



## Welcome to L'Entrecôte Duxton Hill



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 Carpaccio</b> Thinly-sliced beef topped with arugula salad and capers, then finished with olive oil, salt, pepper and lemon zest	18
<b>Homemade Duck Foie Gras Terrine</b> With sugar glazed onions and baguette	26
<b>Soupe à l'Oignon</b> Classic French onion soup with cheese toasts	12
<b>French Bistro Salad</b> With warm goat cheese, fresh orange, candied walnuts and a French lavender vinaigrette	16
<b>Classic Prawn Cocktail</b> Fresh prawns, delivered daily, cooked to perfection and served with a classic cocktail sauce	18
<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>Riviera’s Pâté en Croûte</b> Pork, chicken, shimeji mushroom with Armagnac, encased in golden pastry	22
<b>Oven-baked Beef Marrow</b> With Guérande sea salt and baguette	22
<b>Oven-baked Camembert</b> Served with steamed potatoes, cornichons, green salad and baguette <i>Please allow 10-15 minutes preparation time</i>	28

## LES PLANCHES A PARTAGER THE BOARDS TO SHARE



<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, Saucisson, Duck Foie Gras Terrine, Gherkins, Onion Confit, Dijon Mustard and Baguette	
<b>La Planche De Charcuteries et Fromages</b>	<b>48</b>
A selection of Camembert, Comte, Sainte-Maure, Duck Rillettes, Pâté en Croûte, Saucisson, Duck Foie Gras Terrine, Walnuts, Dried Apricot, Gherkins, Onion Confit, Dijon Mustard and Baguette	

## CHEF'S SPECIAL



### **Chilled Seafood Platter**

½ a Steamed Fresh Atlantic Coast Lobster, 6 Live Fine de Claire Oysters,  
Fresh Prawns, Bulots, House-cured Beetroot Salmon,  
Steamed Mussels, Scallop Ceviche,  
served with Cocktail Sauce and Shallot Vinegar  
*Ideal as a Main Course for sharing between 2 persons  
or as an Appetizer for 3 to 4 persons*

**\$118**

## 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

**\$38.80**

### 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**

### Wagyu Tenderloin MB 8-9

160g | Australia

*Dine like a queen!*



Savour this beautifully marbled Wagyu Tenderloin – each bite is tender and full of flavour. 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

## DESSERTS

<b>Old Fashioned Crème Caramel</b>	12
With a traditional almond tuile	
<b>Meringue Aux Fruits Rouges</b>	16
Light, airy, crisp meringue piled high with vanilla bean ice cream and mixed berry compote	
<b>Tarte Tatin</b>	16
Caramelized apple tart served with sour cream	
<b>Half-Baked Chocolate Cake</b>	16
Served warm with a vanilla bean ice cream	
<b>Profiteroles de “L’Entrecôte”</b>	18
Vanilla bean ice cream profiteroles with hot chocolate sauce	
<b>Mousse au Chocolat</b>	14
Dark chocolate mousse	
<b>Paris-Brest</b>	18
Choux pastry with praline cream	
<b>Dame Blanche</b>	16
Vanilla bean ice cream, warm chocolate sauce and chantilly cream	
<b>Housemade Lemon Tartlet</b>	14
Tart and tangy housemade lemon curd in a flaky pastry shell	

## DESSERTS

### HOUSE SIGNATURE DESSERT

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

18

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

## GELATO & SORBET



#### **A Scoop of Delight - per scoop:**

6

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

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

+ Chantilly + 2

+ Warm Chocolate Sauce + 2

#### **Two scoops of Sorbet with its complimenting liquor:**

17

Lemon Sorbet & Grey Goose Vodka (40°)