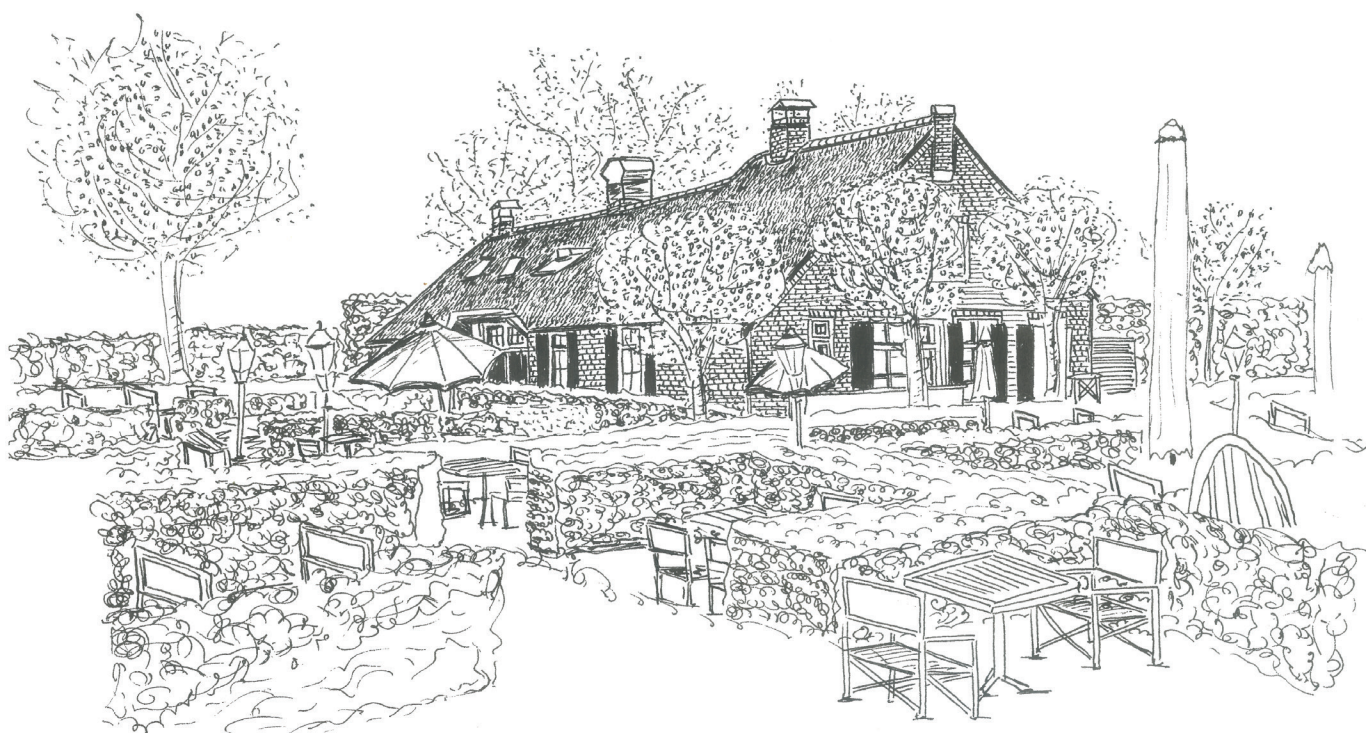


GEORGE L.A.



NAARDERSTRAAT 46 | 1251 BD LAREN
GEORGELA.NL |  @GEORGEAMSTERDAM
T +31 (0) 35 737 00 20

Served till 17h

EGGS Poached eggs on brioche & Hollandaise sauce

Norwegian w/ smoked salmon _____ 17½

Florentine w/ spinach _____ 15½

Benedict w/ ham _____ 16½

SANDWICHES Sourdough bread

Steak sandwich _____ 19

thinly sliced steak, caramelised onion & Gruyère

Avocado, feta & pomegranate _____ 15

(optional w/ vegan cheese) 🌱

CLUB

Classic _____ 19

w/ chicken, bacon, egg, lettuce, tomato & potato crisps

CROQUES

Croque monsieur _____ 14

Croque madame w/ pan-fried egg _____ 15

SALADS

Niçoise salad _____ 24½

w/ fresh tuna

Riche du mer _____ 31½

w/ lobster, smoked salmon, Dutch shrimps

& fresh tuna

Caesar salad _____ 21

w/ chicken, anchovy, egg & Parmesan

Kale-avocado salad _____ 18

w/ apple & yuzu dressing 🌱

add feta _____ +2

OYSTERS

Cold

Oysri nr.3 Irish (1 or 6 pcs.) _____ 4½ / 26
w/ lemon & Mignonette

Hot

Oysters Rockefeller (3 or 6 pcs.) _____ 17 / 32
w/ spinach & Hollandaise sauce

FRESH LOBSTER *half or whole*

EX. SIDE DISHES

Cold

w/ homemade mayonnaise _____ 32½ / 55

Hot

Thermidor

w/ creamy sauce of mustard,

cognac & Gruyère _____ 35 / 60

STARTERS

Pizza tuna _____ 19½

w/ crispy filo, cucumber, wasabi cream & sesame

Tuna tartare _____ 18½

w/ avocado

Gambas _____ 17

w/ shellfish butter

Carpaccio _____ 16½

w/ rocket, Parmesan cheese & extra virgin olive oil

Burrata _____ 17½

w/ beetroot

SOUP

French onion

w/ Gruyère _____ 13

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!

PASTA

Linguine Vongole	24
Spaghetti Carbonara	21
Truffle ravioli	25

ALL MAINS ARE EX. SIDE DISHES

MEAT

Bistro burger	19
w/ caramelised onion, pickle, cheese & bacon	
Steak frites	27½
w/ classic herb butter	
Steak tartare	24
w/ poached egg	+1½
Tournedos	39½
w/ pepper sauce (200 gram)	

POULET NOIR Rotissoir grilled

Free range chicken

Half/Whole	25 / 39½
Natural w/ just a little pepper & salt	
Herbs w/ thyme, garlic, rosemary & lemon	
Spicy w/ bell pepper, garlic & chili	

FISH

Moules w/ fennel sauce	25
Sliptong w/ remoulade sauce	25
Dorade w/ Antiboise	26
Cod w/ butterbeans & grilled asparagus	27
Blackened tuna w/ soy foam	29
Sole meunière (±500 gram)	59

FONDUE AU FROMAGE



CHEESE FROM LOCAL HERO
'DE KAASKAMER VAN AMSTERDAM'
L'etivaz alpage, Appenzeller noir vacherin,
Fribourgeois

Swiss w/crudités & pain au lavain 24pp

Special supplément

House steak (180 gram) w/ classic herb butter 19

MEATLESS Vegetarian & plant-based

Aubergine Provencal	19
Grilled green asparagus	21
w/ poached egg, black truffle, nuts & Hollandaise sauce	

GREENS

Haricots verts	6½
Spinach sauteed w/ garlic	6½
Rocket Parmesan salad w/ Balsamico	7½
Green salad w/ mustard dressing 🌿	5½

POTATOES

French fries	6
Mashed potatoes	6

KIDS MENU

Pasta w/ tomato sauce	9
Mini hamburger w/ French fries	12
American pancakes w/ syrup	9½
Fishfingers & fries	11

SMALL BITES

French baguette & salted butter	6½
Olives w/ anchovy	5½
Nuts roasted & salted	5
Springrolls (8 pcs.)	8
Bitterballen (7 pcs.)	10
Cheese croquette & toast (Holtkamp 2 pcs.)	10
Shrimp croquette & toast (Holtkamp 2 pcs.)	13
Nachos w/ cheese, guacamole, sour cream, salsa & jalapeños	13½

CHEESE

Planche de fromage	17
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DESSERTS

Madeleine w/ lemon curd (2 pcs.)	5½
Crème brûlée	11
Île flottante	12½
Tarte tatin w/ vanilla ice cream	11
Chocolate gateau chaud w/ vanilla ice cream	11
Scoop of George ice cream	
Vanilla, caramel seasalt or lemon	3½

DESSERT WINES

ES. Moscatel	
Añejo, Bodegas De Muller, Tarragona	5
FR. Muscat de Rivesaltes	
Domaine Pouderoux, Roussillon	6

PORT WINES

Portal White	5
Portal Tawny	6
Portal 10 y.a. Tawny	8