



*L'Entrecôte*  
THE STEAK & FRIES BISTRO



*L'Entrecôte*  
*The Steak and Fries Bistro*



**One Legendary Sauce. One Iconic Dish**  
Singapore's One and Only French Steak and Fries Bistro  
where the only main course is our Famed Trimmed  
Entrecôte Steak and Secret Sauce

## *Our Story*



Born in 1930s Paris, Monsieur Boubier's secret butter-based sauce transformed a simple entrecôte steak into a legend. Passed down to Café de Paris, it became a revolution: one dish, made unforgettable.

Over ninety years on, this tradition is firmly rooted in Singapore with our own signature Trimmed Entrecôte Steak, golden fries, and iconic secret sauce.

From humble beginnings on Duxton Hill, we're proud to say we've been here with you all for dinners, lunches, birthdays, anniversaries, and proposals for the past 15 years.

**Thank you, Singapore,  
for always celebrating  
with us.**





## Starters



### FRESHLY SHUCKED FINE DE CLAIRE OYSTERS

\$5.50 per piece | \$30 (½ dozen) | \$54 (dozen)

*Minimum order of 3*

### OEUF MIMOSA À LA TRUFFE NOIRE \$14

Fresh hen eggs with silky whipped yolks and black truffle. A sophisticated take on a French bistro staple

### SOUPE À L'OIGNON \$16

Classic French onion soup with gratinated cheese

### CRAB CAKES \$18

Tender breaded Crab Cakes seasoned with bay leaves, thyme and a smidge of paprika with a house made Lemon Aioli

### DUCK RILLETTE \$18

French Classic. Tender duck confit shredded in its own fat. Served with toasted Baguette and gherkins

### KING SALMON TARTARE \$21

Gin-Cured Salmon with herbs and spices

*Add \$6 for Avruga Caviar*



Subject to 10% service charge and prevailing government taxes



## Starters



### STEAK TARTARE \$21

Fresh hand-cut steak tartare with gerkins, herbs and spices. *Add \$6 for Avruga Caviar*

### ESCARGOTS DE BOURGOGNE \$21

Six snails prepared with parsley butter and garlic

### HOUSE-MADE DUCK FOIE GRAS TERRINE \$24

Served with sugar-glazed onions and baguette

### BURRATA ARTISANALE \$26

Creamy Burrata with heirloom cherry tomatoes and basil pistou

### OVEN-BAKED CAMEMBERT CHEESE \$28

Served with steamed potatoes, cornichons and baguette

### OVEN-BAKED BEEF MARROW \$28

With Guérande sea salt and baguette

### CRISP FRENCH FRIES \$8

*+\$4 for Truffle Fries*





# Mains



## TRIMMED ENTRECÔTE STEAK \$38.80

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

**\*Fries are Free Flow! Just ask for more\***

Top your steak with pan-seared foie gras for an extra touch of luxury (Rossini style) + \$12



*Limited-Time Special*

## STOCKYARD ANGUS TENDERLOIN STEAK \$58

Award-winning Stockyard Angus tenderloin, served with our legendary secret sauce and crisp French fries

Choose your doneness:

**Bleu (rare) · Saignant (medium rare) ·  
À point (medium) · Bien cuit (well done)**

*Please note: French-style doneness is slightly rarer than American or Western standards.*



Subject to 10% service charge and prevailing government taxes





# Desserts



## ASSIETTE DE FROMAGE \$18

Individual portion of Comte, Bleu, and Camembert Cheese, served with oven baked baguette

## COULANT CARAMEL AU BEURRE SALÉ \$19

Salted butter caramel lava cake with salted caramel ice cream (Please allow 10–15 mins prep time)

## PROFITEROLES DE "L'ENTRECÔTE" \$18

Vanilla bean ice cream profiteroles with hot chocolate sauce

## TARTE TATIN \$18

Caramelized apple tart served with sour cream

## HALF-BAKED CHOCOLATE CAKE \$18

Served warm with vanilla bean ice cream

## PARIS-BREST \$18

Choux pastry with praline cream

## CRÈME BRÛLÉE \$16

Madagascar Vanilla bean cream with caramelised sugar crackling top

## MOUSSE AU CHOCOLAT \$16

Table-side scooped Dark chocolate mousse with choice of three toppings

## A SCOOP OF GELATO OR SORBET \$6/SCOOP

**Gelato:** Vanilla, Dark Chocolate, Salted Caramel

**Sorbet:** Lemon or Raspberry

Add warm chocolate sauce +\$2

