

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!



*Bon
Appétite!*

CASHLESS PAYMENT ONLY

APPETIZERS



Freshly-shucked Fine de Claire Oysters	5.50 per piece
<i>(minimum order of 3)</i>	30 for half a dozen
	54 for a dozen
Oven-Baked Vacherin Mont D'or	68
A full wheel of Vacherin Mont D'or cheese, baked in the oven until molten in the center! Served with steamed potatoes, cornichons, green salad and baguette.	
<i>Please allow 10-15 minutes preparation time</i>	
House Made Duck Foie Gras Terrine	34
Served with sugar glazed onions and baguette	
Oven-baked Beef Marrow	32
With Guérande sea salt and baguette	
AOP Truffle Brie	28
Creamy Soft Ripe Truffle Brie from Herve Mons Legendary MOF French Cheese Maker	
Beef Tartare Toast (4 pieces)	26
Traditional Beef Tartare served on Toasted French Baguette with a sprinkle of Fleur de Sel	
Beef Carpaccio	24
Thinly-sliced beef topped with arugula, capers and finished with olive oil, salt, pepper and lemon zest	
Smoked Rainbow Trout Salad	24
With potatoes, rocket and dill vinaigrette	
Crab Cakes	21
Tender yielding breaded Crab Cakes, hand-shaped and seasoned with bay leaves, thyme and a smidge of paprika. Served with house made Lemon Aioli.	
Escargots de Bourgogne	19
Six snails prepared with parsley butter and garlic	
Soupe à l'Oignon	16
Classic French onion soup with cheese toasts	
Crisp French Fries	8
+4 for Truffle Fries	

TARTES FLAMBÉES

Oven-baked flatbread from the North Eastern region of France served with
a variety of toppings – our elegant French alternative to pizza



Smoked Bacon and Caramelized Onion Tarte Flambée	28
Porcini, Wild Mushrooms and Comté Tarte Flambée	35

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

Australian Wagyu Petite Tender



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

62.80

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

DESSERTS



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

GELATO & SORBET



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