

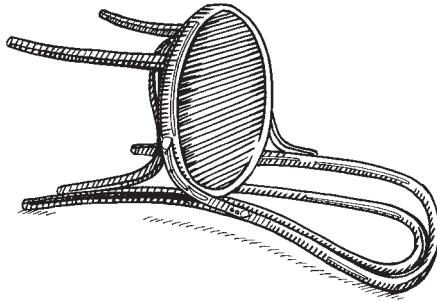
GEORGE

W.P.A.

WILLIAMS PARK AVENUE

Amsterdam

RESTAURANT



*'Now, my beloved friends,
let's open another bottle of wine.
And then you can all tell me
who you've been having affairs with.'*

EGGS

Poached eggs on brioche

<i>Norwegian w/ smoked salmon & Hollandaise sauce</i>	17½
<i>Benedict w/ ham & Hollandaise sauce</i>	17
<i>Florentine w/ spinach & Hollandaise sauce</i>	17
<i>Avocado w/ Hollandaise sauce</i>	17

SANDWICHES *Sourdough*

Smoked mackerel

<i>w/ horseradish & pickled red onion</i>	16
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Steak sandwich

<i>w/ thinly sliced steak, caramelised onions & Gruyère</i>	20
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Avocado feta

<i>w/ pomegranate (optional w/ vegan feta [🌱])</i>	16 ½
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CLUB *w/ potato crisps*

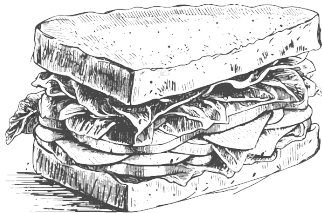
Classic

<i>w/ chicken, bacon, egg, lettuce & tomato</i>	19½
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CROQUES

<i>Croque monsieur</i>	15½
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<i>Croque madame w/ pan-fried egg</i>	16½
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If by "clubbing" you mean eating club sandwiches, then yes, I love clubbing.

GEORGE ♥ VEGGIES

Whether you're vegetarian, vegan or 'veggie curious', you will find a number of carefully selected vegetarian and plant-based items on our menu.

The vegetarian dishes speak for themselves in the description. Our plant-based dishes are marked with a [🌱].

Any questions? Just ask our staff!

SALADS

<i>Niçoise salad w/ seared tuna</i>	25½
<i>Caesar salad w/ chicken, anchovy & egg</i>	22
<i>Kale - avocado salad w/ apple & yuzu dressing</i>	18
<i>add feta</i>	+3½
<i>add chicken</i>	+4½

SOUP

<i>Bisque w/ Dutch shrimps, Gruyère & rouille</i>	17
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OYSTERS

Cold

Oysri nr.3 Irish (1 or 6 pcs.)

<i>w/ lemon & Mignonette</i>	4½ / 26
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Oysri Bloody Mary (1 or 6 pcs.)

<i>w/ Tomato juice, Vodka, Tabasco & Celery</i>	5 / 29
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FRESH LOBSTER *half or whole*

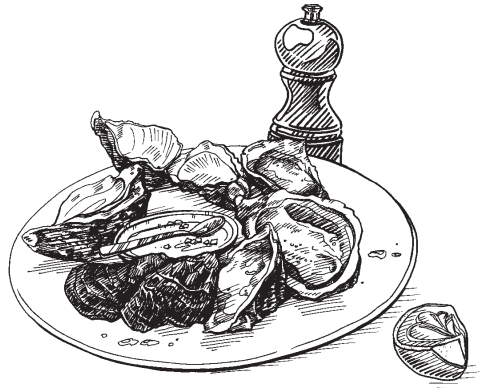
Cold

<i>w/ homemade mayonnaise</i>	32½ / 55
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Hot 'Thermidor'

<i>w/ creamy sauce of mustard, cognac & Gruyère</i>	35 / 60
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*'Let's go for lunch, Daniel.
I'm unaccountably hungry today.'*



*If you have a food allergy, intolerance or sensitivity please ask your waiter about ingredients in our dishes before you order your meal.
Heeft u een voedsel allergie, -intolerantie of -overgevoeligheid? Vraag dan uw ober naar de ingrediënten in onze gerechten voordat u bestelt.*

STARTERS

<i>Pizza tuna</i>	19½
<i>Tuna tartare w/ avocado</i>	19½
<i>Gambas (5pcs) w/ shellfish butter</i>	17
<i>Carpaccio w/ rocket & Parmesan</i>	17
<i>Burrata w/ cherry tomato, olives and capers</i> ...	17½
<i>Whole globe artichoke* 🌱</i>	17

CAVIAR

<i>Osciètre caviar (30g)</i>	95
<i>blini's & condiments</i>	

PASTA

<i>Spaghetti Carbonara</i>	20½
<i>Truffle ravioli</i>	25
<i>Spaghetti gambas w/ lobster bisque sauce</i>	26



I don't think it's tedious at all, quite the contrary. It's elegant and sumptuous.'

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MAINS

FISH

<i>Sliptong w/ remoulade sauce</i>	25
<i>Red bass w/ cherry tomatoes, olives & garlic</i>	26
<i>Blackened tuna w/ soy foam</i>	31
<i>Sole meunière* (± 500 gram)</i>	59

MEAT

<i>Bistro burger w/ caramelised onion, pickle, cheese & bacon</i>	21
<i>Steak frites w/ herb butter (180 gram)</i>	28
<i>Tournedos w/ pepper sauce (200 gram)</i>	39½
<i>Grilled chicken (½ boneless chicken)</i>	26
<i>Confit de canard w/ roast fennel & orange sauce</i>	25

STEAK TARTARE *prepare á table*

<i>Naturel</i>	25
<i>w/ poached egg</i>	+ 1½
<i>w/ oyster</i>	+ 4½
<i>w/ Hennessy VSOP de cognac</i>	+ 5
<i>w/ 10 gram Oscière caviar</i>	+ 40
<i>w/ half lobster</i>	+ 30

MEATLESS

Vegetarian & plant-based

Ratatouille

<i>w/ courgette, tomato & vegan feta</i>	19
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Grilled green asparagus

<i>w/ poached egg, black truffle, Hollandaise sauce & nuts</i> ..	22
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SIDES

<i>Haricots verts</i>	7½
<i>Spinach sauteed w/ garlic</i>	7½
<i>Rocket Parmesan salad w/ balsamico</i>	9
<i>Green salad w/ mustard dressing</i> 🌱	6½
<i>French fries</i>	7
<i>Mashed potatoes</i>	7

KIDS MENU

<i>Pasta w/ tomato sauce</i>	10
<i>Mini hamburger w/ French fries</i>	12
<i>American pancakes w/ syrup</i>	10

SMALL BITES

<i>French baguette & salted butter</i>	6½
<i>Olives w/ anchovy</i>	6
<i>Nuts roasted & salted</i>	5½
<i>Springrolls (8 pcs.)</i>	8
<i>Bitterballen (7 pcs.)</i>	10
<i>Cheese croquette by Holtkamp (2 pcs.) w/ toast</i>	10
<i>Shrimp croquette by Holtkamp (2 pcs.) w/ toast</i>	13
<i>Oscietre caviar (30g)</i>	95
<i>blini's & condiments</i>	
<i>Oysri nr.3 Irish (1 or 6 pcs.)</i>	
<i>w/ lemon & Mignonette</i>	4½ / 26
<i>Oysri Bloody Mary (1 or 6 pcs.)</i>	
<i>w/ Tomato juice, Vodka, Tabasco & Celery</i>	5 / 29

*No, seriously Thomas,
we want to be entertained.
Tell us something confidential
and obscene.*



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DESSERTS

Planche de fromage ... 17½

<i>Scroppino prepare a table</i>	<i>13½</i>
<i>Crème brûlée</i>	<i>11½</i>
<i>Île flottante</i>	<i>12½</i>
<i>Tarte tatin w/ vanilla ice cream</i>	<i>11½</i>
<i>Chocolate gateau chaud w/ vanilla ice cream ...</i>	<i>11½</i>
<i>Profiterole XL to share or not</i>	<i>18</i>
<i>w/ vanilla ice cream, chocolate sauce & pistachio</i>	
<i>A scoop of George ice cream</i>	<i>3½</i>
<i>vanilla, caramel-seasalt or lemon</i>	
<i>Check out our new George Deli for more flavours.</i>	

DESSERT WINES

Moscatel

Añejo, Bodegas De Muller, Tarragona, Spain..... 7

Muscat de Rivesaltes

Domaine Pouderoux, Roussillon, France 8

PORT WINES

Portal White 7

Portal Tawny 8

Portal 10 y.a. Tawny 9

SPARKLING WINES*Glass / Bottle*

<i>Crémant de Bourgogne, Brut Réserve</i>	
<i>Bailly Lapiere, Burgundy, France</i>	9½ / 55
<i>Pol Roger Réserve</i>	
<i>Champagne, Brut, France</i>	16 / 90
<i>Ruinart, Blanc des Blanc</i>	
<i>Champagne, Ruinart, France</i>	160
<i>Ruinart, Blanc des Blanc Magnum</i>	
<i>Champagne, Ruinart, France</i>	320
<i>Louis Roederer, Collection 243</i>	
<i>Champagne, Brut, France (From the producer of Cristal)</i>	140

Est. Magnolia 0.0%

<i>Established Sparkling Tea, The Netherlands</i>	8 / 45
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ROSÉ WINES*Glass / Bottle*

<i>George Rosé</i>	
<i>Languedoc-Roussillon, France</i>	7 / 35
<i>George Rosé Magnum</i>	
<i>Languedoc-Roussillon, France</i>	70
<i>Aix Rosé</i>	
<i>Coteaux d'Aix-en-Provence, France</i>	10 / 50
<i>Aix Rosé Magnum</i>	
<i>Coteaux d'Aix-en-Provence, France (1½l)</i>	100
<i>Bernardus Rosé Magnum</i>	
<i>Coteaux d'Aix-en-Provence, France (1½l)</i>	100

WHITE WINES*Glass / Bottle**fresh & fruity*

<i>Colombard Côtes de Gascogne</i>	
<i>Domaine de Guillaman, Midi Pyrénées, France</i>	7 / 35
<i>Sauvignon blanc</i>	
<i>Domaine Caillou, Comté Tolosan France</i>	7½ / 37½
<i>Viognier</i>	
<i>DA Astruc, Limoux, France</i>	8 / 40
<i>Riesling 'Win Win'</i>	
<i>Von Winning, Germany 2023</i>	55
<i>Grüner Veltliner</i>	
<i>Schloss Maissau, Weinviertel, Austria 2024</i>	55

*refined & aromatic**Glass / Bottle*

<i>Pinot grigio</i>	
<i>Pizzolato, Veneto, Italy</i>	9 / 45

<i>Verdejo</i>	<i>Glass / Bottle</i>
<i>José Pariente, Rueda, Spain</i>	10 / 50
<i>Pinot Blanc</i>	
<i>Domaine Joseph Scharsch, Alsace, France 2024</i>	50
<i>Picpoul de Pinet</i>	
<i>Les Equilibristes, Languedoc, France 2024</i>	50
<i>Albariño</i>	
<i>Martin Codax, Rias Baixas, Spain 2023</i>	55
<i>Garnatxa Blanca do Organic 'Benufet'</i>	
<i>Herencia Altes, Terra Alta, Spain 2024</i>	60
<i>Vermentino</i>	
<i>Rolle, Chateau Grand Boise, Provence, France 2023</i>	65
<i>Pouilly Fumé en Traverтин</i>	
<i>Domaine Henri Bourgeois, Loire, France 2023</i>	75
<i>full & complex</i>	<i>Glass / Bottle</i>
<i>'Le George' Bourgogne Blanc</i>	
<i>Charnay-Lès-Mâcon, France</i>	11 / 55
<i>Chardonnay reserve</i>	
<i>Dumanet, Languedoc-Rousillon, France</i>	9 / 45
<i>Verdejo Belondrade 'The Blue One'</i>	
<i>Quinta apolonia, Rueda, Spain 2023</i>	55
<i>Marsanne 'Les Vignes d'à Côte'</i>	
<i>Yves Cuilleron, Rhone, France 2023</i>	57
<i>Chenin blanc</i>	
<i>Raats Old Vine, Stellenbosch, South Africa 2023</i>	75
<i>Chardonnay, Bernardus</i>	
<i>Monterey Country, California, USA 2023</i>	80
<i>Chablis</i>	
<i>Gilbert Picq, Burgundy, France 2023</i>	80
<i>Savagnin Ouillé Arbois aop</i>	
<i>Domaine Rolet, Jura, France 2023</i>	90
<i>Pouilly Fuissé 'Pierre Longue'</i>	
<i>Domaine du Clos des Rocks, Burgundy 2022</i>	95
<i>Viré-Clessé 'Clos du Buc'</i>	
<i>Domaine Jean-Marie Chaland, Burgundy, France 2021</i>	95
<i>Chateauneuf du Pape, Vieilles Vignes</i>	
<i>Maison Tardieu-Laurent, Rhone, France 2020</i>	120
<i>Viognier, Condrieu, AOC 'Les Chaillets'</i>	
<i>Yves Cuilleron, Rhone, France 2022</i>	140
<i>Meursault 'Les Clous'</i>	
<i>Raymond Dupont-Fahn, Burgundy, France, 2022</i>	150
<i>Chassagne Montrachet</i>	
<i>Louis Latour, Burgundy, France 2023</i>	170
<i>Puligny-Montrachet 'Les Tremblots'</i>	
<i>Domaine Hubert Lamy, Burgundy, France 2023</i>	225

RED WINES

Glass / Bottle

fresh & fruity

Merlot

Luc & Jack, Languedoc-Rousillon, France 7 / 35

Pinot Noir

Italo Cescon, Il Tralchetto, Veneto, Italy 11 / 55

Barbera d'Alba

Pio Ceasare, Piemonte, Italy 2022..... 65

Fleurie

Maison Louis Latour, Beaujolais, France 2023..... 70

refined & aromatic

Glass / Bottle

Côtes Du Rhône

Les Lauzières, Maison Tardieu-Laurent, France 8 / 40

Rioja Tinto Crianza doca organic 'La Montesa'

Palacios Remondo, Spain 11½ / 57½

Quinta Nova 'Unoaked'

Douro, Portugal 2022 55

Ribera del Duero

Do Jaros, Spain 2021 65

Morgon prestige

Domaine Anita, Cru de Beaujolais, France 2022 75

Haut Côtes de Nuits

Remoriquet, Burgundy, France 2022 80

Malbec aop 'Château de Haute-Serre Georges'

Vigouroux, Cahors, France 2019 90

Mercrey 'En Sazenay' 1e cru

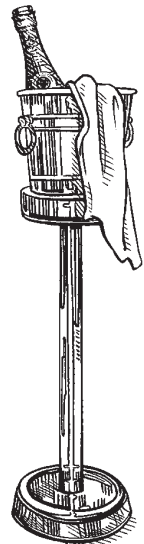
Domaine de Suremain, Burgundy, France 2020 95

Pomerol

Château Bourgneuf, Bordeaux, France 2017 150

** Wine is a hand-crafted , natural product.*

The harvest year and the year specified on our winelist could possibly differ.



<i>intense & powerful</i>	<i>Glass / Bottle</i>
<i>Malbec, Appellations La Consulta</i>	
<i>Catena Zapata, Mendoza, Argentina</i>	10 / 50
<i>Saint-Emilion Grand Cru</i>	
<i>Chateau Fougueryat, Bordeaux, France</i>	14 / 70
<i>Valpolicella Ripasso Superiore</i>	
<i>Tedeschi, Capitel San Rocco, Italy 2021</i>	65
<i>Le Haut-Médoc de Giscours</i>	
<i>Chateau Giscours, Bordeaux, France 2020</i>	85
<i>Priorat, doca Les Terrasses</i>	
<i>Alvaro Palacios, Spain 2021</i>	85
<i>Amarone della Valpolicella</i>	
<i>Tedeschi, Veneto, Italy 2021</i>	115
<i>Chateauneuf-du-Pape</i>	
<i>Clos Saint Jean, Rhone, France 2022</i>	120
<i>Ornellaia, 'Le Serre Nuove'</i>	
<i>Tuscany, Italy 2022</i>	130
<i>Ornellaia, 'Le Serre Nuove' Magnum (1½L)</i>	
<i>Ornellaia, Tuscany, Italy 2022</i>	250
<i>Chateau Gloria, Saint-Julien</i>	
<i>Cru Bourgeois, Medoc, Bordeaux, France 2018</i>	140
<i>Barolo</i>	
<i>Pio Cesare, Piemonte, Italy 2020</i>	160
<i>Gevrey Chambertin 'Ostrea'</i>	
<i>Trappet Père & fils, Bourgogne, France 2017</i>	160

APERITIF

<i>Pernod</i>	6
<i>Lillet vermouth Bianco Rosé Rosso</i>	6
<i>Noilly Prat Extra Dry</i>	6
<i>Campari</i>	6

BEERS

draft

<i>Pilsener 0.18l / 0.25l / 0.5l</i>	3¼ / 4½ / 9
<i>Brouwerij 't IJ - IJwit</i>	7½

bottle

<i>Brouwerij 't IJ - Natte (double)</i>	7½
<i>Brouwerij 't IJ - IPA</i>	7½
<i>Eeuwige Jeugd - Lellebel (blond)</i>	7½

<i>Heineken 0.0%</i>	5
<i>Brouwerij 't IJ - Vrijwit 0.5%</i>	7½

SPRITZ & SPARKLING

George 75

<i>Renaix Gin, Crémant de Bourgogne & lemon</i>	13
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Aperol Spritz

<i>Aperol, prosecco, eau gazeuse & orange</i>	12
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Mimosa

<i>Prosecco, orange juice & Cointreau</i>	10
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Bellini

<i>Prosecco, peach & vanilla syrup</i>	10
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LOWBALL & MARTINI

Margarita

Tecán tequila, Cointreau & salt13

Paloma

Tecán tequila, lime & Sparkling Pink Grapefruit13

Dark & Stormy

Rum, Fever-Tree Ginger Beer, lime & bitters 13

Negroni

Gin, Campari & red vermouth 12

Amaretto Sour

Disaronno Amaretto, lemon & sugar syrup 12

Cosmopolitan

Vodka, Cointreau, cranberry, lime 13

Espresso Martini

Vodka, coffee liqueur & espresso 14

Pornstar Martini

Vodka, passionfruit, egg white, vanilla & prosecco shot15

HIGHBALL

Bloody Mary

Vodka & spiced tomato juice 13

Tanqueray & Fever-Tree Indian Tonic

w/ lemon 13

Hendricks & Fever-Tree Indian Tonic

w/ cucumber 15

Renaís & Fever-Tree Mediterranean Tonic

w/ lemon 15

Copperhead & Fever-Tree Mediterranean Tonic

w/ grapefruit 16

NON-ALCOHOLIC COCKTAILS

Passion & Mint Club Soda

w/ passionfruit, eau gazeuse, mint & lime 8½

George Apple & Ginger

*w/ Fever-Tree Ginger Ale, Monin green apple syrup,
lemon & rosemary* 8½

LIQUOR

<i>George limoncello di Filletto</i>	7
<i>Baileys</i>	7
<i>Cointreau</i>	7
<i>Tia Maria</i>	7
<i>Kahlua</i>	7
<i>Disaronno Amaretto</i>	7
<i>Licor 43</i>	7
<i>Molinari sambuca</i>	7

TEQUILA

<i>Tecán reposado blanco</i>	7½
<i>Patron anejo</i>	9½

DUTCH JENEVER

<i>Van Wees young jenever</i>	5
<i>Van Wees old jenever</i>	5

WHISKEY

<i>Jameson Irish</i>	6
<i>Jack Daniels</i>	7
<i>Johnnie Walker Red Label</i>	7
<i>Maker's Mark Bourbon</i>	7
<i>Glenmorangie 12y</i>	9
<i>Lagavulin 16y</i>	16

DIGESTIVES

<i>Hennessy V.S.O.P de cognac</i>	9½
<i>Nonino grappa moscato</i>	8½
<i>Chateau du Breuil 8y calvados</i>	9½
<i>Vaghi 10y Bas armagnac</i>	6½

GEORGE COFFEE & TEA

swap your dairy for soy or oat milk

or add your flavour: noisette, vanilla or caramel +½

<i>Espresso</i>	4
<i>Double espresso</i>	5
<i>Espresso macchiato</i>	4¼
<i>Coffee</i>	4
<i>Cappuccino</i>	4½
<i>Latte macchiato</i>	5
<i>Selection of tea</i>	4
<i>Fresh mint tea</i>	5
<i>Fresh ginger tea</i>	5
<i>Hot chocolate</i>	6
<i>Hot chocolate w/ cream</i>	7
<i>Irish - Spanish - Italian coffee</i>	9½

JUICES

<i>Orange juice</i>	7
<i>Citron pressé w/ George water still or sparkling</i>	6
<i>Big Tom tomato juice</i>	5½
<i>Schulp organic apple juice</i>	5

SODAS

<i>Coca-Cola regular / zero</i>	4½
<i>Orangina</i>	4¾
<i>Sprite</i>	4½
<i>Bos ice tea lemon / peach</i>	4¾
<i>Fever-Tree Indian Tonic / Mediterranean Tonic / Bitter Lemon / Sparkling Pink Grapefruit / Ginger Ale / Ginger Beer</i>	5

WATER

<i>George water still / sparkling 0,25l</i>	4
<i>George water still / sparkling 0,75l</i>	7½



WILLEMSPARKWEG 74 | 1071 HK AMSTERDAM

GEORGEWPA.NL |  @GEORGEAMSTERDAM

T 020 737 10 35