LUNCH

CAFÉ GEORGE

11:00–17:00

EGGS *on brioche*

NORWEGIAN 17½
Poached w/ smoked salmon & Hollandaise sauce

BENEDICT 17
Poached w/ ham & Hollandaise sauce

FLORENTINE 16
Poached w/ spinach & Hollandaise sauce

SANDWICHES

CLUB SANDWICH 19½
Chicken, bacon, egg, lettuce, tomato & crisps

CROQUE MONSIEUR 15½
Gruyère, Emmentaler & ham

CROQUE MADAME 17
Gruyère, Emmentaler, ham & pan-fried egg

STEAK SANDWICH 20
Thinly sliced steak, spinach, caramelised onion & Gruyère

SALADS

CAESAR SALAD 22
Chicken, anchovy, Parmesan & perfect egg

PAYSANNE SALAD 19
Artichoke, lentils, haricots verts & pancetta lardons

ROQUEFORT & PEAR 18½
Radicchio, fennel & honey-mustard vinaigrette

STEAK TARTARE

PRÉPARÉ À TABLE

STEAK TARTARE NATUREL — S 15 | L 25

POACHED EGG +1½ | OYSTER +4½
HENNESSY V.S.O.P. DE COGNAC +5

SIDES

BREAD & BUTTER 6½
FRENCH FRIES 6½
ROAST POTATOES 6½
GREEN SALAD 6½
BBQ VEGGIES 7
CREAMED SPINACH 8

STARTERS

GEORGE 'PIZZA' TUNA 19½
Crispy thin filo w/ cucumber, ricotta & wasabi-mayo

RAZOR CLAMS 13
Garlic & white wine

SEABASS CRUDO 17
Pomelo & grapefruit

FRENCH ONION SOUP 15
Croutons & Gruyère

TOAST AUX CHAMPIGNON 13
Toasted brioche, mushrooms & Roquefort

MAINS

FROM THE JOSPER BBQ GRILL

STEAK FRITES 28
Herb butter

BISTRO BURGER 19
Cheddar, bacon jam & pickled onions

GRILLED ½ BONELESS CHICKEN 27
Ponzu sauce

RED BASS 22
Mussels & bouillabaisse sauce

BLACKENED TUNA 31
Black pepper coated tuna & soy foam

SPICY RIGATONI 19
nduja, stracciatella & tomato

RICOTTA RAVIOLI 22
Sage butter & hazelnut

DESSERTS

PLANCHE DE FROMAGE 14
"*De Kaaskamer van Amsterdam*"

CRÈME BRÛLÉE 11
Cream, vanilla & caramelised sugar

STICKY TOFFEE PUDDING 11
Toffee sauce & vanilla ice cream

CHOCOLATE MOUSSE 10
Dark chocolate & sea salt

If you have a food allergy, intolerance or sensitivity please ask your waiter about ingredients in our dishes before you order your meal.
Café George uses fresh, seasonal products. Some products may be out of season.