

**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**

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

**MAINS**

<b>RED BASS</b>	22
<i>Mussels &amp; bouillabaisse sauce</i>	
<b>BLACKENED TUNA</b>	31
<i>Black pepper coated tuna &amp; soy foam</i>	
<b>TOULOUSE SAUSAGE</b>	21
<i>Mashed potatoes &amp; onion gravy</i>	
<b>COQUILLETTE PASTA</b>	20
<i>Truffle &amp; jambon</i>	
<b>SPINACH RICOTTA RAVIOLI</b>	22
<i>Brown butter, lemon &amp; aged Parmesan</i>	

**FROM THE JOSPER BBQ GRILL**

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

**SALADS**

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

**DESSERTS**

<b>PLANCHE DE FROMAGE</b>	14
<i>From "De Kaaskamer van Amsterdam"</i>	
<b>STICKY TOFFEE PUDDING</b>	11
<i>Toffee sauce &amp; vanilla ice cream</i>	
<b>CHOCOLATE MOUSSE</b>	10
<i>Dark chocolate &amp; sea salt</i>	
<b>CRÈME BRÛLÉE</b>	11
<i>Cream, vanilla &amp; caramelised sugar</i>	
<b>STRAWBERRIES &amp; CREAM</b>	9
<i>Dutch strawberries &amp; chantilly cream</i>	
<b>FIG TARTE TATIN</b>	10
<i>Fig ice cream</i>	

**SIDES**

<b>BREAD &amp; BUTTER</b> — 6½	<b>FRENCH FRIES</b> — 6½	<b>GREEN SALAD</b> — 6½	<b>ROAST POTATOES</b> — 6½	<b>BBQ VEGGIES</b> — 7 ♡	<b>CREAMED SPINACH</b> — 8
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## WHITE

## FRESH &amp; FRUITY

COLOMBARD	7   35
<i>de Guillaman, Côtes de Gascogne, Fr.</i>	
SAUVIGNON BLANC	8   40
<i>Plaimont, Gascogne, Fr.</i>	
PINOT GRIGIO	9   45
<i>Italo Cescon, Veneto, It.</i>	
SOAVE 'LA CAPELINA'	45
<i>Franchetto, Verona, It. '24</i>	
PICPOUL DE PINET	50
<i>Les Equilibristes, Languedoc, Fr. '23</i>	
RIESLING 'WIN WIN'	55
<i>Von Winning, Pfalz, Ger. '22</i>	
GRÜNER VELTLINER	55
<i>Schloss Maissau, Weinviertel, At. '23</i>	

## REFINED &amp; AROMATIC

VIOGNIER	8   40
<i>Domaine Vedilhan, Languedoc, Fr.</i>	
VERDEJO	10   50
<i>José Pariente, Rueda, Sp.</i>	
APOSTELHOEVE CUVÉE XII	11   55
<i>Müller-Thurgau, Auxerrois, Pinot Gris, NL</i>	
PINOT BLANC	50
<i>Domaine Joseph Scharsch, Alsace, Fr. '24</i>	
ALBARIÑO	55
<i>Martin Codax, Rias Baixas, Sp. '23</i>	
GARNACHA BLANCA 'BENUFET'	60
<i>Organic, Herencia Altas, Terra Alta, Sp. '24</i>	
VERMENTINO	65
<i>Chateau Grand Boise, Provence, Fr. '23</i>	
POUILLY FUMÉ 'TAVERTIN'	75
<i>Domiane Henri Bourgeois, Loire, Fr. '23</i>	

## FULL &amp; COMPLEX

'LE GEORGE'	13   65
<i>Chardonnay, Bourgogne, Fr.</i>	
CHARDONNAY	9   45
<i>Villehaute, Pays d'Oc, Fr.</i>	
BELONDRADE	55
<i>Quinta Apolonia, Rueda, Sp. '23</i>	
MARSANNE	60
<i>Les Vignes d'à Côte, Rhone, Fr. '23</i>	
CHATEAU OLLIEUX ROMANIS	70
<i>Organic, Marsanne, Rousanne, Corbières, Fr. '21</i>	
CHENIN BLANC	75
<i>Raats, Stellenbosch, SA. '23</i>	
CHARDONNAY, BERNARDUS	80
<i>Monterey Country, California, U.S.A. '23</i>	
CHABLIS 'LES 8'	80
<i>Louis Moreau, Bourgogne, Fr. '23</i>	
SAVAGNIN 'OUILLE ARBOIS AOP'	90
<i>Domaine Rolet, Jura, Fr. '23</i>	
POUILLY FUISSÉ 'PIERRE LONGUE'	95
<i>Domaine Du Clos des Rocks, Bourgogne, Fr. '21</i>	
MEURSAULT MEIX CHAVEAUX	150
<i>Domaine Bohrmann, Bourgogne, Fr. '22</i>	
PULIGNY-MONTRACHET	225
'LES TREMBLOTS'	
<i>Domaine Hubert Lamy, Bourgogne, Fr. '21</i>	

## GEORGE LOVES ROSÉ

GEORGE ROSÉ	7   35
<i>Languedoc-Roussillon, Fr.</i>	
AIX ROSÉ	10   50
<i>Coteaux d'Aix-en-Provence, Fr.</i>	

## FRESH &amp; FRUITY

MERLOT	7   35
<i>Domaine Paul Mas, Languedoc, Fr.</i>	
PINOT NOIR	11   55
<i>Aubert &amp; Mathieu, Languedoc, Fr.</i>	
BARBERA D'ALBA	65
<i>Pio Ceasare, Piemonte, It. '22</i>	

## REFINED &amp; AROMATIC

CÔTES DU RHÔNE	8   40
<i>Maison Tardieu-Laurent, Rhône, Fr.</i>	
RIOJA RESERVA	12   60
<i>Coto de Imaz Reserva, Rioja, Sp.</i>	
CHÂTEAUNEUF DE GADAGNE	40
<i>Nature, Des Garriguettes, C.d.Rhône, Fr. '24</i>	
QUINTA NOVA 'UNOAKED'	55
<i>Douro, Pt. '23</i>	
RIBERA DEL DUERO	65
<i>Sembro, 12 Meses En Barrica, Sp. '21</i>	
SYRAH 'SIGNÉ'	65
<i>Yves Cuilleron, Côtes du Rhône, Fr. '23</i>	
MORGON PRESTIGE	75
<i>Domaine Anita, Beaujolais, Fr. '22</i>	
MERCUREY	75
<i>Domaine de Suremain, Bourgogne, Fr. '22</i>	
HAUT CÔTES DE NUITS	80
<i>Remoriquet, Bourgogne, Fr. '22</i>	
CH. HAUTE-SERRE GEORGES	90
<i>Malbec, Cahors, Fr. '19</i>	

*Wine is a hand-crafted, natural product. The harvest year and the year specified on our wine list could possibly differ.*

## INTENS &amp; POWERFUL

MALBEC	10   50
<i>Catena Zapata, Mendoza, Ar.</i>	
SAINT-EMILION	14   70
<i>Château Plaisance, Bordeaux, Fr. '19</i>	
VALPOLICELLA 'RIPASSO'	65
<i>Tedeschi, Capitel san Rocco, Veneto, It. '21</i>	
LE HAUT-MÉDOC DE GISCOURS	85
<i>Chateau Giscours, Bordeaux, Fr. '20</i>	
PRIORAT	85
<i>Garnacha, Alvaro Palacios, Sp. '21</i>	
AMARONE VALPOLICELLA	115
<i>Tedeschi, Veneto, It. '21</i>	
CHATEAUNEUF-DE-PAPE	120
<i>Clos Saint Jean, Côtes du Rhône, Fr. '20</i>	
CHATEAU GLORIA	140
<i>Saint-Julien, Cru Bourgeois, Bordeaux, Fr. '18</i>	
BAROLO	160
<i>Pio Ceasare, Pimonte, It. '20</i>	
GEVRY CHAMBERTIN 'OSTREA'	160
<i>Trapet Père &amp; Fils, Bourgogne, Fr. '18</i>	

## SPARKLING WINES

CRÉMANT DE BOURGOGNE	10   55
<i>Bailly Lapierre, Burgundy, Fr.</i>	
POL ROGER RÉSERVE	16   90
<i>Champagne, Brut, Fr.</i>	
RUINART BLANC DE BLANCS	160
<i>Champagne, Ruinart, Fr.</i>	
EST. MAGNOLIA 0.0%	8   45
<i>Established Sparkling Tea, NL</i>	

