

APPETIZERS		
Saumon Fumé Pissaladière	525	
<i>Norwegian Smoked Salmon on crisp pastry with Cream Cheese, Capers, Shallots &amp; Lemon</i>		
Tuna “Carpaccio” <span>New</span>	485	
<i>with Mango-Shallots-Chili Vinaigrette topped with Crispy Capers</i>		
Cheesy Triangles <span>*V*</span>	340	
<i>Crisp Phyllo Triangles filled with Spinach &amp; Swiss Cheese</i>		
Deep Fried Brie <span>Back by popular demand</span>	390	
<i>4 Hot Deep Fried Brie Cheese Wedges in crispy Bread Crust with Cumberland Sauce &amp; Dried Cranberries</i>		
Beef Pepito	415	
<i>Beef Tenderloin marinated with spices &amp; sautéed</i>		
Spicy Hungarian Sausage	315	
<i>with white Onions</i>		
Truffle Fries <span>*V*</span>	295	
<i>Our Signature homemade Fries tossed with Truffle Oil</i>		
Wood Board	395	
<i>Swiss Mountain Tilsiter Cheese &amp; Swiss Air-dried “Buure Schublig” (Chorizo)</i>		
Salmon Tartar	390	
<i>with Green Herb Sauce and Melba Toasts</i>		
Sausage & Cheese <span>New</span>	445	
<i>Nurnberger Sausages topped with hot, melted Swiss Raclette Cheese !</i>		
Tasty Hot Octopus with Garlic	485	
<i>Olive Oil, Olives, Shallots and Lemon</i>		
Baked Escargots	695	
<i>12 French Bourguignonne Snails, baked with our Café de Paris Butter</i>		

SOUP		
Tomato Cream Soup <span>*V*</span>	360	
<i>with a hint of Chili</i>		
Lobster Bisque	425	
<i>Flavored with Cognac</i>		
SALADS		
The BIG ADLEZ “Niçoise” <span>gluten-free</span>		
<i>Egg, Zucchini, Tomato, Cucumber, Potato, Anchovies, Olives, and Mixed Greens. Tossed with Dijon Mustard Dressing</i>		
• with Salmon	675	
• with Octopus & Shrimps	695	
Walnut and Apple Salad <span>*V*</span>	375	
<i>Mixed Greens, caramelized Walnuts, Apples, Celery and Blue Cheese, Honey-Dijon Dressing</i>		
Tuna & Caesar Salad <span>New</span>	625	
<i>Seared Tuna loin in Lemon-Black Peppercorn Crust with Almond Pesto, Romain Lettuce with Crunchy Croutons</i>		
Classic Caesar Salad <span>New</span>	395	
<i>Romain Lettuce with Crispy Croutons &amp; Bacon</i>		
FOIE GRAS		
Pan-fried Foie Gras	855	
<i>on roasted Potatoes &amp; caramelized Onions, drizzled with a Calamansi-Berry Glaze</i>		
Foie Gras Carbonara	885	
<i>Spaghetti #3 with Ham &amp; Mushroom in Foie Gras Cream Sauce drizzled with Truffle Oil</i>		
CHEESE FONDUE 2 Persons		
The Original Swiss Cheese Fondue	1780	
<i>A melted mixture of assorted Swiss Cheeses in a traditional Caquelon with servings of Kirsch and Croûtons</i>		

FISH MAINS		
St.-Tropez Spaghetti #3		
<i>Mushroom, Olives, Capers, Garlic, Tarragon and Cherry Tomatoes. Tossed with Lemon, Olive Oil &amp; Chili Butter 495 with Salmon 645 with Shrimps 595</i>		
Grilled Marinated Salmon	785	
<i>on Lemon Risotto with Chorizo, Cherry Tomatoes, and Lettuce. Served with Herb Aioli Sauce</i>		
Lemon Sole Filets <span>New</span>	615	
<i>in Crispy Bread Crust with Tartar Sauce, Spinach and homemade Fries</i>		
Moules-Frites		
<i>1/2 kg of imported Mussels served with homemade Fries</i>		
Provençale	780	
<i>White Wine, Shallots, Garlic and Parsley</i>		
Spicy with Almond Picada	960	
<i>Chili, Tomato, Paprika, White Wine, Saffron, Vinegar, Shallots &amp; Garlic</i>		
Cheesy Mushroom Risotto <span>*V*</span> <span>gluten-free</span>	590	
<i>Assorted Mushrooms in Swiss Cheesy White Wine Risotto drizzled with Truffle Oil</i>		
MEAT MAINS		
Lamb Shank <span>New</span>	920	
<i>Braised and brushed with a stroke of Mustard and dipped in Crispy Garlic on Parsley - Potato Mash Herb Butter - Red Wine Sauce</i>		
Crisp French Duck Leg Confit	1185	
<i>with roasted Boulangère Potatoes and Orange Chutney</i>		
Stroganoff Spaghetti #3	740	
<i>Sliced Beef Tenderloin in a zesty Paprika Sauce with Mushrooms, Gherkins, Onion and topped with Sour Cream</i>		
P'entrecôte Burger	595	
<i>US CAB Beef Patty with Onions, Swiss Cheese and Lettuce in a Brinche Bun served with homemade Fries</i>		
Bavarian Sausage Platter <span>New</span>	1750	
<i>Good for 3 – 4 persons 4 Nurnberger Sausages, 1 Veal Sausage, 2 Pork Sausage, 2 slices Honey Ham with Sauerkraut, Parsley Potatoes, Gherkins and Dijon Mustard</i>		

Angus beef at its best		
Only 3 in 10 Angus cattle meet the Certified Angus Beef ® brand's high standards.		
6oz (170g) U.S. CAB® Tenderloin	2340	
<i>The most tender beef cut there is. Lean yet succulent and elegant. Perhaps as Steak Tartar</i>		
10oz (280g) U.S. CAB® Rib-Eye	2655	
<i>This boneless steak is rich, tender, juicy and full-flavored with generous marbling throughout.</i>		
U.S. CAB® Sirloin Steak		
<i>This BIG premium lean steak is a steakhouse classic. A steak known for its marbling, tenderness and flavor.</i>		
12oz (340G)	2750	
21oz (600g) U.S. CAB® Tomahawk Rib Bone Steak	4875	
<i>good for 2 person A rib steak that is fine-grained and juicy. Rich, beefy and with generous marbling throughout. One of the most tender beef cuts.</i>		
Choice of Sauces		
<i>Secret Herb Butter Sauce, Chili-Lemon Butter, Mushroom Red Wine Sauce, Dijon Mustard, or Green Peppercorn Butter</i>		
Choice of Sides		
<i>P'entrecôte's homemade Fries, Boulangère Potatoes, Sautéed Spinach or House Salad</i>		
One sauce & one side included, additional 140.-		
MEAT GALORE		
Good for 4 – 5 persons	7635	
21oz US CAB® Tomahawk Rib Steak		
10oz Pork Rib Eye Steak		
1 Lamb Shank		
1 Duck Leg Confit		
<i>Unlimited homemade Fries, House Salad with our Secret Herb Butter Sauce, Dijon Mustard &amp; served on a Wood Board !</i>		

## L'entrecôte's Signature Dish



This “Steak-Frites” was created around 1940 in a Restaurant called Café de Paris in Geneva. It is known for their quality sliced Steak, topped with a Secret Herb Butter Sauce, served with unlimited homemade Fries and a House Salad with Mustard – Parsley Vinaigrette.

The L'ENTRECÔTE Steak	1770
<i>8oz (220g) U.S. Certified Angus Choice Sirloin Steak topped with our Secret Herb Butter Sauce, and served with homemade, unlimited Fries and our House Salad</i>	
L'ENTRECÔTE “Double”	2890
<i>12oz (340g) U.S. CAB® Sirloin Steak (1 – 2 Person) topped with our Secret Herb Butter Sauce, and served with homemade, unlimited Fries and our House Salad</i>	

Chicke-Ria P'entrecôte	690
<i>Chicken Breast topped with our Secret Herb Butter Sauce. Served with homemade Fries and our House Salad</i>	
Pork Rib-Eye P'entrecôte 10oz (280g)	895
<i>topped with our Secret Herb Butter Sauce. Served with homemade Fries and our House Salad</i>	

## LIVE ATLANTIC LOBSTER

+/- 500grams, 800grams & 900+ grams\*  
Grilled with Garlic – Lemon Butter Sauce  
or Thermidor Style both with Homemade Fries

\*Market Price

24 hours order in advance required or upon availability. Please ask our waiter for details

## Fresh Oysters

Upon Availability  
Market Price

WiFi: Lentreccote@2022

All prices are VAT inclusive but subject to 10% service charge

\*V\* Vegetarian gluten-free Gluten Free