

# L'Entrecôte

## THE STEAK & FRIES BISTRO

In the 1930s, Paris was the centre of the avant-garde scene. During this time, Monsieur Boubier invented the original butter-based sauce served over entrecôte steak. When his daughter married the owner of Café de Paris, she brought the secret recipe with her. With the sauce, she introduced a groundbreaking idea: serve just one dish, but make it incomparably delicious. The menu consisted of entrecôte steak accompanied by the secret sauce, crispy golden fries, a simple salad, and a glass of wine. Eighty years later and half way around the world, we have recreated this menu and serve this phenomenal main dish, of course featuring our delicious secret sauce (a fiercely guarded recipe).

### APPETIZERS

#### HOMEMADE DUCK FOIE GRAS TERRINE \$24

With sugar-glazed onions and  
grilled buttered sourdough from Do.Main

#### PÂTÉ DE CAMPAGNE \$16

French pork country-style pâté served with  
crunchy pickled gherkins and  
grilled buttered sourdough from Do.Main

#### SOUPE A L'OIGNON \$12

Classic French onion soup with cheese toast

#### TRUFFLED MUSHROOM SOUP "EN CROUTE" \$16

Traditionally cooked under a puff pastry

#### ESCARGOTS DE BOURGOGNE \$16

6 snails prepared with parsley, butter and garlic

#### SALADE D'ENDIVES AUX NOIX ET BLEU \$16

Endive salad with roquefort cheese and walnuts

#### "L'ENTRECÔTE" DUCK RILLETTES \$18

Crunchy pickled gherkins and  
grilled buttered sourdough from Do.Main

#### OVEN BAKED BEEF MARROW \$19

With Guérande sea salt and  
grilled buttered sourdough from Do.Main

### DESSERTS

#### TRUFFLE BRIE DE MEAUX \$24

Aged brie cheese with black truffle

#### OLD FASHIONED CRÈME CARAMEL \$10

With a traditional almond tuile

#### TARTE TATIN \$14

Caramelized apple tart served  
with crème fraîche

#### 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

#### MOUSSE AU CHOCOLAT \$12

Dark chocolate mousse

#### HOMEMADE LEMON TART \$12

Just lemon

### GELATO & SORBET

#### A SCOOP OF DELIGHT \$6

- per scoop

Your choice of Gelato:

Dark chocolate

Vanilla

Salted caramel

Or your choice of Sorbet:

Raspberry

Lemon

+ Chantilly

+ \$2

+ Warm chocolate sauce

+ \$2

#### 2 SCOOPS OF SORBET \$17

With its complementing liquor:

Sorbet lemon & Limoncello (40°)

Sorbet lemon & Vodka Belvedere (40°)

Sorbet raspberry & Raspberry Liquor (40°)

Subject to 10% service charge and 7% government tax

### MAIN COURSE

#### TRIMMED ENTRECÔTE STEAK \$34.9

With our legendary sauce, golden french  
fries and walnut green salad

#### BIG FANS OF ENTRECÔTE! \$54.9

Try our XXL portion

Treat yourself to a delicious  
**TAJIMA WAGYU RIBEYE MS8**  
**\$59.9**

Bleu (rare) / Saignant (medium rare)  
À Point (medium) / Bien Cuit (well done)

\* Extra walnut green salad 5

