

# L'Entrecôte

## THE STEAK & FRIES BISTRO

**SINGAPORE'S ONE AND ONLY AUTHENTIC  
FRENCH STEAK AND FRIES BISTRO, WHERE  
THE ONLY MAIN COURSE IS OUR FAMED  
TRIMMED ENTRECÔTE STEAK!**

### OUR INSPIRATION

1930s Paris - amidst the avant-garde scene's melting pot of creativity, Monsieur Boubier makes culinary history by inventing the first and original butter-based sauce served over entrecote steak! When Boubier gives his daughter's hand in marriage to the owner of Cafe de Paris, he also gives away his closely guarded recipe. With that secret sauce, she introduces a revolutionary idea: *serve just one dish, yet make it so delicious and satisfying that nothing else would come close!*

The original menu consisted of entrecote steak accompanied by the secret sauce, crisp golden fries, a simple salad, and a glass of perfectly paired wine. Nothing more, nothing less. It was only a matter of time before every Parisian saucier and restaurateur was trying in vain to reproduce the secret formula.

Eighty years later, we have recreated the experience in Singapore, and celebrate this delicious piece of Parisian culinary history with our very own signature Trimmed Entrecote Steak doused with our legendary L'Entrecôte sauce! Complete your authentic French bistro experience with your choice of appetizers and desserts - and don't forget a generous pour of wine!

OUR CASHLESS COW  
IS MOO-VING IN!

*Bon  
Appetite!*



CASHLESS PAYMENT ONLY

# APPETIZERS



<b>Freshly-shucked Fine de Claire Oysters</b> <i>(minimum order of 3)</i>	5.50 per piece 30 for half a dozen 54 for a dozen
<b>House Made Duck Foie Gras Terrine</b> Served with sugar glazed onions and baguette	34
<b>Oven-baked Beef Marrow</b> With Guérande sea salt and baguette	32
<b>Oven-baked Camembert Cheese</b> Served with steamed potatoes, cornichons, green salad & French bread	32
<b>AOP Truffle Brie</b> Creamy Soft Ripe Truffle Brie from Herve Mons Legendary MOF French Cheese Maker	28
<b>Beef Tartare Toast (4 pieces)</b> Traditional Beef Tartare served on Toasted French Baguette with a sprinkle of Fleur de Sel	26
<b>Beef Carpaccio</b> Thinly-sliced beef topped with arugula, capers and finished with olive oil, salt, pepper and lemon zest	24
<b>Smoked Rainbow Trout Salad</b> With potatoes, rocket and dill vinaigrette	24
<b>Crab Cakes</b> Tender yielding breaded Crab Cakes, hand-shaped and seasoned with bay leaves, thyme and a smidge of paprika. Served with house made Lemon Aioli.	21
<b>Escargots de Bourgogne</b> Six snails prepared with parsley butter and garlic	19
<b>Soupe à l'Oignon</b> Classic French onion soup with cheese toasts	16
<b>Crisp French Fries</b> +4 for Truffle Fries	8

## MAIN COURSE



### **Trimmed Entrecôte Steak**

Our crown jewel. The famous L'Entrecôte steak, with our legendary secret sauce generously poured over tender sliced steak. Accompanied with golden French fries and green salad with walnuts

**48.80**

### **Angus Côte de Boeuf**

Good for two

Indulge in the succulent flavors of our Côte de Boeuf, perfectly complemented by our legendary L'Entrecôte sauce. Accompanied with golden French fries and green salad with walnuts

**88**



***Bleu (rare), saignant (medium rare), à point (medium)  
or bien cuit (well done)***

# DESSERTS



<b>AOP Truffle Brie</b>	26
Creamy Soft Ripe Truffle Brie from Herve Mons Legendary MOF French Cheese Maker	
<b>Coulant Caramel Au Beurre Salé</b>	19
Salted butter caramel lava cake with salted caramel ice cream <i>Please allow 10-15 minutes preparation time</i>	
<b>Tarte Tatin</b>	18
Caramelized apple tart served with sour cream	
<b>Half-Baked Chocolate Cake</b>	18
Served warm with a vanilla bean ice cream	
<b>Profiteroles de “L’Entrecôte”</b>	18
Vanilla bean ice cream profiteroles with hot chocolate sauce	
<b>Paris-Brest</b>	18
Choux pastry with praline cream	
<b>Dame Blanche</b>	16
Vanilla bean ice cream, warm chocolate sauce and chantilly cream	
<b>Mousse au Chocolat</b>	14
Dark chocolate mousse	
<b>Panier de Beignets</b>	14
Basket of 6 hazelnut chocolate and red berry beignets with a light dusting of powdered sugar	

# GELATO & SORBET



<b>A Scoop of Delight - per scoop</b>	6
<b>Your choice of Gelato</b> - Vanilla, Dark Chocolate, Salted Caramel <b>Or your choice of Sorbet</b> - Raspberry, Lemon <b>Add Ons</b> - Warm Chocolate Sauce +2	