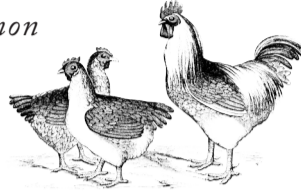


PARISIAN  
**ENTRECÔTE**  
 STEAKHOUSE & CAFÉ

**BONJOUR!**

Berocca - Remède gueule de bois!	\$4,9
Fresh pressed orange juice	\$5,9
G.H Mumm Champagne, <i>la coupe</i>	\$18,9
Bloody 'Marie Antoinette'	\$14,9
Breakfast Martini <i>marmalade vodka, Contratto aperitif, lemon</i>	\$16,9



**Breakfast**

7 AM - 3 PM DAILY

Pain au Chocolat, Danish, Muffins - <i>until sold out</i>	\$4,9
Croissant or fresh Baguette <i>Bonne Maman jam or Salted Butter Caramel 'by Josephine'</i>	\$6,9
Croissant, <i>hand carved Grandmothers ham, béchamel, Gruyère</i>	\$10,9
Noisette Fruit Toast, <i>Lescure butter, Bonne Maman jam</i>	\$7,9
Salade de fruit complete <i>Summer fruit salad, house granola, yoghurt</i>	\$14,9
Bircher Muesli <i>confit apple, honeyed yoghurt, roasted pistachio</i>	\$12,9
Acia Bowl <i>banana, date, Brazil nut, coconut milk, acia berry topped with buckinis, coconut &amp; berries + crunchy housemade granola</i>	\$16,9 \$18,9
Brioche French Toast, <i>lemon curd ice cream, Champagne poached strawberries, buttered almonds</i>	\$16,9
Croque-Monsieur <i>Grandmothers ham, three cheeses, mustard béchamel ~ Ou si vous osiez, add a fried googie and make it a Madame!</i>	\$16,9 \$19,9
Our Breakfast Burger <i>150g beef patty, smoked bacon, fried egg, cheddar, tomato relish + add frites to really kick your hangover!</i>	\$19,9 \$23,9

**LES OEUFS**

Omelette of herbs & Gruyère w/ soft leaves <i>+ buttered grain toast</i>	\$16,9 \$18,9
Golden Folded Eggs <i>Mr Jones' folded eggs, French chèvre, soft herbs, grain toast</i>	\$17,9
Benedict <i>terrine of smoked ham hock, apple cider hollandaise, toasted English muffins, poached eggs, herbs</i>	\$18,9
Royale <i>cold smoked salmon, apple cider hollandaise, poached eggs, toasted English muffins, fried capers</i>	\$21,9
Le Fermier Francais <i>'minute' porterhouse steak, house beef sausage, smoked bacon, fried eggs, relish, grain toast</i>	\$25,9
Eggs ~ Free Range, served on buttered grain toast <i>~ Poached or fried</i>	\$11,9
<i>~ Folded w/ fresh herbs</i>	\$13,9

**Les Garnitures.....**

Avocado, Thyme buttered mushrooms, Roasted tommies, Wilted spinach....	\$4,0
Double smoked bacon, Housemade beef breakfast sausage.....	\$5,0
Cold smoked salmon.....	\$7,0

**LE PETIT DÉJEUNER 'COMPLET'**

Freshly squeezed Orange Juice  
 Tea, Coffee or Hot Chocolate  
 Croissant & Baguette, Lescure butter,  
 Fromage Frais, Bonne Maman jam

**\$17,9**



**~ OYSTERS ~**

*shucked to order w/ sauce mignonette \$4,0ea*

**Olives Marinées à la Provençale**

*Marinated mixed olives \$8,9*

**Hors d'Oeuvres**

NOON 'TIL LATE DAILY - 'SERVICE CONTINU'

Gougère, <i>warm Gruyère &amp; thyme béchamel (3)</i>	\$14,9
King Louis XIV 'Boulettes' <i>spiced beef croquettes, dijon mustard (4)</i>	\$14,9
Caviar 'traditionnel' (20g) <i>blini, crème fraîche, sieved egg, shallots, baby capers</i>	\$144,9
Escargots à la Bourguignonne <i>snails baked in garlic &amp; herb butter (6)</i>	\$17,9
Saumon Fumé <i>cold smoked salmon, crème fraîche, capers, toasted brioche</i>	\$21,9
Salade de Chèvre Chaud <i>grilled goats cheese, tomato, pinenuts, herbes de Provence</i>	\$18,9
Tomato Tarte Tartin <i>vine tomato, balsamic caramel, organic goats curd, wild rocket</i>	\$18,9
Steak Tartare 'au couteau' <i>fillet, cornichons, egg yolk, sauce épicée, pommes gaufrettes ~ or as a Main plate w/ frites</i>	\$23,9 \$35,9
Crevette à la Escabèche <i>poached QLD prawns, petite vegetable escabèche, saffron aioli</i>	\$25,9

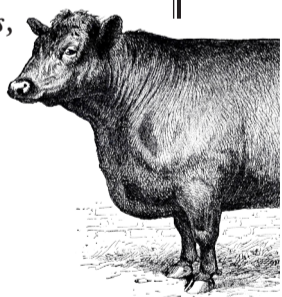
**\* STEAK FRITES \***

Our signature dish of  
 grilled pasture fed Angus Porterhouse, frites,  
 sauce Maison au beurre et aux herbes\*

Soft leaves salad  
 radish, walnuts, Dijon vinaigrette

**\$44,9pp**

Please ask your waiter should you care for more frites!



Jardin Legume & Brie Pithivier <i>garden Summer vegetables, Brie &amp; tarragon Pithivier, sorrel salad</i>	\$35,9
Poisson à la Provençale <i>Seared Yellowfin Tuna, piperade, eggplant tapenade, basil</i>	\$41,9
Confit de Canard <i>Confit duck, pomme marquise, cherries &amp; Madiera jus, tatsoi</i>	\$39,9
Entrecôte Cheeseburger* w/ frites	\$23,9
Mitraillette* <i>baguette w/ grilled Entrecôte, frites, herb butter sauce</i>	\$21,9
<b>SIDES</b>	
Soft leaf salad, vinaigrette, walnuts, radish	\$7,9
Frites	\$7,9

We adore our Instagram - please post & share! @entrecotemelbourne

No changes to the menu on weekends or Public Holidays / 15% surcharge applies on all Public holidays / \*This dish contains nuts

PARISIAN  
**ENTRECÔTE**  
STEAKHOUSE & CAFÉ

## L'aperitif

<b>Lillet Blanc</b> <i>served over ice w/ lemon</i>	\$10,9
<b>Lillet Rose</b> <i>served over ice w/ orange</i>	\$10,9
<b>Pastis</b> <i>served over ice w/ water</i>	\$9,9
<b>Pernod</b> <i>served over ice w/ water</i>	\$9,9
<b>Diplomat(e)</b> <i>Dolin Rouge, Dolin Dry, Maraschino Liqueur, Barrel aged Bitters</i>	\$13,9

## Vin Petillant - Sparkling & Champagne

COUPE - 110ml

<b>NV Andre Delorme Brut Blanc de Blancs</b> <i>Burgundy, France</i>	\$12,0
<b>NV G.H Mumm Cordon Rouge Brut</b> <i>Reims, Champagne, France</i>	\$18,9
<b>NV Perrier Jouet Rosé</b> <i>Epernay, Champagne, France</i>	\$22,9

## Cocktails

<b>French 75 - Entrecôtes Signature Cocktail</b> <i>Why mess with an 1915 classic - perfect Apéritif drinking! G.H Mumm Champagne, Melbourne Gin Company gin, lemon juice</i>	\$19,9
<b>La Dame</b> <i>Our own White Lady with a Lillet twist 'La Lady' Beefeater London Dry Gin, Lillet Blanc, St Germain Elderflower, lemon, quince bitters, egg white</i>	\$19,9
<b>Le Paon</b> <i>An aviation twist for the peacock amongst us... Beefeater London Dry Gin, Crème de violette, Cointreau, lemon</i>	\$19,9
<b>Side Car</b> <i>A prohibition era drink thought to have been created at the Ritz or Harry's New York bar, Paris Pierre Ferrand 1840 Cognac, Cointreau, lemon, Angostura bitters, citrus sugar</i>	\$19,9
<b>Le Millionaire</b> <i>Our version of the classic cocktail reserved for the aspirational classes Flor de Cana 7yo Rum, Plymouth Sloe Gin, Apricot brandy, lime, Grenadine</i>	\$19,9
<b>Vieux Carre</b> <i>A potent, yet poised cocktail which takes its moniker from the New Orleans French Quarter Pierre Ferrand 1840 Cognac, Rittenhouse Rye Whiskey, Dolin Rouge, Dom Benedictine, Peychaud, Angostura bitters</i>	\$19,9

## Doux / Sweet

BY THE GLASS - 90ml

<b>2014 Le Terte du Lys d'or</b> <i>Sauternes, Bordeaux</i>	\$15,0
<b>2015 Mt Horrocks Cordon Cut Reisling</b> <i>Clare Valley, SA</i>	\$15,0

## Cognac / Armagnac

<b>Paul Giraud 'Napoleon' Cognac 15 years</b> <i>Grande-Champagne, France</i>	\$15,0
<b>Gelas Armagnac, 10 years</b> <i>Bas-Armagnac, France</i>	\$14,0
<b>Chateau du Tariquet Armagnac, 12 years</b>	

## ASSIETTE DE FROMAGE

WITH HOUSE FRUIT CHUTNEY,  
GRAPES & LAVOCHE

\$24,9

**Le Blanc - Brie de Nangis**  
*cow's milk, soft and velvet centre with earthy notes  
- Île de France, France*

**Le Bleu - Fourme de D'ambert**  
*cow's milk, mild and creamy blue cheese with an acidic finish  
- Auvergne, France*

**Le Semi-dur - Marcel Petit Comté**  
*cow's milk, semi hard w/ nutty, toasted grain & brown butter flavors  
- Franche Comté, France*

## LES DESSERTS

<b>Crème brûlée traditionnelle</b>	\$16,9
<b>Tarte Citron</b> <i>lemon tart, crème fraîche</i>	\$16,9
<b>Profiteroles de chocolat</b> <i>our vanilla bean ice cream, sauce au chocolat chaud, cocoa nibs &amp; pearls</i>	\$17,9
<b>"Bombe Alaska"</b> <i>White peach parfait, raspberries &amp; sorbet, brûlée meringue</i>	\$17,9
<b>Rhum Baba d'Été</b> <i>Rum baba, Plantation Rum, spiced pineapple, crème Chantilly</i>	\$17,9
<b>Sorbets de Fruits</b> <i>seasonal, please ask</i>	\$12,9

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