

L'Entrecôte

THE STEAK & FRIES BISTRO

SINGAPORE'S ONE AND ONLY AUTHENTIC FRENCH STEAK AND FRIES BISTRO, WHERE THE ONLY MAIN COURSE IS OUR FAMED TRIMMED ENTRECÔTE STEAK!

OUR INSPIRATION

1930s Paris - amidst the avant-garde scene's melting pot of creativity, Monsieur Boubier makes culinary history by inventing the first and original butter-based sauce served over entrecôte steak! When Boubier gives his daughter's hand in marriage to the owner of Café de Paris, he also gives away his closely guarded recipe. With that secret sauce, she introduces a revolutionary idea: *serve just one dish, yet make it so delicious and satisfying that nothing else would come close!*

The original menu consisted of entrecôte steak accompanied by the secret sauce, crisp golden fries, a simple salad, and a glass of perfectly paired wine. Nothing more, nothing less. It was only a matter of time before every Parisian saucier and restaurateur was trying in vain to reproduce the secret formula.

Eighty years later, we have recreated the experience in Singapore, and celebrate this delicious piece of Parisian culinary history with our very own signature Trimmed Entrecôte Steak doused with our legendary L'Entrecôte sauce! Complete your authentic French bistro experience with your choice of appetizers and desserts - and don't forget a generous pour of wine!



APPETIZERS



Oven-Baked Camembert	28
A full wheel of Camembert cheese, baked in the oven until molten in the center! Served with steamed potatoes, cornichons, green salad and baguette. <i>Please allow 10-15 minutes preparation time</i>	
Freshly-shucked Fine de Claire Oysters	5 per piece
(minimum order of 3)	27 for half dozen
	48 for one dozen
Beef Tartare Toast (Highly addictive, minimum order of 3)	6 per piece
Traditional Beef Tartare served on Toasted French Baguette with a sprinkle of Fleur de Sel	
Homemade Duck Foie Gras Terrine	28
With sugar glazed onions and baguette	
Soupe à l'Oignon	14
Classic French onion soup with cheese toasts	
Beef Carpaccio	18
Thinly-sliced beef topped with arugula, capers and finished with olive oil, salt, pepper and lemon zest	
“L'Entrecôte” Duck Rillettes	18
Crunchy pickled gherkins and baguette	
Escargots de Bourgogne	18
Six snails prepared with parsley butter and garlic	
Riviera's Pâté en Croûte	24
Pork, chicken, shimeji mushroom with Armagnac, encased in golden pastry	
Oven-baked Beef Marrow	24
With Guérande sea salt and baguette	
Prawn Cocktail Platter	24
Fresh prawns cooked to perfection and served on a bed of ice, shell-on, with a classic cocktail sauce	
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	28
Escargots, Garlic, Parsley, Butter and Onion Tarte Flambée	28
Porcini, Wild Mushrooms and Comté Tarte Flambée	35

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	32
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	

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

*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