

# 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>Sardines in its Tin</b>   | 18 |
| <i>Served with lemon and Guérande sea salt</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

32.90

Big Fan Of Entrecôte?  
Try Our XXL portion for

49.90



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

|             |      |   |        |            |
|-------------|------|---|--------|------------|
| <b>2107</b> | 2006 | Vin de pays d'Oc Trelans Domaine Alain Chabonon       | Bottle | <b>135</b> |
| <b>2108</b> | 2008 | VDP du Val de Monferrand Domaine Bergerie De L'Hortus | Bottle | <b>85</b>  |

# Wine List

## Cuvée L'Entrecôte

|   |      |  |        |      |    |
|---|------|--|--------|------|----|
| 1 | 2013 | Cuvée de L'Entrecôte, Bordeaux Supérieur | Glass  |      | 12 |
|   |      |  | Carafe | 25cl | 20 |
|   |      |  | Carafe | 50cl | 38 |
|   |      |  | Bottle | 75cl | 54 |

## Champagne

|   |  |                     |        |      |     |
|---|--|---------------------|--------|------|-----|
| 2 |  | Delamotte Champagne | Glass  |      | 18  |
|   |  |                     | Bottle | 75cl | 89  |
| 3 |  | Delamotte Brut Rosé | Bottle | 75cl | 249 |

## Half Bottle Selection (375ml)

### White ~ France

|   |      |                                |  |  |    |
|---|------|--------------------------------|--|--|----|
| 5 | 2013 | Domaine Laporte, Pouilly Fumé, |  |  | 65 |
|---|------|--------------------------------|--|--|----|

# White Wine

## France

|   |      |                                 |        |      |    |
|---|------|---------------------------------|--------|------|----|
| 7 | 2013 | La Forge Estate Sauvignon Blanc | Glass  |      | 16 |
|   |      |                                 | Carafe | 50cl | 52 |
|   |      |                                 | Bottle |      | 75 |

## Bourgogne

|   |      |   |        |      |     |
|---|------|---|--------|------|-----|
| 8 | 2013 | Louise Pinon, Bourgogne Blanc, Chardonnay | Glass  |      | 19  |
|   |      |   | Carafe | 50cl | 64  |
|   |      |   | Bottle |      | 89  |
| 9 | 2005 | M&M, Corton Charlemagne Grand Cru         |        |      | 320 |

## Vallée de la Loire

|    |      |   |  |       |    |
|----|------|---|--|-------|----|
| 10 | 2012 | Domaine Laporte, Sancerre, Le Rochoy          |  | 375ml | 72 |
| 11 | 2013 | Domaine Laporte, Sancerre, Les Grandmountains |  |       | 95 |

## Languedoc

|    |      |  |  |  |    |
|----|------|--|--|--|----|
| 12 | 2012 | Domaine De La Baume, Pezenas, Chardonnay |  |  | 92 |
|----|------|--|--|--|----|

## Australia

|    |      |  |  |  |     |
|----|------|--|--|--|-----|
| 14 | 1999 | Yarra Yering, Yarra Valley Dry White Wine No 1 |  |  | 330 |
|----|------|--|--|--|-----|



# Red Wine

## France

### Bordeaux

|    |      |                                      |     |
|----|------|--------------------------------------|-----|
| 17 | 2011 | F. Thienpont Bordeaux Rouge          | 89  |
| 18 | 2012 | Chateau Du Gravillon, Saint Emilion  | 99  |
| 19 | 2012 | F. Thienpont Saint Emilion Grand Cru | 149 |

### Bourgogne

|    |      |  |     |
|----|------|--|-----|
| 20 | 2013 | Bourgogne du Chateau - Chateau Marsannay | 99  |
| 21 | 2003 | Domaine Prieuré Roch, Clos Goillotte     | 699 |

### Côtes Du Rhône

|    |      |   |     |
|----|------|---|-----|
| 23 | 2013 | Delas Frères 'St Esprit'                    | 82  |
| 24 | 2013 | Domaine La Soumade, Rasteau, Cuvée Prestige | 109 |

### Languedoc

|    |      |   |     |
|----|------|---|-----|
| 25 | 2014 | Domaine de l'Hortus, Le Loup Dans la Bergerie | 75  |
| 26 | 2014 | Baron D'Aurignac, Cabernet Sauvignon          | 75  |
| 27 | 2013 | La Forge Estate, Pinot Noir                   | 79  |
| 28 | 2013 | Domaine La Baume, Pezenas, Cabernet Sauvignon | 95  |
| 29 | 1995 | Peyre Rose, Clos des Cistes                   | 359 |

## Australia

|    |      |   |     |
|----|------|---|-----|
| 30 | 2013 | Angove Chalk Hill Blue, Shiraz / Cabernet-Sauvignon | 70  |
| 31 | 2013 | Woodstock Sauvignon, Cabernet Sauvignon             | 99  |
| 32 | 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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