

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

STARTERS

FRENCH ONION SOUP	15
<i>Croutons & Gruyère</i>	
'PIZZA' TUNA	19½
<i>Crispy thin filo w/ cucumber, ricotta & wasabi-mayo</i>	
SHRIMP COCKTAIL	13
<i>Little gem & Marie Rose sauce</i>	
SEABASS CRUDO	17
<i>Pomelo & grapefruit</i>	
RAZOR CLAMS	13
<i>Garlic & white wine</i>	
ESCARGOTS	14
<i>Garlic butter & brioche</i>	
TERRINE DE CANARD	10
<i>Duck, pork and apricot w/crostini & cornichons</i>	
BURRATA	13
<i>Cherry tomato, olives & capers</i>	

MAINS

RED BASS	22
<i>Mussels & bouillabaisse sauce</i>	
BLACKENED TUNA	31
<i>Black pepper coated tuna & soy foam</i>	
TOULOUSE SAUSAGE	21
<i>Mashed potatoes & onion gravy</i>	
SPAGHETTI AGLIO E OLIO	19
<i>Garlic & Peperoncino peppers</i>	
SPINACH RICOTTA RAVIOLI	22
<i>Brown butter, lemon & aged Parmesan</i>	

FROM THE JOSPER BBQ GRILL

STEAK FRITES	28
<i>Herb butter</i>	
BISTRO BURGER	19
<i>Cheddar, bacon jam & pickled onions</i>	
GRILLED ½ BONELESS CHICKEN	27
<i>Ponzu sauce</i>	
BBQ CABBAGE ♡	19½
<i>Chimichurri</i>	
RIBEYE	70
<i>500gr w/ smoked butter, shallots & chives to share... or not</i>	

SALADS

CAESAR	19
<i>Anchovy, Parmesan & perfect egg</i>	
<i>Add chicken +3</i>	
SPINACH & AVOCADO ♡	18
<i>Sun-dried tomatoes & olives</i>	
ROQUEFORT & PEAR	18½
<i>Radicchio, fennel & honey-mustard vinaigrette</i>	

DESSERTS

PLANCHE DE FROMAGE	14
<i>From "De Kaaskamer van Amsterdam"</i>	
STICKY TOFFEE PUDDING	11
<i>Toffee sauce & vanilla ice cream</i>	
CHOCOLATE MOUSSE	10
<i>Dark chocolate & sea salt</i>	
CRÈME BRÛLÉE	11
<i>Cream, vanilla & caramelised sugar</i>	
STRAWBERRIES & CREAM	9
<i>Dutch strawberries & chantilly cream</i>	
LEMON COUPE	9
<i>Lemon curd, yoghurt ice cream, crumble & merengue</i>	

SIDES

BREAD & BUTTER — 6½	FRENCH FRIES — 6½	GREEN SALAD — 6½	ROAST POTATOES — 6½	BBQ VEGGIES — 7 ♡	CREAMED SPINACH — 8
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Vraag onze medewerkers om informatie over allergenen. 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. The vegetarian dishes speak for themselves, dishes marked with a ♡ are completely plant-based.