L'entrecôte

RESTAURANT DES DE 1963



L'entrecôte Roc Blanc
Some flavours come and go
others stay with you.

Since 1963, an icon of Escaldes-Engordany.

Simple. Generous. L'Entrecôte.

L'Entrecôte Roc Blanc

L'ENTRECÔTE SALAD
Tender baby leaves dressed with house vinaigrette.

SLICED FAUX-FILET
Served with golden, crisp house-cut fries
and L'Entrecôte secret sauce.

25 €

Sirloin, your way

FAUX-FILET WITH PEPPERCORN SAUCE — 27 €
Sliced sirloin steak, creamy peppercorn sauce and fries.

FAUX-FILET WITH FOIE GRAS — 31 €
Sliced sirloin steak, foie gras and fries.

To begin

L'ENTRECÔTE SALAD — 8 €
Tender baby leaves dressed with house vinaigrette.

ROC BLANC PATATAS BRAVAS — 8 €
Golden, crisp potatoes served with a mildly spiced brava sauce.

IBERIAN HAM CROQUETTES — 11 €
Creamy on the inside and crispy on the outside. 5 pieces.

TRADITIONAL FRENCH ONION SOUP — 9 €
Slow-cooked onions, rich beef broth, toasted bread and melted cheese.

SEASONAL VEGETABLE VELOUTÉ — 8 €
Smooth and delicate, finished with extra virgin olive oil.

ROASTED AUBERGINE WITH BURRATA — 18 €
Confit tomatoes and fresh basil pesto.

CANTABRIAN ANCHOVIES — 14 €
Served with crisp bread and olives.

100% IBÉRICO ACORN-FED HAM — 35 €
Finely sliced and served with pan de cristal, tomato and extra virgin olive oil.

For meat lovers

BEEF CARPACCIO — 15 €
Finely sliced beef, Parmesan, rocket, capers and extra virgin olive oil.

HAND-CUT BEEF TARTARE — 18 €
Hand-cut beef seasoned to order and served with crisp toast.

Other beef cuts

BUTCHER'S CUT — 24 €
A selected cut of grilled beef, tender and full of flavour, served with fries.

BEEF FILLET — 32 €
Grilled beef tenderloin, served with green asparagus and mushrooms.

DRY-AGED RIB OF BEEF — 72 € / kg
A generous dry-aged cut of beef, grilled and served with house-made fries.
Minimum for two guests

Anytime

CRISP POTATOES, KING PRAWNS & FRIED EGG — 15 €
Sautéed king prawns and a fried egg served over crisp potatoes.

ROASTED VEGETABLE & CANTABRIAN ANCHOVY TOAST — 13 €
Roasted Mediterranean vegetables and Cantabrian anchovies on toasted bread.

L'entrecôte burger

Beef, bacon, melted cheese, confit onions,
L'Entrecôte secret sauce and fries.

17 €

From the sea

CONFIT COD — 24 €
Braised vegetables with almond Romesco sauce

Sandwiches & Bites

FAUX-FILET SANDWICH — 15 €
Sliced sirloin steak, crusty bread and L'Entrecôte secret sauce.

FAUX-FILET TACOS — 15 €
Sliced sirloin, secret sauce and a touch of spice.

CLASSIC HAM & CHEESE TOASTIE — 9 €
Cooked ham and melted cheese on golden toast, served with crisps.

TRUFFLED HAM & CHEESE TOASTIE — 12 €
Iberic ham, melted mozzarella and a delicate touch of truffle.

OMELETTE & IBERIAN HAM SANDWICH — 13 €
French omelette and Iberian ham with tomato-rubbed bread.

L'Entrecôte du jour

A different proposal for every day

TRADITIONAL FRENCH ONION SOUP OR L'ENTRECÔTE SALAD
+ TODAY'S SELECTION

Monday
BEEF MILANESE, NAPOLITAN STYLE
Topped with tomato, ham and melted mozzarella, and served with fries.

Tuesday
ROAST MEAT CANNELLONI
Creamy béchamel, Parmesan and rich beef jus.

Wednesday
THYME-ROASTED CHICKEN
Fries, seasonal vegetables and roasting jus

Thursday
GRILLED IBÉRICO PORK SECRETO
Braised vegetables and meat jus.

Friday
SLOW-BRAISED BEEF WITH MUSHROOMS
Slowly braised in its own jus and served with fries.

25 €

The Fondue

SAVOY SALAD

CHEESE FONDUE
Assortment of melted cheeses and toasted bread.

GRANNY SMITH GREEN APPLE SORBET
Fresh and light.

Minimum of 2 guests.

30 € / person

A sweet finale

HOMEMADE CRÈME CARAMEL
Traditional baked egg custard with caramel. *7 €*

CHOCOLATE FONDANT
Warm chocolate fondant with a molten centre, served with vanilla ice cream. *9 €*

CRÊPE SUZETTE
Orange and liqueur, prepared in the classic French tradition. *9 €*

ROC BLANC “PIJAMA”
A much-loved Roc Blanc classic. *9 €*

Chocolate fondue

A sweet finale to share

Hot chocolate, strawberries, pineapple, brownie, and marshmallows.

To share

18 €