

Appetizer



Gresser Pissaladière

Sausage & Cheese



Baked Escargots

Saumon Fumé Pissaladière

Saumon Fumé Pissaladière 595
Norwegian Smoked Salmon on crisp Pastry with Cream Cheese, Capers, Shallots and Lemon

Geneva Pissaladière 365
Crispy Pastry with smothered Onions, Anchovies, Olives and Swiss Cheese

Salmon Tartar 425
with Green Herb Sauce & Melba Toasts

Cheesy Triangles (V) 360
Crisp Phyllo Triangles filled with Spinach and Swiss Cheese

Deep Fried Brie (V) 445
Deep-fried Brie Cheese wedges in crispy Bread Crust. Served with Cumberland Sauce and Dried Cranberries

Beef Pepito 525
Marinated sautéed Beef Tenderloin

Spicy Hungarian Sausage 355
with white Onions

Garlic Bread 225
Basket of toasted Garlic Bread

Pistolet Bread per piece 30

Cheese Fondue Dip with Garlic Bread (V) and Mushrooms 480

Truffle Fries (V) 375
l'entrecôte's original homemade Fries tossed with Truffle Oil

Sausage & Cheese 465
Nurnberger Sausages topped with Hot Swiss Raclette Cheese

Tasty Hot Octopus 495
With Garlic, Virgin Olive Oil, Olives, Shallots and Lemon

Baked Escargots 965
12 large French Bourguignonne Snails with Café de Paris Butter

Calamares 440
In Parsley - Lemon - Chili - Café de Paris Butter with Fried Garlic

Swiss Wood Board 415
Swiss Tilsiter Cheese and Swiss Air-dried Sausage

Fried Oyster in Beer Dough 780
on Apple - Tomato Salad with Calypso Sauce and Lumpfish Caviar

Fresh Oysters
Upon Availability and Market Price



Truffle Fries

Tasty Hot Octopus



Deep Fried Brie

Fried Oyster in Beer Dough



Fondue

The Original Swiss Cheese Fondue (V) 1990
*Good for two (2) persons
A melted mixture of assorted Swiss Cheeses in a traditional Caquelon with servings of Kirsch and Croutons*



Soup & Salad



The BIG ADLEZ "Niçoise"

Caesar Salad

Sun Ripped Tomato Soup (V) 385
with a hint of Chili Oil

A Rich Mushroom Cream Soup (V) 420
with Basil Croutons and Crispy Shiitake

Light French Onion Soup (V) 385
with Swiss Gruyère Cheese Croutons

The BIG ADLEZ "Niçoise" (good for sharing) 595
Egg, Zucchini, Tomato, Cucumber, Potato, Anchovies, Olives and Mixed Greens tossed with our Dijon Mustard Dressing
• with Salmon 795
• with Salmon, Octopus and Shrimps 895

Walnut and Apple Salad (V) 425
Mixed Greens, caramelized Walnuts, Apples, Celery and Blue Cheese, Honey-Dijon Dressing

Caesar Salad 445
Romaine Lettuce with crisp Bacon, Croutons and Anchovies

l'entrecôte's House Salad (V) 355
Mixed Greens with Cucumber, Cherry Tomatoes, and Walnuts tossed in a Mustard and Parsley Vinaigrette

The Exquisite Duck Foie Gras



Pan-fried Foie Gras

Foie Gras Carbonara

Pan-fried Foie Gras 1490
on roasted Potatoes and caramelized Onions. Drizzled with Fruit Berry Glaze

Foie Gras Carbonara 1280
Spaghetti with Ham and Mushrooms in a Foie Gras Cream Sauce drizzled with Truffle Oil

Pasta & Fish

St.-Tropez Spaghetti

Mushroom, Olives, Capers, Garlic, Tarragon, and Cherry Tomato. Tossed with a Lemon, Olive Oil and Chili Butter

- with Shrimps **550 (V)**
- with Salmon **665**
- with Salmon **795**

Spaghetti Mediterranean

Mussel, Shrimps, Octopus & Calamars in a rich Garlic Tasty Tomato Sauce

720

Homemade Spinach and Ricotta Ravioli (V)

topped with Sage Butter and served with a Rucola Salad

695

Grilled Marinated Salmon

on Lemon Adlai 'Risotto' with Swiss Chorizo, Cherry Tomatoes and Lettuce. Served with Herb Aioli Sauce

895

Lemon Sole Fillet

in Crispy Bread Crust. Served with Tartar Sauce, Spinach and our homemade Fries

725

"Poisson en Papillote"

Baked Filets of Seabass in Parchment on a Bed of Vegetables Julienne with Cherry Tomatoes, Herbs and Lemon Olive Oil

980

Classic Moules-Frites Provençale Style

Mussels with White Wine, Shallots, Garlic, Parsley and homemade Fries

885

Spicy Moules with Almond Picada

Mussels in Spicy Chili, Tomato, Paprika, White Wine, Saffron, Vinegar, Shallots - Garlic Sauce and topped with Almond Picada, Homemade Fries

990

Truffle-Mushroom Adlai Risotto (V)

Mushrooms and Green Peas in Truffle Cream flavored Adlai Risotto topped with crispy Mushrooms

660



Spinach and Ricotta Tortelli



Spaghetti Mediterranean



Spicy Moules with Almond Picada



St.-Tropez Spaghetti

Please notify our Servers for any food allergies.

All prices are VAT inclusive but subject to 10% Service Charge.

(V) Vegetarian



Lentrecote@2022

Meat

Lamb Shank

Braised and brushed with Mustard, sprinkled with crisp Garlic and served on a Parsley and Potato Mash. Herb Butter - Red Wine Sauce

1095

Stroganoff Spaghetti

Sliced Beef Tenderloin Tips in a rich zesty Paprika Sauce with Mushrooms, Cherkins and Onion. Topped with Sour Cream

925

Grilled Pork Rib-Eye Steak 10oz

In Lemon - Pepper Crust on roasted Boulangère Potatoes & Calvados Apples

895

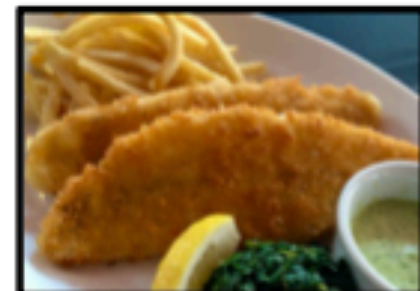
L'entrecôte US Beef Burger

US Beef Patty with Onions, Swiss Cheese & Lettuce in a Brioche Bun served with homemade Fries

660



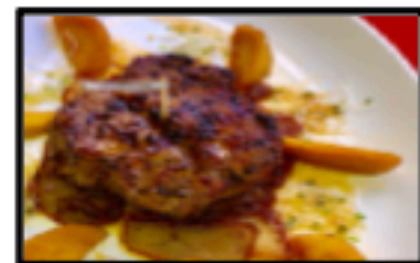
"Poisson en Papillote"



Lemon Sole Fillet



Lamb Shank



Grilled Pork Rib-Eye Steak 10oz



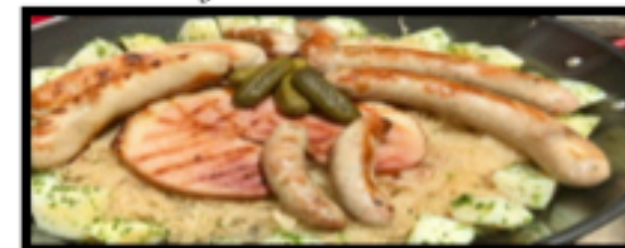
Pork Rib - Eye L'entrecôte

Bavarian Sausage Platter

Good for 3 - 4 persons

4 Nürnberger Sausages, 2 Veal Sausages, 2 Pork Sausages, 2 slices of Honey Ham with homemade Sauerkraut, Parsley Potatoes, Gherkins and Dijon Mustard

2290



Bavarian Sausage Platter

Signature Dish

The "Steak-Frites" was created around 1940 in a Restaurant called Café de Paris in Geneva. It is known for its 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

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

2095

L'ENTRECÔTE "DOUBLE"

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

3360



L'ENTRECÔTE "DOUBLE"

Chicke - Ria L'ENTRECÔTE

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

735

Pork Rib - Eye L'ENTRECÔTE 10oz (280g)

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

945

Steaks



U.S. CAB® Tomahawk Rib Bone Steak

6oz (170g) U.S. CAB® Tenderloin
This is the most tender beef cut there is.
How about as Steak Tartar?

2580

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

2990

BIG STEAKS FOR SHARINGor not 😊

21oz (600g) U.S. CAB® Tomahawk Rib Bone Steak

Good for 1 - 2 persons
A rib steak that is fine-grained and juicy.
Rich, beefy and with a generous marbling.
One of the most tender beef cuts.

5685

30oz (850g) U.S. CAB® Porterhouse

Good for 2 - 3 persons
This well-marbled classic Steakhouse cut consists of two tender Steaks. The Striploin and the Tenderloin, connected by a T-shaped bone.

6995

Meat Galore

Good for 4 - 5 persons
21oz U.S. CAB® Tomahawk Rib Steak
12oz U.S. CAB® Sirloin Steak
10oz Pork Rib Eye Steak
1 Lamb Shank

Served on Wood Board with our Secret Herb Butter Sauce, Dijon Mustard, unlimited homemade Fries & House Salad.

10495



Meat Galore

Angus beef at its best

*Consistent flavor and juiciness
in every bite!*

That's Certified Angus Beef®



U.S. CAB® Porterhouse



U.S. CAB® Tenderloin



U.S. CAB® Rib-Eye

Choice of Sauces

Secret Herb Butter Sauce
Mushroom Red Wine Sauce
Roasted - Chili Garlic Butter
or Green Peppercorn Butter

Choice of Sides

l'entrecôte's homemade Fries, Boulangère Potatoes,
Mash Potato, Creamed Mushrooms,
Sautéed Spinach or House Salad

One Sauce and one Side are included.
Any additional 220.- per order

Lobster

LIVE ATLANTIC LOBSTER

+/- 800grams*
Grilled with Garlic Lemon Butter Sauce
or Thermidor Style.
Both served with Homemade Fries

*Market Price
24 hours order in advance required
or upon availability. Please ask your
Servers for details.



Boston Lobster

Desserts



Profiteroles au Chocolate



The Grande Eiffel Tower



Strawberry Mousse



Fried Apple Strudel

Profiteroles au Chocolate

Vanilla Ice Cream, Chocolate Sauce 295

l'entrecôte's Iced Vacherin Our House Specialty

Raspberry and Caramelized Nuts 285

Mango Crème Brûlée 280

Crêpes Suzette

Crêpes in a Sweet and Rich Orange Sauce
flavored with Cointreau, filled with Vanilla Ice Cream
and sprinkled with Almonds 390

Swiss Chocolate Mousse

with Black Berries and Bailey Cream 390

Mango Sorbet

with fresh Fruit Salad 295
plus Williams Pear Liqueur 395

Baked Alaska for 2 Persons

Chocolate, Vanilla & Strawberry Ice Cream
under Baked Meringue and
flamed at your Table with Rum 480

Avocado Brazo de Mercedes

Avocado Ice Cream with Vanilla Custard,
Graham Crust topped with Meringue 295

Macchiato Brazo de Mercedes

Graham Crust, Caramel Custard and Kahlua
over a Coffee Ice Cream. Crowned with
a Meringue Cloud 300

Fried Apple Strudel

Fine layered Butter Filo Pastry filled with Apple
& Chocolate. Served with Vanilla Ice Cream 300

Caramelized Pineapple glazed with Rum

Vanilla Ice Cream and Crispy Filo 260

The "Paris Eiffel Tower"

3 Meringues with Vanilla, Strawberry and Chocolate
Ice Cream. Chocolate Sauce, whipped Cream
and a dash of roasted Almonds.
Good for 2 -3 Persons 575

Ice Cream per Scoop

Vanilla, Strawberry or Chocolate 135

Cheese Board

Brie, Tilsiter, Gruyere, Goat, Blue Cheese 650



Beverages



German Draft Beer Weihenstephan

0.31 - 320 / 0.51 - 440

San Miguel Beer Pilsen or Light 140

House Wine Red or White 300

Swiss Mountain Spring

SMS - Ginger Ale 220

SMS - Ginger Beer 220

SMS - Ginger - Lemongrass 220

SMS - Bitter Lemon 220

SMS - Salty Grapefruit 220

SMS - Rosemary 220

100% Natural Fruit Juices

Mango 240

Dragon Fruit with Mango 240

Strawberry 240

Apricot with Mango 240

Guava 240

Peach-Lychee 240

Soft Drinks, Coke, Sprite etc. 120

San Pellegrino, 500 ml 220

San Pellegrino, 750 ml 260

Soda Water 140

Bottled Water 100

House Blend Iced Tea 140

Calamansi Juice 160

Fresh Orange Juice 300

Fresh Lemonade 200

Apple Juice 185

Cranberry Juice 185

Fresh Fruit Shakes

Mango 320

Watermelon 320

Four Seasons 380

Coffees

Regular Coffee, Espresso, Tea 150

Cappuccino & Latte 180

Double Espresso 250

Hot or Cold Chocolate 160