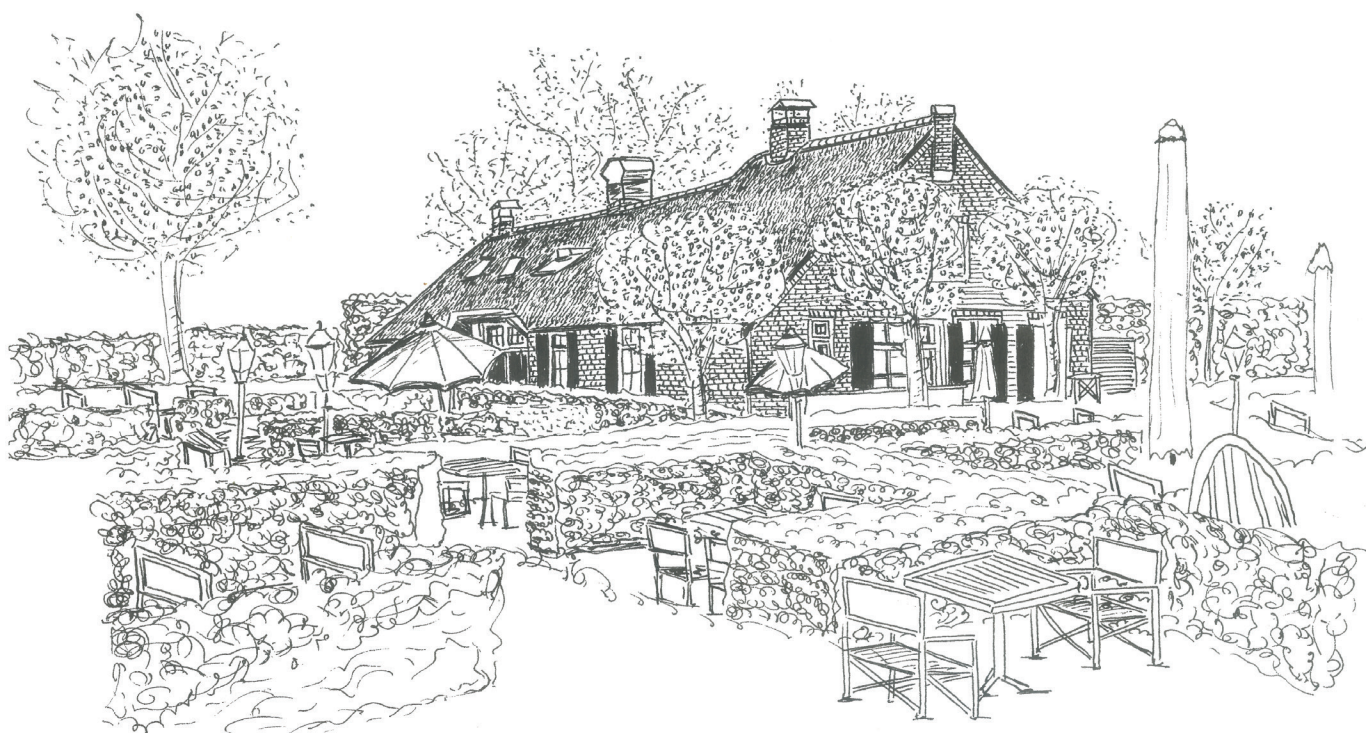


GEORGE L.A.



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 _____ 16

Benedict w/ ham _____ 17

SANDWICHES Sourdough bread

Steak sandwich _____ 20

thinly sliced steak, caramelised onion & Gruyère

Avocado, feta & pomegranate _____ 17

(optional w/ vegan cheese) 🌱

CLUB

Classic _____ 19½

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

CROQUES

Croque monsieur _____ 15½

Croque madame w/ pan-fried egg _____ 16½

SALADS

Niçoise salad _____ 25½

w/ fresh tuna

Riche du mer _____ 32

w/ lobster, smoked salmon, Dutch shrimps

& fresh tuna

Caesar salad _____ 22

w/ chicken, anchovy, egg & Parmesan

Kale-avocado salad _____ 18

w/ apple & yuzu dressing 🌱

add feta _____ +3½

add chicken _____ +4½

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 _____ 19½

w/ avocado

Gambas _____ 17

w/ shellfish butter

Carpaccio _____ 17

w/ rocket, Parmesan cheese & extra virgin olive oil

Burrata _____ 17½

w/ beetroot

SOUP

French onion

w/ Gruyère _____ 14

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

Spaghetti Carbonara	_____	22
Truffle ravioli	_____	25

ALL MAINS ARE EX. SIDE DISHES

FISH

Moules w/ fennel sauce	_____	25
Sliptong w/ remoulade sauce	_____	25
Sea bass beurre noisette & lemon parsley	_____	28
Blackened tuna w/ soy foam	_____	31
Sole meunière (± 500 gram)	_____	59

MEAT

Bistro burger	_____	20
w/ caramelised onion, pickle, cheese & bacon		
Steak frites	_____	28
w/ classic herb butter		
Steak tartare	_____	25
w/ poached egg	_____	+1½
Tournedos	_____	39½
w/ pepper sauce (200 gram)		

POULET NOIR Rotissoir grilled

Free range chicken		
Half/Whole	_____	26 / 48
Natural w/ just a little pepper & salt		
Herbs w/ thyme, garlic, rosemary & lemon		
Spicy w/ bell pepper, garlic & chili		

FONDUE AU FROMAGE



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

Swiss w/crudités & pain au lavain	_____	25pp
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Special supplément

House steak (180 gram) w/ classic herb butter	_____	19
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MEATLESS Vegetarian & plant-based

Grilled green asparagus	_____	22
w/ poached egg, black truffle, nuts & Hollandaise sauce		

GREENS

Haricots verts	_____	7½
Spinach sauteed w/ garlic	_____	7½
Rocket Parmesan salad w/ Balsamico	_____	9
Green salad w/ mustard dressing 🌿	_____	6½

POTATOES

French fries	_____	6½
Mashed potatoes	_____	7

KIDS MENU

Pasta w/ tomato sauce	10
Mini hamburger w/ French fries	12
American pancakes w/ syrup	10
Fishfingers & fries	12

SMALL BITES

French baguette & salted butter	6½
Olives w/ anchovy	6
Nuts roasted & salted	5½
Springrolls (8 pcs.)	8
Bitterballen (7 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	7
FR. Muscat de Rivesaltes	
Domaine Pouderoux, Roussillon	8

PORT WINES

Portal White	7
Portal Tawny	8
Portal 10 y.a. Tawny	9