

L'Entrecôte

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



Freshly-shucked Fine de Claire Oysters (minimum order of 3)	5 per piece 27 for half dozen 48 for one dozen
Beef Tartare Toast (Highly addictive, minimum order of 3) Traditional Beef Tartare served on Toasted French Baguette with a sprinkle of Fleur de Sel	6 per piece
Oven-baked Camembert Served with steamed potatoes, cornichons, green salad and baguette <i>Please allow 10-15 minutes preparation time</i>	28
Homemade Duck Foie Gras Terrine With sugar glazed onions and baguette	26
Soupe à l'Oignon Classic French onion soup with cheese toasts	12
French Bistro Salad With warm goat cheese, fresh orange, candied walnuts and a French lavender vinaigrette	16
Beef Carpaccio Thinly-sliced beef topped with arugula, capers and finished with olive oil, salt, pepper and lemon zest	18
Classic Prawn Cocktail Fresh prawns, delivered daily, cooked to perfection and served with a classic cocktail sauce	18
“L’Entrecôte” Duck Rillettes Crunchy pickled gherkins and baguette	18
Escargots de Bourgogne Six snails prepared with parsley butter and garlic	18
Riviera’s Pâté en Croûte Pork, chicken, shimeji mushroom with Armagnac, encased in golden pastry	22
Oven-baked Beef Marrow With Guérande sea salt and baguette	22
House-Made Green Olive Tapenade with Crisped Baguette <u>or</u> House-Made Black Olive & Anchovy Tapenade with Crisped Baguette	8
Crisp French Fries	8
Crisp Truffle Fries	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!



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

LES PLANCHES A PARTAGER

Boards for Sharing



La Planche De Fromages	28
A classic cheese selection of Comte, Sainte-Maure, Camembert and Bleu d’Auvergne with Walnuts, Dried Apricot and Baguette	
La Planche De Charcuteries	28
A selection of Duck Rillettes, Pâté en Croûte, Saucisson, Duck Foie Gras Terrine, Gherkins, Onion Confit, Dijon Mustard and Baguette	
La Planche De Charcuteries et Fromages	48
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

\$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



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

Meringue Aux Fruits Rouges 16

Light, airy, crisp meringue piled high with vanilla bean ice cream and mixed berry compote

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” 18

Vanilla bean ice cream profiteroles with hot chocolate sauce

Mousse au Chocolat 14

Dark chocolate mousse

Paris-Brest 18

Choux pastry with praline cream

Dame Blanche 16

Vanilla bean ice cream, warm chocolate sauce and chantilly cream

Housemade Lemon Tartlet 14

Tart and tangy housemade lemon curd in a flaky pastry shell

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

+ Warm Chocolate Sauce + 2

Two scoops of Sorbet with its complimenting liquor: 17

Lemon Sorbet & Vodka