

## APPETIZERS



**Saumon Fumé Pissaladière** 585  
Norwegian Smoked Salmon on Crisp Pastry with Cream Cheese, Capers, Shallots & Lemon

**Geneva Pissaladière** *Back by popular demand* 355  
Crispy Pastry with smoldered Onions, Anchovy, Olive & Swiss Cheese

**Tuna "Carpaccio"** 495  
Mango-Shallots-Chili Vinaigrette topped with Crispy Capers

**Cheesy Triangles** \*V\* 355  
Crispy Phyllo Triangles filled with Spinach & Swiss Cheese

**Deep Fried Brie** *Back by popular demand* 435  
4 Hot Deep Fried Brie Cheese Wedges in crispy Bread Crust with Cumberland Sauce & Dried Cranberries

**Beef Pepito** 485  
Beef Tenderloin marinated with spices & sautéed

**Spicy Hungarian Sausage** 345  
with white Onions

**Truffle Fries** \*V\* 345  
Our Signature homemade Fries tossed with Truffle Oil

**Wood Board** 415  
Swiss Mountain Tilsiter Cheese & Swiss Air-dried "Burre Schnblig" (Cheese)

**Salmon Tartar** 395  
with Green Herb Sauce & Melba Toasts

**Sausage & Cheese** 455  
Nuremberger Sausages topped with hot, melted Swiss Raclette Cheese!

**Tasty Hot Octopus with Garlic** 495  
Olive Oil, Olives, Shallots & Lemon

**Baked Escargots** 895  
12 large French Bourgignonne Snails, baked with our Café de Paris Butter

**Fresh Oysters** Upon Availability. Market Price



**Baked Garlic Bread** 170,-  
Basket of Roasted Baked Garlic Bread 4 pcs

## SOUP

**Tomato Cream Soup** \*V\* 365  
with a hint of Chili Oil

**Lobster Bisque** 485  
Flavored with Cognac

## SALADS

**The BIG ADLEZ "Niçoise"** *ubr*  
Egg, Zucchini, Tomato, Cucumber, Potato, Anchovies, Olives & Mixed Greens. Tossed with Dijon Mustard Dressing.  
• with Salmon 595  
• with Octopus & Shrimps 685  
• with Octopus & Shrimps 705

**Walnut and Apple Salad** \*V\* 395 *ubr*  
Mixed Greens, caramelized Walnuts, Apples, Celery & Blue Cheese, Honey-Dijon Dressing

**Classic Caesar Salad** 415  
Romain Lettuce with Crispy Croutons & Bacon

**l'entrecôte's House Salad** 345  
Mixed Greens with Cucumber, Cherry Tomato & Walnut tossed in Mustard - Parsley Vinaigrette



## FOIE GRAS SPECIALS

**Foie Gras - Mushroom Soup** 555  
with Truffle Cream & Croutons

**Pan-fried Foie Gras** 990  
on roasted Potatoes & caramelized Onions, drizzled with a Calamansi-Berry Glaze

**Foie Gras Carbonara** 995  
Spaghetti #3 with Ham & Mushroom in Foie Gras Cream Sauce drizzle with Truffle Oil

## CHEESE FONDUE 2 Persons

**The Original Swiss Cheese Fondue**  
A melted mixture of assorted Swiss Cheeses in a traditional Caquelon with servings of Kirsch & Croutons 1880



\*V\* Vegetarian *ubr* Gluten Free

## FISH MAINS

**St.-Tropez Spaghetti #3**  
Mushroom, Olives, Capers, Garlic, Tarragon & Cherry Tomatoes. Tossed with Lemon, Olive Oil & Chili Butter 515 with Salmon 685 with Shrimps 645 with Crab Meat & Basil Croutons 735

**Grilled Marinated Salmon** 815  
on Lemon Adlai "Risotto" with Swiss Chard, Cherry Tomatoes & Lettuce. Served with Herb Aioli Sauce

**Lemon Sole Filets** 695  
in Crispy Bread Crust, Tartar Sauce, Spinach & homemade Fries

**Moules-Frites Provençale Style** 845  
White Wine, Shallots, Garlic & Parsley, homemade Fries

**Moules-Frites Spicy with Almond Picada** 980  
Chili, Tomato, Paprika, White Wine, Saffron, Vinegar, Shallots & Garlic, homemade Fries

**Vegi - Cheese Adlai Risotto** \*V\* 595  
Mushrooms & Spinach with Caramelized Onions, roasted & tossed with Adlai & topped with Rucola Leaves & Cheese *ubr*



## MEAT MAINS

**Lamb Merguez Sausages** 725  
Grilled & served on a light Blue Cheese Adlai "Risotto" with Spinach & paired with a spiced Tomato Chutney. A firework of flavors

**Lamb Shank** 995  
Braised and brushed with a stroke of Mustard & dipped in Crispy Garlic - Potato Mash Herb Butter - Red Wine Sauce

**Pork Gordon Bleu** 710  
Braised Pork Escalope filled with Ham and Swiss Cheese served with Lemon, homemade Fries and mixed Green Salad

**Stroganoff Spaghetti #3** 825  
Sliced Beef Tenderloin in a zesty Paprika Sauce with Mushrooms, Gherkins, Onion & topped with Sour Cream

**Bavarian Sausage Platter** 1950  
Good for 3 - 4 persons  
4 Nuremberger Sausages, 2 Veal Sausage, 2 Pork Sausage, 2 slices Honey Ham with homemade Sauerkraut, Parsley Potatoes, Gherkins & Dijon Mustard



If it's not *Certified*, it's not the best!

Medium to fine marbling texture!

The white "flecks of flavor" in the beef that ensure consistent flavor and juiciness in every bite, that's **Certified Angus Beef!**

**6oz (170g) U.S. CAB® Tenderloin** 2545  
This is the most tender beef cut there is.

**How about as Steak Tartar ?**

**10oz (280g) U.S. CAB® Rib-Eye** 2885  
This boneless steak is rich, tender, juicy & full-flavored with generous marbling throughout.

**30oz (850g) U.S. CAB® Porterhouse** 6780  
This well-marbled classic Steakhouse cut consists of two tender Steaks; the Sirloin & the Tenderloin - connected by a T-shaped bone. good for 2 - 3 person

**21oz (600g) U.S. CAB® Tomahawk** 5555  
A rib steak that is fine-grained & juicy. Rich, beefy & with generous marbling throughout. One of the most tender beef cuts.

**Rib Bone Steak** good for 2 person 5555  
A rib steak that is fine-grained & juicy. Rich, beefy & with generous marbling throughout. One of the most tender beef cuts.



**Choice of Sauces**  
Secret Herb Butter Sauce, Chili-Lemon Butter, Mushroom Red Wine Sauce, Dijon Mustard, or Green Peppercorn Butter

**Choice of Sides**  
l'entrecôte's homemade Fries, Boulangère Potatoes, Sautéed Spinach or House Salad  
One sauce & one side included, additional 170.-

**MEAT GALORE** Good for 4 - 5 persons 9880

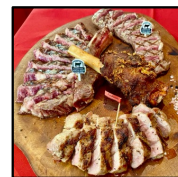
**21oz U.S. CAB® Tomahawk Rib Steak** 9880

**12oz U.S. CAB® Sirloin Steak**

**10oz Pork Rib Eye Steak**

**1 Lamb Shank**

with our Secret Herb Butter Sauce, Dijon Mustard, unlimited homemade Fries, House Salad & served on a Wood Board!



Meat Galore



La Brochette Flambée

**l'entrecôte US Beef Burger** 645  
US Beef Patty with Onions, Swiss Cheese & Lettuce in a Brioche Bun served with homemade Fries

## 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** 2080

8oz (220g) U.S. Angus Choice Sirloin Steak topped with our Secret Herb Butter Sauce & served with homemade, unlimited Fries & our House Salad

**L'ENTRECÔTE "Double"** 3165

12oz (340g) U.S. CAB® Sirloin Steak (1 - 2 Person) topped with our Secret Herb Butter Sauce & served with homemade, unlimited Fries & our House Salad

**Chicke-Ria l'entrecôte** 695

Chicken Breast topped with our Secret Herb Butter Sauce. Served with homemade Fries & our House Salad

**Pork Rib-Eye l'entrecôte 10oz (280g)** 895

topped with our Secret Herb Butter Sauce. Served with homemade Fries & our House Salad

**LA BROCHETTE Flambée**

US CAB® Sirloin 12oz & 6oz of

Tenderloin marinated & flambéed at your table side with smoked Scottish Whisky, Mediterranean Spaghetti, Adlai Risotto, Truffle Fries, Spinach, Provençal Tomato, House Salad & your choice of Sauce Good for 2 - 3 Persons 8,620

## LIVE ATLANTIC LOBSTER

+/- 800grams\*  
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



WIFI: Lentrete@2022



l'entrecôte

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