

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!”***



Homemade Duck Foie Gras Terrine	24
With sugar glazed onions and grilled buttered sourdough from <i>Do.Main</i>	
Pâté de Campagne	16
Delicious French pork country-style pâté served with crunchy pickled gherkins and grilled buttered sourdough from <i>Do.Main</i>	
Soupe a l'oignon	10
Classic French onion soup with cheese toasts	
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 Walnut	
“L’Entrecôte” Duck Rillettes	18
Crunchy pickled gherkins and grilled buttered sourdough from <i>Do.Main</i>	
Oven baked Beef Marrow	19
With Guérande sea salt and grilled buttered sourdough from <i>Do.Main</i>	
Leek & Vinaigrette	14
The classic Parisian bistro fare “Poireaux Vinaigrette”	

MAIN COURSE



Today,
Trimmed Entrecôte Steak with
our legendary sauce, golden French fries
& walnuts green salad

34.90

Big Fan Of Entrecôte?
Try Our XXL portion for

54.90



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

DESSERTS



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

DESSERTS



HOUSE SIGNATURE DESSERT

Coulant Caramel Au Beurre Salé

16

Salty Butter Caramel Lava Cake (please allow 15 minutes)

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°)



L'Entrecôte Signature Collection

Introducing our line-up of outstanding French Wines from our very own wineries

White

2014	Château Genestière, Les Galets Blanc, Pays d'OC <i>Grape Varieties : Bourboulenc, Clairette, Grenache blanc, Ugni blanc</i>	Glass Carafe 50cl Bottle	12 38 56
2015	 Domain des Terres Blanches, Domaine Blanc, AOP Les Baux de Provence <i>Grape Varieties : Rolle, Grenache Blanc, Ugni Blanc, Clairette, Marsanne, Roussane</i>	Bottle	79



Rosé

2016	 Domaine de La Vallongue , Lovely, IGP Alpilles, Provence <i>Grape Varieties : Granache, Cinsault, Counoise, Cabernet-Sauvignon</i>	Glass Carafe 50cl Bottle	12 38 56
2015	 Domain des Terres Blanches, Domaine Rosé, AOP Les Baux de Provence <i>Grape Varieties : Rolle, Grenache noir, Cinsault, Counoise, Syrah, Mourvèdre, Rolle, Ugni blanc & Grenache blanc</i>	Bottle	79

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Red

2016	Cuvée de L'Entrecôte, Bordeaux Supérieur	Glass	12
		Carafe 25cl	20
		Carafe 50cl	38
		Bottle 75cl	56
2014	Château Genestière, Côte du Rhône <i>Grape Varieties : Grenache, Syrah, Cinsault, Mourvèdre</i>	Bottle	69
2012	Château Genestière, Lirac Rouge, Lirac <i>Grape Varieties : Grenache, Syrah, Mourvèdre</i>	Bottle	79
2011	Château Genestière, Lirac Rouge Terre de Soie, Lirac <i>Grape Varieties : Grenache, Syrah, Mourvèdre</i>	Bottle	99
2013	Domain des Terres Blanches, Domaine Rouge, AOP Les Baux de Provence  <i>Grape Varieties : Syrah, Grenache, Cabernet Sauvignon, Mourvèdre</i>	Bottle	79
2012	Domain des Terres Blanches, Signature, AOP Les Baux de Provence  <i>Grape Varieties : Syrah, Grenache, Cabernet Sauvignon, Mourvèdre</i>	Bottle	128

Wine of the Month

White Wine

France

2107 2006 Vin de pays d'Oc Trelans Domaine Alain Chabonon Bottle **135**

Wine List

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

2015 La Forge Estate Sauvignon Blanc Bottle 75

Bourgogne

2014 Francois La Pierre, Bourgogne Blanc, Chardonnay Bottle 89

2005 M&M, Corton Charlemagne Grand Cru 320

Vallée de la Loire

2015 Domaine Laporte, Sancerre, Les Grandmountains 95

Languedoc

2013 Domaine De La Baume, Pezenas, Chardonnay 92

Australia

1995 Yarra Yering, Yarra Valley Dry White Wine No 1 330

Red Wine

France

Bordeaux

2014	Chateau L'Escadre, Cotes de Blaye	80
2015	F. Thienpont Bordeaux Rouge	89
2011	Clos St Vincent, Saint Emilion Grand Cru	99
2012	Château Du Gravillon, Saint-Émilion	99
2012	F. Thienpont, Saint Emilion Grand Cru	149

Bourgogne

2014	Chanson Bourgogne Pinot Noir	89
2013	Chateau Marsannay, Bourgogne du Chateau	99
2015	Bouzereau, Burgundy	109
2003	Domaine Prieuré Roch, Clos Goillotte	699

Côtes Du Rhône

2015	Delas Frères 'St Esprit'	82
2014	Cave De Tain, Crozes Hermitage	99
2014	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
2015	Domaine La Baume, Pezenas, Cabernet Sauvignon	95
1995	Peyre Rose, Clos des Cistes	359

Australia

2016	Angove Chalk Hill Blue, Shiraz / Cabernet-Sauvignon	70
2013	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
Schweppes Soda Water	33cl	5.5
Schweppes 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