



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)

8 €

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 AND BOUCHERIE METZGER, PROPOSE YOU A SELECTION OF EXCEPTIONAL MATURE MEATS.



TRANSLATE IN 20 LANGUAGES









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

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

SET MENUS







TO START

- ★ Carrot and cumin cream soup  7 €
- Cauliflower salad with butternut and pesto   8 €
- ★ Duck terrine, goat cheese and honey  8 €
- ★ Poached egg with morel sauce  9 €
- Squid with garlic cream  9 €
- Chicory crumble, raclette cheese and chesnut 9 €

DINNER IS SERVED!



- George gnocchi (*mushroom sauce, parmesan, arugula salad*)  15 €
- ★ Chicken breast, truffle, comté cheese, sage gravy  15 €
- ★ Ceps risotto, carrots and celery  15 €
- ★ Cod, creamy lentils, garlic and sherry vinegar 16 €
- King prawns, leek, vanilla cream  17 €



STEAK HOUSE

- ★ Fish & chips, tartar sauce, *breaded cod, French fries, salad* 15 €
- ★ 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* 18 €
- Rib steak 300g, *your choice of side dish* 19 €
- Prime rib 500g with bone, *your choice of side dish* 25 €

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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>	8 €
★ Vanilla Crème brûlée	7 €
★ Vanilla flan	8 €
★ Chocolate mousse	8 €
Paris Brest puff pastry	8 €
Champagne tiramisu and red fruit coulis	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 €

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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