



COLD & HOT APPETIZER

Entre Nous
RESTAURANT

Roasted Tuna

Anchovy, tomato leaves and citrus dressing

70

Smoked Scottish Salmon

Served on bed of apple, fresh pili and lemon salad, topped with honey mustard dressing

74

Migret de Canard Fumé

Thinly sliced smoked duck breast served with cardamom, pain heart remoulade croûte, orange segment and passion fruit vinaigrette

90

Arabic Mezze Platter

Moussaka, moutabel, tabouleh, vine leaves, kibbeh, courgettes and cheese fetayer

88

Bouillabaisse Marseillaise

Fish mazzia soup, garlic and parmesan croûtes

60

Pan Fried Scallops

Crispy exterior and buttered mozzarella, balsamic vinegar and truffle vinaigrette

88

Glazed Swiss Wurstli

Roasted asparagus, freshly grated Parmigiano-Reggiano, white truffle oil and potato gratin

90



LEVEL YOUR FOOD HAS A LOCAL ACCENT









SALAD

Cypress Salad

Buffalo chicken, tomatoes, potato, ricea leaves and balsamic dressing

\$8

Endive Salad

Walnut, rabbit and blue cheese dressing

\$8

Wooler Salad

Mixed fresh assorted greens, parrot hearts, mushrooms, cherry tomatoes tossed with dill oil dressing

\$8

Traditional Nigoro Salad

Crumbed seaweed tuna, potato, carrots, beans, pepper, egg, anchovies and vinegar

\$8

Entre Nous
RESTAURANT



Help, Our Food Has a Small Accent!

Our food is prepared with fresh ingredients and is served with a side of love.

For more information, please contact us at 505-241-1111 or visit our website at www.entre-nous.com



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SOUP

Entre-Vous
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Arabic Lentil Soup

Middle Eastern traditional rich and delicious red lentil soup

36

Butternut Pumpkin Soup

Butternut pumpkin soup served with roasted sweet potato

36

Cream of Chicken Soup

Home made chicken soup, served with fresh parmesan and potato croutons

36

French Onion Soup

Classic onion soup topped with emmental cheese

36



WATER, YOUR POOL HAS A HEAVY ACIDITY

Water has a natural acidity. Chlorine increases the acidity. This is why you should use a pH balancer to keep your pool water balanced.





CLASSICS

Oven Roasted Sea-Bass Fillet

Green peas, mushrooms and prosciutto sauce

08

Fish De Saumon

Fish fillet, baked Scottish salmon pink, creamed spinach, braised mushrooms and fennel sauce

08

Roasted Duck Breast

Confit duck leg, carrot, honey endives and five spice sauce

02

Grilled Chicken Breast Casserole

White beans, capers and crisp turkey base

02

Chicken Malabar

Beefless chicken cooked in creamy Indian curry sauce, served with rice, paratha, papadum and raita

04

Oriental Mixed Grill

Lamb chops, kofu, kebabs, fresh herbs, served with lettuce salad & french fries

08

Naal Goreng

Oriental fried rice, crispy vegetables, topped with sunny side up fried egg

02

Vegetables Korma

Mixed vegetables in creamy Indian curry sauce, served with steamed rice and condiments

04







Make your food hit a brand all over
 Entree-Vines Restaurant
 10000 104th Ave NW, Suite 1000
 Seattle, WA 98148
 Tel: 206.261.1111







FROM THE GRILL

Grilled Lamb chops	124
Salmon Fillet	98
Chicken Breast	81
Lamb Chops	91
Fillet Mignon - 200g	134
Rib-Eye - 300g	188
T - Bone - 420g	160

SIDE DISHES

Olive Oil Roasted Potatoes & Melted Goat Cheese	30
Garlic & Rosemary Roasted Baby Potatoes	30
Buttered Fresh Vegetables	30
Wild Mushroom Ragout & Poached Egg	30

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HERE, OUR FOOD HAS A HEART BEHIND IT

100% LOCAL PRODUCE

100% ORGANIC

100% SUSTAINABLE

100% DELICIOUS



DESSERT

- Chocolate Fondant** 46
With Vanilla Ice Cream
- Apple Crumble** 40
With mixed roasted fresh fruits
- Baked Cheese Cake** 40
Homemade baked cheese with strawberry compote
- Tiramisu** 40
With Mascarpone
- Ice Cream Selection (3 Scoops)** 40
Vanilla, Strawberry, Caramel, Chocolate
- Fresh Fruit Platter** 40
Seasonal fresh fruit
- Fresh Cheese Platter** 62
Apple compote, crackers and breads

Entre-Tous
RESTAURANT







Here, our food has a local accent
 All items are sourced from local farms and producers
 100% locally sourced ingredients
 100% locally sourced ingredients



APERITIF

Martini Bianco | Rosso | Extra Dry
Ricard
Pantod
Campari
Mixer's

SHERRY

Harveys Bristol Cream
Tio Paga Fino

CLASSIC COCKTAILS

Bellini
Champagne, peach puree

Kir Royal
Champagne, crème de cassis

Cajunoka
Vodka, lime wedges, sugar

Caesarpolitan
Vodka, orange sec, cranberry juice, lemon juice

Bloody Mary
Vodka, tomato juice, lemon juice, tabasco,
Worcestershire sauce, celery salt, pepper

Long Island Ice Tea
Vodka, white rum, gin, tequila, triple sec, lemon juice, soda

Dry Martini
Ice, dry vermouth, stuffed olives

Entre-Notes
RESTAURANT





CLASSIC COCKTAILS

Singapore Sling

Gin, cherry brandy (optional), lime juice, pineapple syrup, gingerale (optional), pineapple juice

Margarita

Tequila, lime juice, orange juice

Mojito

White rum, fresh mint leaves, lime wedges, sugar syrup, soda

Oldfashioned

White rum, fresh lemon juice, sugar syrup

Cajun Rita

Tequila, lime wedges, brown sugar

Pina Colada

White rum, pineapple, coconut cream, pineapple juice, sugar syrup

Whiskey Sour

Sour mix, lemon juice, sugar syrup

Old Fashioned

Whiskey, lime juice, sugar, bitter, soda (optional)

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HOUSE WINES

Entre-Vous
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Champagne

Mest & Chandon Brut Imperial - France

Sparkling

Cuvée Jean - Louis, Blanc De Blancs Brut - France

Asti Martin - Italy

White

Harold's The Hills, Chardonnay - Australia

Antares, Sauvignon Blanc - Chile

Cuvée Sabourin, Chardonnay - France

Frontera, Sauvignon Blanc - Chile

Red

Harold's The Hills, Cabernet/Merlot - Australia

Antares, Merlot - Chile

Cuvée Sabourin, Shiraz - France

Frontera, Cabernet Sauvignon - Chile

Red

Antares, Cabernet Sauvignon - Chile

Cuvée Sabourin - France

Dessert

Castano Del Duillo "Late Harvest Pickling"

Conzhu Y Toro - Chile

WINES BY BOTTLE

Entre-Vins
RESTAURANT

Champagne

Laurent Ferrier Brut- France
Veuve Clicquot Brut Yellow Label- France
Dom Pérignon- France

Sparkling

Cecé Jean-Louis, Blanc De Blancs Brut- France
Azz Martin- Italy

White

Eagle Hawk, Wolf Blass, Chardonnay- Australia
Yellow Tail, Pinot Grigio- Australia
Mutter, Sauvignon Blanc- Chile
Schonig, Chenin Blanc- South Africa
Bissegnyre, Chardonnay- France
Rascal Jolivet, Pouilly- Fume- France
Dr. L. Grosse Lage Reising- Germany
Santopadre, Lambert, Pinot Grigio- Italy
Abbiadori, Gonnemann- Italy
Gran Vitea Sic, Torris Chardonnay- Spain

Red

Cultud Landing, Merlot- Australia
Peter Lehmann, Shiraz Grenache- Australia
Expression, Millard Pinot Noir- Chile
Sinnwig, Mr. Babi's Shiraz- South Africa

WINES BY BOTTLE

Entre-Vous
RESTAURANT

Red

Pinot Noir, Alsace, Pinot Noir-France
Narbonne 1 Bordeaux, Bourdeaux-France
Trémont, Valpolicella-Italy
Ruffino, Chianti-Italy
Rena Delà Merle, Chianti Classico-Italy

White

Underhill, Pinot Blanc-Australia
Renoir d'Alsace, Sauvignon Blanc-France

Dessert

Castillon Del Double "Late Harvest Pickling"
Cassis Y Forto-Canada



DRAUGHT BEER

Stena Artes
Heineken

BEER

Carlsberg
Budweiser
Amstel Light
Heineken
Pilsner
Corona
Sol
Kilkenny

CIDER

Strongbow
Hagena 16.8 Cl

VODKA

Smirnoff
Skyy
Grey Goose

GIN

Garden's
Bombay Sapphire
Henrick's

TEQUILA

Jesse Cuervo Tenampa
Compadre White | Gold

RUM

Havana Club Platino
Bacardi Superior
Cachaça 51
Captain Morgan Spiced

Entice Yours
RESTAURANT





WHISKY

Johanna Walker Red Label
Dewar's White Label
Chivas Regal 12 Years
Jim Beam
Jack Daniels
John Jameson
Glenfiddich 12 Years Special Reserve, Speyside

COGNAC

Fernand Martin V.S.O.P
Hennessey V.S

GRAPPA

Masini Verbenata

PORT

Cockburn's Special Reserve
Taylor's Lib

DIGESTIVE

Ferret Bianco
Jägermeister





LIQUEUR

Fruit & Berry Liqueurs

Cointreau
Grand Marnier
Hollis
Midori

Whisky Based Liqueurs

Southern Comfort
Drambuie

Herb & Spice Based Liqueurs

Sambuca Black | White
Galliano

Chocolate, Coffee, Nut & Cream Liqueurs

Bellini
Tia Maria
Amaretto

MIXED DRINKS

Bacardi Broccos Orange | Watermelon
Screwdriver

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HOCKTAILS

Orange & Earl Grey Iced Tea

Earl grey iced tea, orange juice, sugar syrup

Tropical Fruit Punch

Pineapple juice, guava juice, orange juice, lime juice

Cinderella

Orange juice, pineapple juice, grenadine, soda water, sour mix

Virgin

Mojito | Citrus | Mary

Shirley's Temple

Ginger ale, orange juice, grenadine

JUICES

Freshly Squeezed

Orange | Pineapple | Lemon & Mint | Fresh Cocktail

Chilled Juices

Mango | Orange | Pineapple | Mixed Fruit | Tomato
Grapefruit | Cranberry

MILKSHAKES

Vanilla | Chocolate | Strawberry | Banana

FLAVOURED DRINKS

Iced Tea Peach | Lemon

Fresh Lemon Iced Tea

Fresh Lime Soda | Water

Entre-Vous
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SOFT DRINKS

Peppi
Diet Peppi
Mielada
T up
T up Light
Everness Ginger Ale | Everness Tonic | Everness Soda
Bitter Lemon
Red Bull | Red Bull Sugar Free

STILL

Vittel	330 ml 330 ml
Voss	375 ml 800 ml
San Benedetto	340 ml 1,000 ml
Eden	340 ml 1,000 ml
Acqua Panna	330 ml 100 ml
Dolcetto	330 ml 750 ml
Juana	340 ml 1,100 ml

SPARKLING

San Benedetto	330 ml 1,000 ml
Voss	375 ml 800 ml
Dolcetto	330 ml 750 ml
Ferrari	330 ml
San Pellegrino	330 ml

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