



BOUILLON
L'Entrecôte

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 ...

 @bouillonlentrecote



Les Fromages

A selection of Matured Cheeses,
Served with Croutons Baguette & Malfroy's Honeycomb, "Blue Mountains, NSW"

"Ask for the Cheese Trolley"

40g/ Serve

2 Selections - 26

3 Selections - 38

4 Selections - 50

Camembert Le Conquérant, France

Cow's Milk, Soft Texture

Ossau Iraty, France

Sheep's Milk, Silky Texture

Lingot D'argental, France

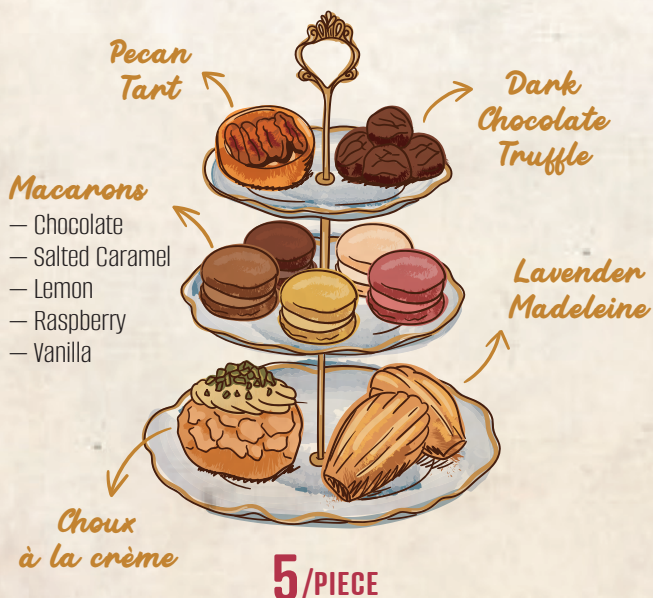
Cow's Milk, Soft Double Cream

Bleu D'auvergne, France

Ewe's Milk, Creamy Texture



Les Petits Fours de Bouillon



Les Desserts

- All our desserts are homemade from scratch by our Pastry Chef -

Tarte Tatin For TWO [15min] ----- 38

Caramelised Upside Down Warm Apple Tart, House Mascarpone
(only 6 baked every day)

Pairing: 2019 - Clos Bagatelle, Muscat de Minervois 75ml 16

Baba au Guérison "Tableside" ----- 28

Rum Baba, Mascarpone Cream, 3 Yo Martinican Rum, Caramel

Upgrade: Ron Zacapa 23 Yo, Guatemala 15ml + 10

Or: Christian Drouin Calvados 30ml +18

Crêpes Suzette ----- 18

Grand Marnier Flambé + 15ml \$10

Pairing: 2019 - Chateau Haute Fonrousse AOC, Monbazillac 75ml 15

Classic Vanilla Crème Brûlée GF ----- 18

Pairing: 2022 - La Pigeade - Muscat de Beaumes de Venise 75ml ... 14

Le Chocolat ----- 24

Chocolate Sphere, Wild Berry Sorbet, Roasted Macadamias and Cookie Crumble,
Finished Table-side with Warm Chocolate Sauce

Pairing: 2018 - Chapoutier, Banyuls 75ml ... 14

Profiteroles au Chocolat ----- 18

W/ Vanilla Ice Cream, Chocolate Sauce, Almond Flakes (Extra Choux + 6)

Pairing: 2018 - Chapoutier, Banyuls 75ml ... 14

Le Soufflé à la Framboise [15min] GF ----- 24

Raspberry Soufflé, Candied Peanuts, House Mascarpone

Pairing: NV - Moët & Chandon "Rose Imperial" 29

Ice Cream & Sorbet 3 Scoops ----- 16

Ice Cream

- Belgium chocolate
- Madagascar Vanilla
- Coconut

Sorbet

- Wild Berry
- Brazilian Passionfruit
- Lemon
- Green Apple



~ Add a supplement of homemade Hot Chocolate sauce +4 ~

Coffee & Tea Gourmand - 24



Any Coffee or Tea
With choice of Four Petit Fours
24

Upgrade to our Espresso Martini
+15

Liquor Ice Cream - 19

L'Affogato

Madagascar Vanilla, Frangelico Liqueur, Italian Coffee

Coupe Amaretto

Vanilla Ice Cream, Amaretto Liqueur,
Roasted Hazelnut, Chantilly

Le Colonel

Lemon Sorbet, French Grey Goose Vodka

Trou Normand

Green Apple Sorbet with 12Yrs Calvados