



LE GEORGE

— STEAK HOUSE —



SET MENUS

- ★ **Chef's suggestion**, *dish of the day, meat or fish, from Monday to Friday* 14 €
- Daily special & Gourmet Coffee** *(served at lunch only)* 16 €
- Starter & main course or main course & dessert:** *Choose from the options with ★* 21 €
- Starter & main course & dessert:** *Choose from the options with ★* 26 €

TOPPINGS *(extra)*

3 €

*George gratin (potato, cream, milk, garlic, rosemary, thyme, nutmeg),
Monsieur Coisbion's seasonal basket, rice, chips*



CHILDREN'S MENU *(up to and including the age of 11)*

7,5 €

Meal: *burger (tomato, gherkins, bacon, cheddar) or fish & chips or beef mince or chicken breast
and your choice of side dish*

Dessert: *Ice cream duo or vanilla crème brûlée*

Drink of choice 25 cl: *Paris Cola, fruit juice, mineral water*



**LE GEORGE SERVES QUALITY MATURED MEAT:
100% FRENCH MEAT**



OUR "HOMEMADE" DISHES ARE PREPARED IN-HOUSE USING NATURAL INGREDIENTS.





TRANSLATE IN 20 LANGUAGES




NETS PRICE IN EUROS, TAXES AND TIP INCLUDED. THE ABUSE OF ALCOHOL IS DANGEROUS TO YOUR HEALTH. CONSUME IN MODERATION.

SET MENUS

TO START

- ★ Parsnip velouté, oyster mushrooms, toasted hazelnuts  8 €
- ★ Cucumber, apple and lime gazpacho  8 €
- ★ Salmon marinated in dill with horseradish cream 9 €
- Cobb salad with poultry marinated in lemon, ginger, smoked bacon, pomegranate and sweetcorn 9 €
- Beef tataki, lemongrass, honey, sesame seeds and coriander 9 €

DINNER IS SERVED!

- ★ Risotto, salmon with lemon and grilled vegetables 15 €
- ★ Fillet of marinated sea bream, pepper and citrus butter 15 €
- ★ Penne with chicken and mushrooms 15 €
- Roast salmon, cherries and fennel 16 €
- Braised beef with lemon thyme 16 €
- Vegetarian burger (bulgur wheat, coleslaw, tarragon)  17 €

STEAK HOUSE

- ★ Fish & chips, tartar sauce, breaded cod, French fries, salad 14 €
- ★ Flank Steak 200g, your choice of dishes 15 €
- ★ Beef Tartar (prepared on request), raw beef, condiments on the side, salad, French fries 16 €
- Sirloin 250g, your choice of side dish 17 €
- The George burger, beef, bacon, cheddar, tomato, pickles 17 €
- Rib steak 300g, your choice of side dish 19 €
- Prime rib 500g with bone, your choice of side dish 23 €

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LE GEORGE'S DELICACIES

Gourmet coffee or tea, <i>mini cream, mini pastry, fresh fruit, mousse</i>	7 €
Cheeses plate, from Meaux <i>from the Compagnie fermière Edmond de Rothschild Héritage</i>	7 €
Apple and rhubarb crumble	7 €
★ Apple carpaccio, raspberries with lemon balm and financier cake	8 €
★ Crème brûlée with lime zest	8 €
★ Luxury sundae dessert caramel	8 €
Chocolate and salted caramel tart	9 €



COFFEES, TEAS & HERBAL TEAS

Espresso, Decaffeinated	2,5 €
Double espresso	3,5 €
Coffee with milk froth	4 €
Cappuccino, Latte macchiato	5 €
Hot chocolate	5 €
Tea	4 €
Herbal tea	4 €



WORLD COFFEES ORGANIC

Colombia, <i>smooth & gentle</i>		3,5 €
Ethiopia Moka, <i>wild & perfumed</i>		3,5 €
Papua, <i>fruity & balanced</i>		3,5 €
Costa Rica, <i>acid & complete</i>		3,5 €

LIGHT ↔ FULL BODIED

HOUSE WATER

Microfiltered, still or sparkling	75 CL	1 €
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WATER

Vittel, Perrier Fines Bulles (<i>Delicate Bubbles</i>), San Pellegrino	50 CL	1 L
	4 €	5,5 €

In the interests of eco-sustainability, we offer water that is microfiltered on site, preserving its natural trace elements and minerals. The water is made potable through treatment, with carbon dioxide gas added to the sparkling water.

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