

L'Entrecôte

THE STEAK & 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

Welcome to L'Entrecôte The Steak and Fries Bistro

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.



CASHLESS PAYMENT ONLY

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Starters

Freshly-shucked Fine de Claire Oysters \$5.5 per piece

\$30 per half dozen \$54 for a dozen

(minimum order of 3)

House-Made Duck Foie Gras Terrine \$34

Served with sugar-glazed onions and baguette

Oven-Baked Camembert Cheese \$32

Served with steamed potatoes, cornichons and baguette

Marrow Beef Tartare \$32

Fresh hand-cut steak tartare spooned over oven-roasted bone marrow

Oven-Baked Beef Marrow \$32

With Guérande sea salt and baguette

Pan-Seared Foie Gras \$28

French classic. Served with onion compote and baguette

Beef Carpaccio \$24

Thinly sliced beef topped with arugula, capers, olive oil, salt, pepper, and lemon zest

Smoked Rainbow Trout Salad \$24

With potatoes, rocket and dill vinaigrette

Smoked Salmon \$22

Served with blinis, sour cream with chives

Crab Cakes \$21

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

Escargots de Bourgogne \$21

Six snails prepared with parsley butter and garlic

Soupe à l'Oignon \$16

Classic French onion soup with gratinated cheese

Traditional French-Aged Saucisson \$16 half \$28 full

Served with gherkins and salad

Choice of Traditional/Herb/Pepper

Crisp French Fries \$8

+\$4 for Truffle Fries

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Main Course

Trimmed Entrecôte Steak

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

\$48.80

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

Stockyard Angus Tenderloin Steak

Consistent Award winning farm Stockyard Tenderloin with our legendary Secret Sauce, and crisp fries

\$58

Limited Time
Special

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

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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

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Desserts

Planche de Fromage \$28

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 minutes preparation 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

Dame Blanche \$16

Vanilla bean ice cream, warm chocolate sauce and chantilly cream

Panier de Beignets \$14

Basket of 6 hazelnut chocolate and red berry beignets with a light dusting of powdered sugar

Mousse au Chocolat \$14

Dark chocolate mousse

A Scoop of Gelato or Sorbet \$6 per scoop

Gelato: Vanilla, Dark Chocolate, Salted Caramel

Sorbet: Lemon or Raspberry

Add warm chocolate sauce **+\$2**