

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



Homemade Duck Foie Gras Terrine	24
<i>With sugar glazed onions and grilled buttered sourdough from Do.Main</i>	
Pâté de Campagne	16
<i>Delicious French pork country-style pâté served with crunchy pickled gherkins and grilled buttered sourdough from Do.Main</i>	
Soupe a l'oignon	10
<i>Classic French onion soup with cheese toasts</i>	
Escargots de Bourgogne	16
<i>6 snails prepared with parsley butter and garlic</i>	
Salade d'Endives aux Noix et Bleu	16
<i>Endive salad with Roquefort cheese and Walnut</i>	
“L'Entrecôte” Duck Rillettes	18
<i>Crunchy pickled gherkins and grilled buttered sourdough from Do.Main</i>	
Oven baked Beef Marrow	19
<i>With Guérande sea salt and grilled buttered sourdough from Do.Main</i>	
Leek & Vinaigrette	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



Truffle Brie de Meaux	24
Aged Brie Cheese with Black Truffle	
Old Fashioned Crème caramel	10
With a traditional almond tuile	
Vacherin du Bistrot	15
A delight of meringues, vanilla bean and hazelnut ice cream topped with hot chocolate	
Tarte Tatin	14
Caramelized apple tart served with sour cream	
Half-Baked Chocolate Cake	15
Served warm with a vanilla bean ice cream	
Profiteroles de “L’Entrecôte”	15
Vanilla bean ice cream profiteroles with hot chocolate sauce	
Floating Island	14
Poached egg white mousse, crispy caramel, grilled almonds and custard cream	
Mousse au Chocolat	12
Dark chocolate mousse	
Paris-Brest	14
Choux pastry with praline flavoured cream	
Crêpes Suzette	14
Crêpes in a citrus butter and Grand Marnier sauce	
Dame Blanche	14
Vanilla bean ice cream, warm chocolate sauce and Chantilly	
Homemade Lemon Tartlet	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

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

Wine List

Cuvée L'Entrecôte

2013	Cuvée de L'Entrecôte, Bordeaux Supérieur	Glass		12
		Carafe	25cl	20
		Carafe	50cl	38
		Bottle	75cl	56

Champagne

	Delamotte Champagne	Glass		18
		Bottle	75cl	89
	Delamotte Blanc De Blanc	Bottle	75cl	249

Half Bottle Selection (375ml)

White ~ France

2013	Domaine Laporte, Pouilly Fumé,			65
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White Wine

France

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

Bourgogne

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

Vallée de la Loire

2013	Domaine Laporte, Sancerre, Les Grandmountains		95
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Languedoc

2012	Domaine De La Baume, Pezenas, Chardonnay		92
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Australia

1999	Yarra Yering, Yarra Valley Dry White Wine No 1		330
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Red Wine

France

Bordeaux

2014	Chateau L'Escadre, Cotes de Blaye	80
2015	F. Thienpont Bordeaux Rouge	89
2012	Chateau Du Gravillon, Saint Emilion	99
2012	F. Thienpont, Saint Emilion, Grand Cru	149
2007	Domaine de L'Aurage, Cotes de Castillon	149

Bourgogne

2014	Chateau de Berze, Macon	82
2013	Bourgogne du Chateau - Chateau Marsannay	99
2003	Domaine Prieuré Roch, Clos Goillotte	699

Côtes Du Rhône

2014	Delas Frères 'St Esprit'	82
2013	Domaine La Soumade, Rasteau, Cuvée Prestige	109

Languedoc

2015	Domaine de l'Hortus, Le Loup Dans la Bergerie	75
2015	La Forge Estate, Pinot Noir	79
2013	Domaine La Baume, Pezenas, Cabernet Sauvignon	95
1995	Peyre Rose, Clos des Cistes	359

Australia

2015	Angove Chalk Hill Blue, Shiraz / Cabernet-Sauvignon	70
2014	Woodstock Sauvignon, Cabernet Sauvignon	99
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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