



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 ...

 @bouillonlentrecoate

— BOUILLON —
L'Entrecôte



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

Caviar Service Cru Imperial

Veneto, Italy

30g / 160

Toasted Brioche Crème Fraîche & Chives

Caviar Bump

5g / 25

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



Tapas from España

Housemade Sangria



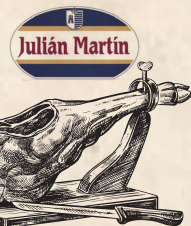
Hand Cut 36 months

Aged Black Label

Ibérico/

Cebo Jamón

-34



Garnitures

Préfou (French Garlic Bread) W/ Confit Garlic	12
AP's Sourdough Baguette Served with A.O.P. Isigny Butter	12
Gluten Free Bread V GF	14
Homemade French Fries V GF	14
Walnut Green Salad V GF	14
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
Creamy French Onion 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 "Shucked to Order"

Sydney Rock Oysters, Pambula, NSW

Crabe Façon Thermidor

Warm Crab Meat, Mushroom Duxelles, Béchamel & Lobster Bisque

Vol au Vent

New Caledonian Prawns in Puff Pastry, Salmon Roe, Nantua Sauce

Saint Jacques

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 + 26

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*

35

*Contains Nuts

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

57

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

MBS 4+ 350g

70

Today, Our Charcoal Grilled T-Bone

MBS 4+ 850g

Allow 35min

165

— Featuring —
Rangers Valley, NSW

Today, Our Tournedos Rossini

Wagyu MBS 7+180g

Tenderloin, Seared Foie Gras, Creamy Spinach, Black Truffle Sauce

135

Today, Our Charcoal Grilled Tomahawk

MBS 7+ 1.6Kg

Homemade French Fries, Walnuts Green Salad

"Maître de Chai" (Bone Marrow, Shallots, Parsley)

Allow 50min

390

*Contains Nuts

15% surcharge is applied on public holiday
10% service is applied to all tables of 8+ guests
Some dishes may contain allergens, including nuts
For any dietary requirements, please consult your waiter
No BYO allowed.

PLATS DU JOUR 44

Dish of the Day

LUNDI (MONDAY) GF

Bœuf Bourguignon

Overnight Beef Burgundy,
Carrots & Potatoes Vapeur

MARDI (TUESDAY) GF

Crêpinette de Porc

Free Range Pork Mince Wrapped with
Tarragon & Parsley, Confit Potatoes, Red Wine 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) GF

Fricassée de Poulet

French Free Range Chicken Stew, Paris Mash

SAMEDI (SATURDAY) GF

Parmentier de Bœuf

French Wagyu Beef Cottage Pie Style

Plats Principaux

Canard à l'Orange GF

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

Paupiette de Veau GF

Veal Paupiette, Forestière Mushroom Sauce

Gnocchis Maison V "Fresh grated Gruyere at the table"

Homemade Gnocchi, Fresh Tomato Sauce

St Pierre Farci GF

Stuffed John Dory with Scallop Mousse

Wrapped in Grape Leaves, Champagne Caviar Sauce

Magret au Miel GF

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

Saumon GF

"Pink" Salmon Fillet, Creamy Leeks, Beurre Blanc