

GEORGETTE

C A F É

PC. Hoofstraat · Amsterdam

B R E A K F A S T

GREEK YOGHURT, 14
house-made granola & mixed berries

ACAI-SKYR BOWL, 16
puffed seeds & berries

AMERICAN PANCAKES, 16
banana & blueberries

E G G S

EGGS FLORENTINE, 17½
poached eggs, spinach & Hollandaise sauce

EGGS BENEDICT, 18½
poached eggs, ham & Hollandaise sauce

EGGS NORWEGIAN, 19½
poached eggs, smoked salmon & Hollandaise sauce

SCRAMBLED EGGS, 19½
w/ smoked salmon & avocado

S O U P S

SERVED W/ FRENCH BREAD

TOMATO SOUP, 🍴 13
w/ sundried tomato & basil

GOLDEN CHICKEN BOUILLON, 12
leek & chicken

C O L D D I S H E S

“PIZZA” TUNA, 19½
raw tuna, crispy filo, cucumber & wasabi

CARPACCIO, 19
w/ Parmesan cheese, rocket & olive oil

BURRATA, 19
w/ Heirloom tomatoes & basil

KALE - AVOCADO SALAD, 🍴 20
*w/ corn crunch & yuzu dressing
add feta +3½
add chicken +4½*

CAESAR SALAD, 22
*free range chicken, romaine, anchovy,
egg & Parmesan*

S A N D W I C H E S

CROQUE MONSIEUR, 16
w/ ham & cheese

CROQUE MADAME, 17½
w/ ham, cheese & pan-fried egg

GREEK FETA CHEESE & AVOCADO, 🍴 17
*pomegranate & herb oil (Optional w/ vegan cheese)
add chicken +4½
add poached egg +2½*

CLUB CLASSIC, 21
w/ chicken, bacon, egg, lettuce, tomato & potato crisps

STEAK SANDWICH, 21
w/ thinly sliced steak, caramelised onion & Gruyère

H O T D I S H E S

SALMON, 27½
w/ sea greens & Beurre blanc

PASTA ARRABIATA, 22

TRUFFLE RAVIOLI, 27

CHICKEN PAILLARD, 26
w/ lemon, rockets & spicy tomato sauce

BISTRO BURGER, 24
w/ caramelised onion, cheese & bacon

STEAK TARTARE, 26
w/ poached egg +1½

STEAK FRITES, 29½
w/ herb butter (180 gram)

S I D E S

FRENCH BAGUETTE, 7
w/ salted butter

FRENCH FRIES, 7½
homemade mayonnaise

GREEN SALAD, 🍴 7
walnuts & Dijon Vinaigrette

SPINACH, 8
garlic & olive oil

B A R B I T E S

BITTERBALLEN, 11
w/ wholegrain musterd

OLIVES, 6
spanish olives stuffed w/ anchovy

CHEESE CROQUETTES, 11
(2 pcs.) w/ toast

SHRIMP CROQUETTES, 13½
(2 pcs.) w/ toast

MIXED TOAST NUTS, 5½
selected & roasted nuts & dried fruits

VEGETABLE GYOZA'S, 11
*asian dumplings, crispy baked
w/ cucumber & sriracha aioli*

P Â T I S S E R I E

CROISSANT, 4

PAIN AU CHOCOLATE, 4½

MACARON, 3

APPLE PIE, 7

LEMON MERINGUE, 7

CHEESE CAKE, 7

CARROT CAKE, 7

add cream +1

Y O U R E V E N T A T G E O R G E T T E

Host a fabulous birthday dinner, a casual
get-together after openinghours or an
exclusive evening in our restaurant.
See george.amsterdam/events
for all possibilities.

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!

If you have a food allergy, intolerance or sensitivity, please ask your waiter about ingredients in our dishes before you order your meal.

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S P A R K L I N G

MIMOSA, *Crémant & orange juice*, 11

BELINI, *Crémant & peach & vanilla syrup*, 11

CRÉMANT DE BOURGOGNE, *Brut*, 10½ | 52½

POL ROGER RÉSERV, *Brut*, 17 | 95

RUINART, *Blanc de Blancs*, 170

Est. Magnolia 0.0%, 9½ | 47½
Established Sparkling Tea, The Netherlands

r o s é

FR | GEORGE ROSÉ, 8 | 40
Languedoc, Roussillon

FR | AIX ROSÉ, 11 | 55
Coteaux d'Aix, Provence

w h i t e w i n e s

FR | SAUVIGNON BLANC, 8 | 40
Domaine Guillaman, Côtes de Cascogne

FR | CHARDONNAY, 9½ | 47½
Dumanet, Languedoc

IT | PINOT GRIGIO, 10 | 50
Pizzolato, Veneto

FR | CHARDONNAY
'LE GEORGE' BOURGOGNE, 11 | 55
Charnay-Lès-Mâcon, Bourgogne

ES | VERDEJO, 12 | 60
José Pariente, Rueda

FR | CHABLIS, 85
Gilbert Picq, Burgundy

r e d w i n e s

FR | MERLOT, 8 | 40
Luc & Jack, Languedoc

ARG | MALBEC, 10 | 50
Catena Zapata, Mendoza

IT | PINOT NOIR, 11 | 55
Italo Cescon, Il Tralcetto, Veneto

FR | SAINT EMILION GRAND CRU, 14 | 70
Chateau Fougeryat, Bordeaux

c o c k t a i l

GEORGE 75, 14
Renaïs gin, Crémant de Bourgogne, lemon, cane sugar

PALOMA, 14
Tecan tequila, Fever-Tree Sparkling Pink Grapefruit & lime

APEROL SPRITZ, 13
Aperol, Prosecco, eau gazeuse & orange

COSMOPOLITAN, 14
Vodka, Cointreau, cranberry & lime

v i r g i n c o c k t a i l

BELLINO, 10
Est. Magnolia 0.0%, peach & vanilla syrup

GEORGE APPLE & GINGER, 11
*Fever-Tree Ginger Ale, Monin green
apple syrup, lemon juice & rosemary*

PASSION & MINT CLUB SODA, 11
passionfruit, sparkling water, mint & lime

g i n & t o n i c

HENDRICKS, 16
Fever-Tree Indian Tonic & cucumber

RENAIS, 16½
Fever-Tree Mediterranean Tonic & lemon

b e e r s

HEINEKEN, 5½

HEINEKEN 0.0 %, 5½

BROUWERIJ 'T IJ *Vrijwit 0.5%*, 8

s o d a s

COCA-COLA, 5
Regular | Zero

SPRITE *Zero*, 5

ORANGINA, 5½

BOS ICE TEA, 5½
Lemon | Peach

FEVER-TREE 6
*Indian Tonic | Mediterranean Tonic |
Bitter Lemon | Ginger Ale | Ginger Beer*

w a t e r s

GEORGE WATER, 4½
Still | Sparkling 0,25 l

GEORGE WATER, 8
Still | Sparkling 0,75 l

j u i c e s

ORANGE JUICE, 7½

CITRON PRESSÉ, 6½

BIG TOM TOMATO JUICE, 6½

ORGANIC APPLE JUICE, 5½

GINGER SHOT, 5½

s m o o t h i e s

RED FRUIT, 8½

MORNING BREAK, 8½

GREEN SHOT, 8½

c o f f e e & t e a

ESPRESSO, 4¼

DOUBLE ESPRESSO, 5½

ESPRESSO MACCHIATO, 4½

ESPRESSO CORTADO, 5

COFFEE, 4¼

CAPPUCCINO, 5¼

CAFÉ AU LAIT, 5¼

LATTE MACCHIATO, 6

FLAT WHITE, 6

EXTRA SHOT, 2

EXTRA FLAVOUR
vanilla, noisette or caramel

c h o o s e y o u r m i l k

ORGANIC WHOLE MILK OR
SOY +½

OAT / COCONUT MILK +1

SELECTION OF TEA, 4¼

FRESH MINT TEA, 5½

FRESH GINGER TEA, 5½

CHAI LATTE, 6

