

# Welcome to L'Entrecôte



In the 1930s, Paris was the centre of the avant-garde scene, a melting pot of creativity. It was during this time that Monsieur Boubier created culinary history as he invented the first and original butter-based sauce served over entrecôte steak. When Boubier gave his daughter's hand in marriage to the owner of Café de Paris, he also gave away the closely guarded recipe. With the secret sauce she introduced a groundbreaking idea and transformed the fortunes of the café: serve just one dish, yet make it so delicious and satisfying that nothing else would come close.



The menu consisted of entrecôte steak accompanied by the delicious secret sauce, crispy golden fries, a simple salad, and a glass of wine. Nothing more, nothing less. News of this innovative menu spread fast. Inspired by its success, it was only a matter of time before every Parisian saucier and restaurateur was trying in vain to reproduce the secret formula. The queue of customers lining the street became legendary.



Eighty years later and half way around the world, we have recreated it here. Because we know that it is always better to offer one great dish than a selection of anything less, our signature entrecôte steak is drizzled in our delicious secret sauce (a fiercely guarded recipe) and comes in two hearty servings. With an unlimited supply of crisp, golden French fries complemented by our hand selected L'Entrecôte red wine, the hardest decision left is choosing from our entrees and desserts!

*"Where the 'plat du jour' is the same mouth-watering dish, all day, every day.  
Bon appétit!"*

## APPETIZERS



<b>Homemade Duck Foie Gras Terrine</b>	24
<i>With sugar glazed onions and grilled buttered sourdough from Do.Main</i>	
<b>Pâté de Campagne</b>	16
<i>Delicious French pork country-style pâté served with crunchy pickled gherkins and grilled buttered sourdough from Do.Main</i>	
<b>Soupe a l'oignon</b>	10
<i>Classic French onion soup with cheese toasts</i>	
<b>Escargots de Bourgogne</b>	16
<i>6 snails prepared with parsley butter and garlic</i>	
<b>Salade d'Endives aux Noix et Bleu</b>	16
<i>Endive salad with Roquefort cheese and Walnut</i>	
<b>“L'Entrecôte” Duck Rillettes</b>	18
<i>Crunchy pickled gherkins and grilled buttered sourdough from Do.Main</i>	
<b>Oven baked Beef Marrow</b>	19
<i>With Guérande sea salt and grilled buttered sourdough from Do.Main</i>	
<b>Leek &amp; Vinaigrette</b>	14
<i>The classic Parisian bistro fare “Poireaux Vinaigrette”</i>	

## MAIN COURSE



Today,  
Trimmed Entrecôte Steak with  
our legendary sauce, golden French fries  
& walnuts green salad

34.90

Big Fan Of Entrecôte?  
Try Our XXL portion for

54.90



LIMITED  
TIME ONLY

Treat yourself to a delicious  
**TAJIMA WAGYU RIBEYE MS8**

59.90

bleu (rare), saignant (medium rare),  
à point (medium) or bien cuit (well done)

\* Extra walnuts green salad 5

*Subject to 10% service charge and 7% Government Tax*

## DESSERTS



<b>Truffle Brie de Meaux</b>	24
Aged Brie Cheese with Black Truffle	
<b>Old Fashioned Crème caramel</b>	10
With a traditional almond tuile	
<b>Vacherin du Bistrot</b>	15
A delight of meringues, vanilla bean and hazelnut ice cream topped with hot chocolate	
<b>Tarte Tatin</b>	14
Caramelized apple tart served with sour cream	
<b>Half-Baked Chocolate Cake</b>	15
Served warm with a vanilla bean ice cream	
<b>Profiteroles de “L’Entrecôte”</b>	15
Vanilla bean ice cream profiteroles with hot chocolate sauce	
<b>Floating Island</b>	14
Poached egg white mousse, crispy caramel, grilled almonds and custard cream	
<b>Mousse au Chocolat</b>	12
Dark chocolate mousse	
<b>Paris-Brest</b>	14
Choux pastry with praline flavoured cream	
<b>Crêpes Suzette</b>	14
Crêpes in a citrus butter and Grand Marnier sauce	
<b>Dame Blanche</b>	14
Vanilla bean ice cream, warm chocolate sauce and Chantilly	
<b>Homemade Lemon Tartlet</b>	12
Just lemon	

## DESSERTS



### HOUSE SIGNATURE DESSERT

#### Coulant Caramel Au Beurre Salé

Salty Butter Caramel Lava Cake (please allow 15 minutes)

16

## GELATO & SHERBETS



### A Scoop of delight - per scoop:

6

**Your choice of Gelato:** Vanilla, Dark Chocolate, Salty Caramel

**Or your choice of Sherbets:** Raspberry, Lemon

+ Chantilly + 2

+ Warm chocolate Sauce + 2

### Two scoops of Sorbets with its complimenting liquor:

17

Sorbet Lemon & Limoncello (40°)

Sorbet Lemon & Vodka Belvedere (40°)

Sorbet Raspberry & Raspberry Liquor (40°)

# Wine of the Month

## White Wine

### France

2107 2006 Vin de pays d'Oc Trelans Domaine Alain Chabonon Bottle 135

# Wine List

## Cuvée L'Entrecôte

2013	Cuvée de L'Entrecôte, Bordeaux Supérieur	Glass		<b>12</b>
		Carafe	25cl	<b>20</b>
		Carafe	50cl	<b>38</b>
		Bottle	75cl	<b>56</b>

## Champagne

	Delamotte Champagne	Glass		<b>18</b>
		Bottle	75cl	<b>89</b>
	Delamotte Blanc De Blanc	Bottle	75cl	<b>249</b>

## Half Bottle Selection (375ml)

### White ~ France

2013	Domaine Laporte, Pouilly Fumé,			<b>65</b>
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# White Wine

## France

2013	La Forge Estate Sauvignon Blanc	Glass	<b>16</b>
		Carafe 50cl	<b>52</b>
		Bottle	<b>75</b>

## Bourgogne

2013	Louise Pinon, Bourgogne Blanc, Chardonnay	Glass	<b>19</b>
		Carafe 50cl	<b>64</b>
		Bottle	<b>89</b>
2005	M&M, Corton Charlemagne Grand Cru		<b>320</b>

## Vallée de la Loire

2013	Domaine Laporte, Sancerre, Les Grandmountains		<b>95</b>
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## Languedoc

2012	Domaine De La Baume, Pezenas, Chardonnay		<b>92</b>
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## Australia

1999	Yarra Yering, Yarra Valley Dry White Wine No 1		<b>330</b>
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# Red Wine

## France

### Bordeaux

2014	Chateau L'Escadre, Cotes de Blaye	80
2015	F. Thienpont Bordeaux Rouge	89
2011	Clos St Vincent, Saint Emilion Grand Cru	99
2012	F. Thienpont, Saint Emilion Grand Cru	149

### Bourgogne

2014	Chanson Bourgogne Pinot Noir	89
2013	Chateau Marsannay, Bourgogne du Chateau	99
2015	Bouzereau, Burgundy	109
2003	Domaine Prieuré Roch, Clos Goillotte	699

### Côtes Du Rhône

2014	Delas Frères 'St Esprit'	82
2015	Cave De Tain, Crozes Hermitage	99
2013	Domaine La Soumade, Rasteau, Cuvée Prestige	109

### Languedoc

2015	Domaine de l'Hortus, Le Loup Dans la Bergerie	75
2015	La Forge Estate, Pinot Noir	79
2013	Domaine La Baume, Pezenas, Cabernet Sauvignon	95
1995	Peyre Rose, Clos des Cistes	359

### Australia

2015	Angove Chalk Hill Blue, Shiraz / Cabernet-Sauvignon	70
2012	Ferngrove, Majestic, Cabernet Sauvignon	105

## BEVERAGE MENU



### Mineral Water

Evian	75cl	9
Badoit	75cl	9.5

### Soft Drinks & Juices

Coke	33cl	5.5
Coke Light	33cl	5.5
Sprite	33cl	5.5
Schwepes Soda Water	33cl	5.5
Schwepes Tonic Water	33cl	5.5
Orange Juice	33cl	6
Lime Juice	33cl	6
Cranberry Juice	33cl	6

### Coffee & Tea

Macchiato – Espresso – Coffee Lungo	5
Coffee Lungo Latte – Coffee Lungo Latte Decaf – Cappuccino	6
Earl Grey Tea	5
English Breakfast Tea	5
Peppermint Tea	5
Chamomile Tea	5

## BEVERAGE MENU



### Beer

Tiger	33cl	12
Hoegaarden	33cl	12
Kronenbourg	33cl	14

### Aperitif

Kir Royale		24
Campari	3cl	15
Ricard	3cl	15
Martini Extra Dry	3cl	15
Martini Bianco	3cl	15

### Digestif

Sambuca	3cl	9
Calvados Pays D'Auge Domaine Dupont	3cl	18
Bas Armagnac XO	3cl	24
Chartreuse Verte 55%	3cl	20
St Remy XO	3cl	20
Taylor's Ruby Port	3cl	16
Prune "Plum"	3cl	20
Fernet Branca	3cl	15
Kahlua	3cl	15
Raspberry Brandy	3cl	15
Limoncello	3cl	15
Amareto	3cl	15

### House Pour Liquor

#### Gin, Vodka, Rum

Served on the rock	3cl	15
Mixed With a Soft Drink	3cl	17

### Whiskey

Johnnie Walker Black	3cl	15
Jim Beam Black	3cl	16

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