made with the Easter festivities in mind. The special cocktail combines a classic espresso martini with an extra dash of chocolate, Bailey's, and a tasty chocolate bunny on the side.

Children of all ages are invited to take part in a delightful egg hunt throughout the Intercontinental Edinburgh The George Hotel and Le Petit Beefbar to mark Easter Sunday, with

chocolate to be claimed when the Le Petit Beefbar eggs are found around the hotel.

The [Le Petit Beefbar Sunday Jazz Lunch](https://edinburgh.intercontinental.com/food-beverage/le-petit-beefbar/) is available every Sunday from 12.30-2.30pm.

<https://edinburgh.intercontinental.com/food-beverage/le-petit-beefbar/> or call 0131 240 7177.

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.

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