

L'Entrecôte

WINE BAR

STARTERS

MIX OF MARINATED OLIVES 9

ESCARGOTS DE BOURGOGNE 16

6 snails prepared with parsley butter & garlic

Served with Crunchy Pickled Gherkins & French Baguette

DUCK RILLETTES 18

HOMEMADE DUCK FOIE GRAS TERRINE 24

PÂTÉ DE CAMPAGNE WITH PISTACHIO 15

PLANCHES

Sharing platters

COLD CUTS PLATTER

(Cured Meats, Duck rillettes, Country Pâté, French baguette & Pickles)

Small - 19 Large - 34

Add Homemade Foie Gras Terrine - \$10

SMOKED SALMON & ANCHOVIES PLATTER 29

TRUFFLE BRIE DE MEAUX 24

MIX CHEESE PLATTER

Small - 29 Large - 37

TARTINES

Open-faced sandwiches perfect for sharing

GOAT CHEESE & CARAMELIZED ONION 14

SMOKED SALMON, WHOLE GRAIN MUSTARD SAUCE 15

SMOKED DUCK BREAST, CARAMELIZED ONION & MELTED CHEESE 16

FONDUE

A traditional serving hot pot, originated in the 1950's, used to dip & cook your steak cubes in a choice of wine base or oil

VIGNERONNE / BOURGUIGNONNE

RED WINE (served indoors) **BOILING OIL** (served outdoors)

PERFECT FOR SHARING 59.90

350g of Beef Striploin, Salad & French Fries

Add 200g of Beef Striploin - 29.90

RACLETTE

Swiss/French dish based on heating the cheese & scraping off the melted part; 'Raclette' is derived from the French word 'racler', meaning 'to scrape'.

Served indoors with choice of sides.

THE CLASSIC 29

RACLETTE CHEESE, BABY POTATOES & GHERKINS

THE DELUXE 37

RACLETTE CHEESE, BABY POTATOES, SELECTION OF FRENCH COLD CUTS & GHERKINS

Add 100g Cheese - 12

Add French Cold Cuts Plate - 10

PIERRADE

A dish where thin pieces of meat & seafood are cooked on a hot grill, perfect for traditional communal cooking; it literally means Table Grill!

SEAFOOD 46

SCALLOPS, PRAWNS, SALMON, FRIES & SALAD

MEAT 46

STEAK, FRIES & SALAD

SURF & TURF 55

SCALLOPS, PRAWNS, SALMON, STEAK, FRIES & SALAD

TARTIFLETTE

A dish as old as the 1700's, from the Savoy region of the French Alps; extremely famous in restaurants menus of ski stations.

POTATOES, REBLOCHON CHEESE, BACON & ONIONS 29

DESSERTS

MOUSSE AU CHOCOLAT 12

Dark chocolate mousse

PROFITEROLES DE "L'ENTRECÔTE" 15

Vanilla bean ice cream profiteroles with hot chocolate sauce

TARTE TATIN 14

Caramelized apple tart served with sour cream

L'Entrecôte

WINE BAR

COCKTAILS 14

FRAISE

Sparkling Wine & Fresh Strawberry Purée

PÊCHE

Sparkling Wine & Fresh Peach Purée

FRENCH 75

Sparkling Wine, Gin, Sugar Cane Syrup & Fresh Lime Juice

CARDINAL

Red Wine & Crème de Cassis, on the rocks

TRADITIONAL SPRITZER

White Wine, Orange Zest & Soda Water

APEROL SPRITZ

Aperol, Sparkling Wine, Orange Zest & Soda Water

BEER & CIDER

HOEGAARDEN 12

ESTRELLA GALICIA 12

KRONENBOURG 14

CIDRE BOUCHÉ BRUT ÉCUSSON 28

SOFT DRINKS

COKE / COKE LIGHT / SODA WATER / TONIC WATER 5.50

LIME JUICE / CRANBERRY JUICE / ORANGE JUICE 6

EVIAN WATER (STILL) 9

BADOIT (SPARKLING) 9.50

COFFEE & TEA

MACCHIATO / ESPRESSO / LONG BLACK 5

LATTE / DECAF LATTE / CAPPUCCINO / ICED COFFEE 6

ENGLISH BREAKFAST / EARL GREY / CHAMOMILE /
PEPPERMINT 5

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