



Bouillon l'Entrecôte takes a nod from the original "Le Relais de L'Entrecôte"
the famous one dish steakhouse that opened in 1959 in Porte Maillot, Paris
The concept is simple, an amazing quality sirloin steak accompanied by the delicious secret sauce,
crispy homemade frites, a simple salad and a glass of wine.
Nothing more, Nothing less ...

 @bouillonlentrecode

— BOUILLON —
L'Entrecôte



Local & French Imported Products • 6 Loftus Street, 2000 Sydney

Caviar Service

Cru Imperial /

Veneto, Italy

30g / 165

Toasted Brioche Crème Fraîche & Chives

Caviar Bump

5g / 27

Ask your waiter to add Champagne +26 or Frozen Vodka +20

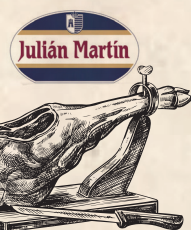


Tapas from España

Housemade Sangria



Hand Cut 36 months
Aged Black Label
Ibérico/
Cebó Jamón



Garnitures

Préfou (French Garlic Bread) W/ Confit Garlic	14
AP's Sourdough Baguette Served with A.O.P. Isigny Butter	12
Gluten Free Bread V GF	14
French Fries V GF	14
Walnut Green Salad V GF	12
Paris Mash, Truffle Oil V GF	18
Baked Potato V GF W/ Chives & Shallot Cream	16
Cauliflower Gratin V GF	18
Leeks Fondant V GF W/ Vinaigrette Dressing, Fried Shallots	16
French Pasta Gratin V	18
Green Beans V GF W/ Garlic Butter & Roasted Hazelnuts	16
Pan Seared Foie Gras 40gr	30

HORS D'OEUVRE

Huitres Mignonettes GF A "Shucked to Order"
Sydney Rock Oysters, Pambula, NSW

Crabe Façon Thermidor M
Warm Crab Meat, Mushroom Duxelles, Béchamel & Lobster Bisque

Vol au Vent M
New Caledonian Prawns in Puff Pastry, Salmon Roe, Nantua Sauce

Saint Jacques M
Seared Scallops, Foie Gras Mousse, Onion Jam, Truffle Oil, Pastry

Foie Gras Pôlé "Jean Larnaudie"
Warm Pan Seared Foie Gras (80gr), Caramelised Pommes Rôties,
Toasted Butter Brioche, Raspberry Vinegar Glaze

Caille au Foie Gras GF
Boneless Quail Stuffed with Foie Gras & Cherry Sauce

Soufflé Gratiné [15min] V
Twice Baked Goat Cheese Soufflé, Confit Onion, Walnuts

Soupe à L'Oignon

Traditional French Onion Soup

Tartare au Couteau GF "Prepared au Guéridon Tableside" (Contain Raw Egg and Raw Meat)
Hand Cut Wagyu Sirloin with Pomme Paille & Condiments

Magret Fourré au Foie Gras
Cured Duck Breast Suffed with Foie Gras, French Brioche, Cherry Coulis

Escargots GF
Dozen Burgundy Snails in the Shell

Charcuterie Plate
French Saucisson, Duck Liver Parfait, Rabbit Pâté
Addition 30Gr Foie Gras + 27

Camembert Rôti au Four [for two] [15min]
French Baked Camembert, Walnuts, Honey, Provençal Herbs, Croutons

~ Please note all our dishes are homemade and freshly prepared to order ~

LUNCH ONLY 11:30am to 5pm

Our Famous L'Entrecôte **MITRAILLETTE**



A Perfectly Grilled Wagyu Steak Sandwich Served in a Baguette,
With French Fries & Secret Sauce*

37

*Contains Nuts

GF= Gluten Free - V= Vegetarian
Seafood Source: I= International A= Australian M=Mix

BOUILLON

L'Entrecôte

Traditional Restaurant • Open for Lunch & Dinner

La Pièce du Boucher GF

We butcher in house daily, therefore availability
cannot be guaranteed

All our Steaks come with our Famous
Secret Sauce*, Homemade French Fries
& Walnuts Green Salad



— Featuring —
Black Angus, Gippsland, Vic

Today, Our Charcoal Grilled Sirloin

MBS 5+ 200g
59

Today, Our Charcoal Grilled Dry Aged 60 days+Striploin on the Bone

MBS 4+ 350g
73

Today, Our Charcoal Grilled T-Bone

MBS 4+ 850g
Allow 35min
185

Today, Our Tournedos Rossini

Wagyu MBS 7+180g
Tenderloin, Seared Foie Gras, Creamy Spinach, Black Truffle Sauce
140

— Featuring —
Darling Downs, Queensland

Today, Our Charcoal Grilled Tomahawk

MBS + 1.6Kg
Homemade French Fries, Walnuts Green Salad
"Maître de Chai" (Bone Marrow, Shallots, Parsley)
Allow 50min
405

*Contains Nuts

15% Surcharge is applied on public holidays
10% service is applied to all tables 8+ guest
Our kitchen handle food allergens that may be unsuitable for some guests.
We will endeavour to accommodate your dietary needs;
however, we cannot guarantee a completely allergen free dining experience.

PLATS DU JOUR 48

Dish of the Day

LUNDI (MONDAY) GF

Bœuf Bourguignon

Overnight Beef Burgundy,
Carrots & Potatoes Vapeur

MARDI (TUESDAY) GF

Poulet au Citron

Bannockburn Free-Range Chicken Suprême,
Roasted Lemon, Confit Potatoes, Lemon Thyme Jus

MERCREDI (WEDNESDAY) GF

Joue de Bœuf Confit

Wagyu MBS 5+ Braised Beef Cheeks, Paris Mash

JEUDI (THURSDAY)

Plat du Marché

Today's Market Dish

VENDREDI (FRIDAY)

Chicken Cordon Bleu

Oat-Crumbed Chicken Breast Filled with Smoked Ham
Truffled Gruyère, Comté Cheese Sauce

SAMEDI (SATURDAY) GF

Parmentier de Bœuf

French Wagyu Beef Cottage Pie Style

Plats Principaux

Canard à l'Orange GF 47

In House Confit Duck Leg, Pomme Purée, Sautéed Spinach,
Orange Sauce

Côte de Veau GF 52

Chargrilled 200g Veal Chop, Lyonnaise Potatoes
Thyme Honey Jus

Gnocchis Maison V "Fresh grated Gruyere at the table" 41
Homemade Gnocchi, Fresh Tomato Sauce

St Pierre Farci GF M 55

Stuffed John Dory with Scallop Mousse
Wrapped in Grape Leaves, Champagne Caviar Sauce

Magret au Miel GF 55

Fennel Seeds Crusted 7 Days Dry aged Duck Breast (Pink Only)
Sautéed Potatoes, Thyme & Honey Sauce

Saumon à l'Oseille GF A 45

Ora King Salmon Fillet Served Pink, Crispy Leek,
Classic Creamy Sorrel Sauce