



# 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 €
- Verrine of avocado and lightly-cooked salmon with toasted bread with spices 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 &amp; gentle</i>		3,5 €
Ethiopia Moka, <i>wild &amp; perfumed</i>		3,5 €
Papua, <i>fruity &amp; balanced</i>		3,5 €
Costa Rica, <i>acid &amp; 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.