

Until 14  
September  
2026

# GEORGE+DIPLOMATE



## STEAKHOUSE

ALL STEAKHOUSE DISHES ARE SERVED WITH A SALAD,  
FRIES AND A TARTARE SAUCE

Fish & chips  
crispy cod, so British! **18**

The George's chicken burger  
Madeleine by Ferrières' brioche bun,  
crispy chicken, tomatoes, red onions,  
pickles and American sauce **18**

The George's burger  
Madeleine by Ferrières' brioche bun beef,  
tomatoes, red onions, pickles,  
cheddar sauce and American sauce **19**

Entrecote - 300 g **28**

## MAIN COURSES

Breaded Reblochon cheese cured ham and salad **21**

Beef bourguignon with mashed potatoes and traditional bacon garnish **23**

24-hour slow-cooked french pork ribs - 700 g, fries and homemade barbecue sauce **32**

## DESSERTS

Selection of cheeses Abundance PDO,  
Brie de Meaux PDO, Morbier PDO, Tomme d'Alex **9**

  Roasted pineapple elderflower syrup  
and clementine sorbet,  
crafted by Gérard Cabiron, MOF **12**

Cheesecake **12**

  Vanilla crème brûlée with flower of salt **12**

  Red berry pavlova with white balsamic  
vinegar strawberries **12**

 Valrhona chocolate profiteroles **12**

  Granny Georgette's chocolate mousse **12**



## KIDS MENU

up to 11 years old included · 13 €

### MAIN COURSE

The dishes from the «adult»  
version so that the little ones can  
taste it with reduced portions !  
(except the entrecote and ribs)

### DESSERT

Granny Georgette's chocolate mousse  
or two scoops of ice cream  
of your choice

### Extra (+1 €):

Minecraft® ice cream (75 ml)  
or Haribo® ice cream (85 ml)  
or Frozen® ice cream (73 ml)  
or Solero® red fruits (68 ml)  
or strawberry Calippo®  
ice cream (105 g)

### DRINK OF YOUR CHOICE

**25 CL**

Soda, fruit juice,  
micro-filtered water

Our dishes are prepared for you by Lyam Casciano and his brigade.



Vegetarian



Vegan



Gluten-free

The list of allergens is available on request. Net prices in euros, taxes and service included.

\* Except for the fish & chips, the fries, and the fries with cheddar sauce.