

# *L'Entrecôte*

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## THE STEAK & FRIES BISTRO

### Welcome to L'Entrecôte Customs House



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 ground-breaking 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>Freshly-shucked Fine de Claire Oysters</b> (minimum order of 3)	5 per piece 27 for half dozen 48 for one dozen
<b>Beef Tartare Toast (Highly addictive, minimum order of 3)</b> Traditional Beef Tartare served on Toasted French Baguette with a sprinkle of Fleur de Sel	6 per piece
<b>Homemade Duck Foie Gras Terrine</b> With sugar glazed onions and baguette	26
<b>Pâté de Campagne</b> Delicious French pork country-style pâté served with crunchy pickled gherkins and baguette	16
<b>Soupe à l'Oignon</b> Classic French onion soup with cheese toasts	12
<b>Leek &amp; Vinaigrette</b> The classic Parisian bistro fare “Poireaux Vinaigrette” – tender whole leeks dressed in a light Dijon vinaigrette	14
<b>French Bistro Salad</b> With warm goat cheese, fresh orange, candied walnuts and a French lavender vinaigrette	16
<b>Beef Carpaccio</b> Thinly-sliced beef topped with arugula, capers and finished with olive oil, salt, pepper and lemon zest	16
<b>“L’Entrecôte” Duck Rillettes</b> Crunchy pickled gherkins and baguette	18
<b>Escargots de Bourgogne</b> Six snails prepared with parsley butter and garlic	18
<b>Oven-baked Beef Marrow</b> With Guérande sea salt and baguette	22
<b>House-Made Green Olive Tapenade</b> with Crisped Baguette <i>or</i> <b>House-Made Black Olive &amp; Anchovy Tapenade</b> with Crisped Baguette	8
<b>Crisp French Fries</b>	8
<b>Crisp Truffle Fries</b>	12

## TARTES FLAMBÉES

Oven-baked flatbread from the North Eastern region of France served with a variety of toppings – our elegant French alternative to pizza!



<b>Smoked Bacon and Caramelized Onion Tarte Flambée</b>	<b>24</b>
<b>Escargots, Garlic, Parsley, Butter and Onion Tarte Flambée</b>	<b>26</b>
<b>Porcini, Wild Mushrooms and Comté Tarte Flambée</b>	<b>28</b>

## LES PLANCHES A PARTAGER

**Boards for Sharing**



<b>La Planche De Fromages</b>	<b>28</b>
A classic cheese selection of Comte, Sainte-Maure, Camembert and Bleu d’Auvergne with Walnuts, Dried Apricot and Baguette	
<b>La Planche De Charcuteries</b>	<b>28</b>
A selection of Duck Rillettes, Pâté en Croûte, Country Pate with Pistachio, Duck Foie Gras Terrine, Gherkins, Onion Confit, Dijon Mustard and Baguette	
<b>La Planche De Charcuteries et Fromages</b>	<b>38</b>
A selection of Camembert, Comte, Sainte-Maure, Duck Rillettes, Pâté en Croûte, Country Pâté with Pistachio, Duck Foie Gras Terrine, Walnuts, Dried Apricot, Gherkins, Onion Confit, Dijon Mustard and Baguette	

## MAIN COURSE



### **Trimmed Entrecôte Steak**

Our crown jewel. The famous L'Entrecôte steak, with our legendary secret sauce generously poured over tender sliced steak. Accompanied with golden French fries and green salad with walnuts

**\$36.80**

### **T-Bone Steak**

400g | Australia

*Eat like a king!*



This iconic T-Bone showcases the best of the beef world with a beefy, bold New York Strip on one side, and separated by the "T", a delicate Filet Mignon on the other. This show-stopper is served with our legendary secret sauce and accompanied with golden French fries and green salad with walnuts

**\$58.80**

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

\*Extra green salad with walnuts 5

## CHEF'S SPECIALS

Seasonal and available for a limited time only



### Mussels & Fries

500g | Holland Black Mussels

The best seasonal live mussels served with crisp, golden French fries!  
Prepared in your choice of traditional recipe:

#### Marinières

White Wine, Butter, Parsley and Onion

*or*

#### A La Crème

Cream, White Wine, Butter, Parsley and Onion

**\$42**

### Vacherin Mont d'Or Cheese

Direct from Franche-Comté in Eastern France, and produced by the award-winning affineur, Hervé Mons, enjoy this seasonal cheese baked until molten in the center, and served with steamed potatoes, cornichons and fresh green salad.

*Please allow preparation time of 15 to 20 minutes.*

**\$48 per tub**

## DESSERTS



### HOUSE SIGNATURE DESSERT

#### **Coulant Caramel Au Beurre Salé** 18

Salted Butter Caramel Lava Cake with  
Salted Caramel Ice Cream (please allow 15 minutes)

#### **Old Fashioned Crème Caramel** 12

With a traditional almond tuile

#### **Vacherin du Bistrot** 16

A delight of meringues, vanilla bean and hazelnut ice cream topped with hot chocolate

#### **Tarte Tatin** 16

Caramelized apple tart served with sour cream

#### **Half-Baked Chocolate Cake** 16

Served warm with a vanilla bean ice cream

#### **Profiteroles de “L’Entrecôte”** 16

Vanilla bean ice cream profiteroles with hot chocolate sauce

#### **Mousse au Chocolat** 14

Dark chocolate mousse

#### **Paris-Brest** 16

Choux pastry with praline cream

#### **Dame Blanche** 16

Vanilla bean ice cream, warm chocolate sauce and chantilly cream

#### **Homemade Lemon Tartlet** 14

Just lemon

## GELATO & SHERBETS



<b>A Scoop of delight - per scoop:</b>	<b>6</b>
<b>Your choice of Gelato:</b> Vanilla, Dark Chocolate, Salted Caramel <b>Or your choice of Sherbets:</b> Raspberry, Lemon + Warm chocolate Sauce      + 2	
<b>Two scoops of Sorbets with its complimenting liquor:</b> Sorbet Lemon & Vodka	<b>17</b>