

Courtesy of Bar Blanc

MAINS Bar Blanc

Bar Blanc's French dip

By Sarra Sedghi · Rough Draft Atlanta, 1/7/2026

Ingredients

- [ ] Baguettes, as needed
- [ ] 2 Tbsp butter

BEEF

- [ ] 1 beef ribeye or ribeye roast
- [ ] 1 cup highly reduced veal jus, veal stock concentrate, or beef stock concentrate
- [ ] 1 cup roasted garlic puree or paste
- [ ] 3/4 cup Dijon mustard
- [ ] Kosher salt, to taste
- [ ] Fresh cracked pepper, to taste
- [ ] 3 Tbsp fresh thyme leaves, without the stem

JUS

- [ ] 1 pint veal or beef stock
- [ ] 1 tsp kosher salt
- [ ] 1 garlic clove

Directions

1. Preheat oven to 325° Fahrenheit.
2. Bring the veal (or beef) stock to a boil. Season with the salt. Add the garlic clove, sprig of thyme, and beef fat (if using) and set aside. Keep warm. (This should be aggressively seasoned.)
3. Mix the mustard, reduced veal jus, and roasted garlic together to make a paste.
4. Liberally rub the beef down on all sides. Season with salt and pepper on all sides. Finish by seasoning with thyme leaves.
5. Lay beef on a roasting rack with the fat facing up. Roast until the beef reaches an internal temperature of 145° Fahrenheit. (Timing depends on the size of the roast, a full ribeye may take up to 2 hours.)
6. When finished, let beef rest in a warm space (above the oven) for 20 minutes.
7. Mix the mayo, horseradish, and garlic together to make the aioli.
8. Cut the baguettes in half, spread the butter all over the inside and outside and toast in the oven until crispy. (You want crisp all over to help absorb the juices later.)
9. Spread some aioli on the inside of the top baguette.

- [ ] 1 sprig thyme
- [ ] 1 oz dry-aged beef fat (optional)

AIOLI

- [ ] 3 Tbsp prepared horseradish
- [ ] 2 cups Duke's mayonnaise
- [ ] 3 garlic cloves, finely chopped

"EAST COAST" ADDITIONS

- [ ] Sliced Gruyere or aged Swiss cheese
- [ ] Thinly sliced and caramelized yellow onions, as needed

10. Using a sharp knife slice the meat as thinly as possible. Stack the meat on the bottom baguette, and spoon a few spoonfuls of jus over the top. Top with the other half of the baguette and enjoy the "West Coast-style."
11. **Optional:** For East Coast-style French dip, add caramelized onions and a few slices of cheese after spooning the jus over the meat. Put back in the oven for a few minutes to melt the cheese. Once the cheese is melted, top with the other half of the baguette.

The story

This week, we're sharing a recipe for the French dip from Bar Blanc at Westside Provisions District.

The French dip originated in Los Angeles (although it's unclear *which* chef created the recipe) more than 100 years ago. Over time, an "East Coast" variant emerged, featuring melted cheese and caramelized onions. Meanwhile, the "West Coast" version relies on au jus and horseradish mayo.

You're welcome to source beef for the sandwich from a preferred butcher. Bar Blanc chef Bob Ryan recommends sourcing beef at Whole Foods.

"If they don't have a rib roast, they can order it for you if you give them a few days," he said. Ryan doesn't recommend using grass-fed beef in this recipe, because it will yield a dry roast. If you're feeding a smaller crowd, purchase a three-bone rib roast, which will serve six people. A whole ribeye will serve 18.

"For the baguette, go to Lee's Bakery on Buford Highway," Ryan said. "They sell baguettes by the piece on a daily basis."

Family Meal by Rough Draft

Hungry for more? Get Family Meal, Rough Draft's free dining newsletter, every Tuesday and Thursday: **roughdraftatlanta.com/family-meal**