



L'Entrecôte Steak House

TANTALIZER & STARTER

		Supplement
FRESH SHUCKED OYSTER 150 80	150	80
Served with Porto saffron cocktail sauce & cabernet sauvignon vinegar & green onion vinaigrette		
MARITIME LOBSTER COCKTAIL	150	80
JUMBO PRAWNS COCKTAIL	120	60
Served with Horseradish Cocktail Mary Rose Sauce		
CRUSTACEAN PLATTER (for two persons)	120	60
Assortment of lobster tail, rock oyster, sea scallop on the shell, shrimp, mussel served with Porto saffron cocktail sauce & lemon aioli		
SMOKED SALMON	95	
Capers, Bombay onion, Melba toast & mustard dill dressing		
PRIME STEER BEEF TARTARE	100	40
Made to order with chopped fillet mignon, egg, mustard, caper parsley and onion		
CRAB CAKE	95	35
Served with old fashioned mustard sauce		
OYSTERS ROCKEFELLER	110	50
Gratinated with Hollandaise sauce and spinach		
BLACK AND BLUE SAKU TUNA : A NEW TWIST	90	
With lemon aioli, Cajun spiced and mustard		
SOUPS		
LOBSTER BISQUE	50	
Creamy lobster soup with brandy		
BAKED FRENCH ONION	40	
Soft onion with Gruyère puff pastry crust		

REFRESHING SALADS

		Supplement
CRISPY ICEBERG WEDGE	40	
Lettuce wedge with Stilton blue cheese crumble dressing & pan fried bacon chips		
CAESAR SALAD	40	
Crispy Iceberg with grilled chicken breast		
ROCKET & SHAVED PARMESAN	45	
With aged balsamic dressing		
STEAK CUT TOMATO SALAD	35	
With melted Cheddar cheese & crispy onion		

«L'ENTRECÔTE» US RIB EYE STEAK

Our signature steak specially prepared with our own – Café de Paris butter- "only" available at L'Entrecôte served with fresh cut fries and a green salad (300 gm)	260
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L'ENTRECÔTE'S CHARCOAL BROILED STEAKS

US BEEF SIRLOIN (300gm)	220
US FILET MIGNON (250gm)	360
AUSTRALIAN GRAIN-FED RIBEYE STEAK (325gm)	200
AUSTRALIAN GRAIN-FED BEEF TENDERLOIN (250gm)	280
AUSTRALIAN GRAIN-FED BEEF SIRLOIN (300gm)	160
WAGYU BEEF RIBEYE STEAK (300gm)	400
WAGYU BEEF SIRLOIN (250gm)	380
All our steaks are accompanied by L'Entrecôte famous Buffalo fries, garlic mash or baked potato. Choice of sauce: Hollandaise, mushroom, black pepper or red wine reduction.	

Thickness of the steak may vary; medium to rare, cooking is our suggestion.

All prices are in Egyptian pounds and inclusive of 12 % service charge and 10% taxes



L'Entrecôte Steak House

HOUSE CLASSIC

		Supplement
DUO VEAL RACK	340	180
Grilled and breaded with fillo filled ricotta cheese and small vegetables		
GORGONZOLA FILET MIGNON	280	120
Grilled and topped with melted Gorgonzola cheese		
PEPPERCORN NEW YORK STEAK	160	
Served with homemade brandy pepper sauce		
ROAST RACK OF AUSTRALIAN LAMB	180	
Herb crusted with Rosemary & garlic gravy		
BRAISED LAMB SHANK	180	
With red wine and garlic mashed potato		
GRILLED CHICKEN	85	
Roasted on crisp potatoes, fresh salad and devil sauce		

SEAFOOD

PRAWNS AND SCALLOPS	130	60
Sautéed with garlic rested on braised leek and drizzled with balsamique reduction		
LOBSTER TAILS	280	120
Broiled, served with garlic butter		
PACIFIC SALMON FILLET	100	
Broiled with lemon beurre blanc		
JUMBO SHRIMPS	150	80
Grilled with Cajun butter		

ACCOMPANIMENTS

Supplement

(SIDE DISHES)

Sautéed Mushroom	20
Steamed Fresh Asparagus	20
Creamy Spinach Brule	20
Sautéed Onions	20
Thick Cut Beer Battered Onion Rings	20
Cauliflower Gratin	20

(SAUCES)

Cognac Peppercorn Sauce	12
Veal Brown Sauce	12
Port Wine Jus	12
Carbernet Sauvignon Sauce	12
Bearnaise Sauce	12

(BUTTER)

Maitre 'D Hotel Butter	12
Gorgonzola Butter	12
Café De Paris Butter	12
Cajun Butter	12

DESSERT

Home-Made Cheese cake with Strawberry coulis	30
Berries and Zabaione	34
Warm Chocolate Cake with Vanilla Ice Cream	28
Nougat Glace	26
Assorted Fruits Platter with a scoop of Vanilla Ice Cream	30
L'Entrecôte Ice Cream Coupe	40
Movenpick vanilla, chocolate and strawberry ice cream with chantilly cream & strawberry coulis or chocolate sauce	

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Steak – The Art and Pedigree

Beef steak has a history of being the most prestigious main course across the globe, traditions and styles vary from North to the South, and West to the East.

There are many claims to which are the finest types of beef steak; we have selected for you three of the world's most renowned contenders for the title.

Individual steaks will vary in thickness, dependent on the cut and your preferred cooking standard.

US Beef

The steak, normally Prime and thick cut, is considered a cultural icon in America. Their herds are derived from traditional Texan long horn cattle, interbred with Angus and Hereford breeds from Europe in the 1850's.

With larger, more muscular frames, American cattle benefit from grazing on huge grassland ranges, and plenty of sunshine.

Our American beef comes from Angus cross herds, and is prepared with a traditional dry aging process; presenting a delicate, and slightly sweet meat with a marble rating of 3 to 4.

Australian beef

With bloodlines based on Hereford, Angus and French breeds, Australia's cattle enjoy huge unfenced ranges, fine sunshine, and grain feed to supplement natural grazing.

Our Australian beef comes from the North East of Australia, with a lighter more delicate flavor than Angus, and less marbling, its the leanest of our steak options, with marble ratings of 2 to 3.

Wagyu Beef

Considered a national treasure, Japans breeds of Wagyu cattle are famed for their intense meat marbling, which make a great difference visually and in taste, when compared to other breeds.

A rich buttery taste, delicate texture that seems to melt in the mouth, unmatched juiciness, and a hearty finish that lingers on the palate like a fine wine, Wagyu meat needs to be only lightly cooked to be at its best. Wagyu steaks come with marble ratings of 6-7.

With appetizer wine recommendation

Fresh, dry, full flavor white or Rose wines are best suited with a fish and seafood starter.

With steak wine recommendation

Dry, floral, earthy, white or red wines are best suited with grilled food.