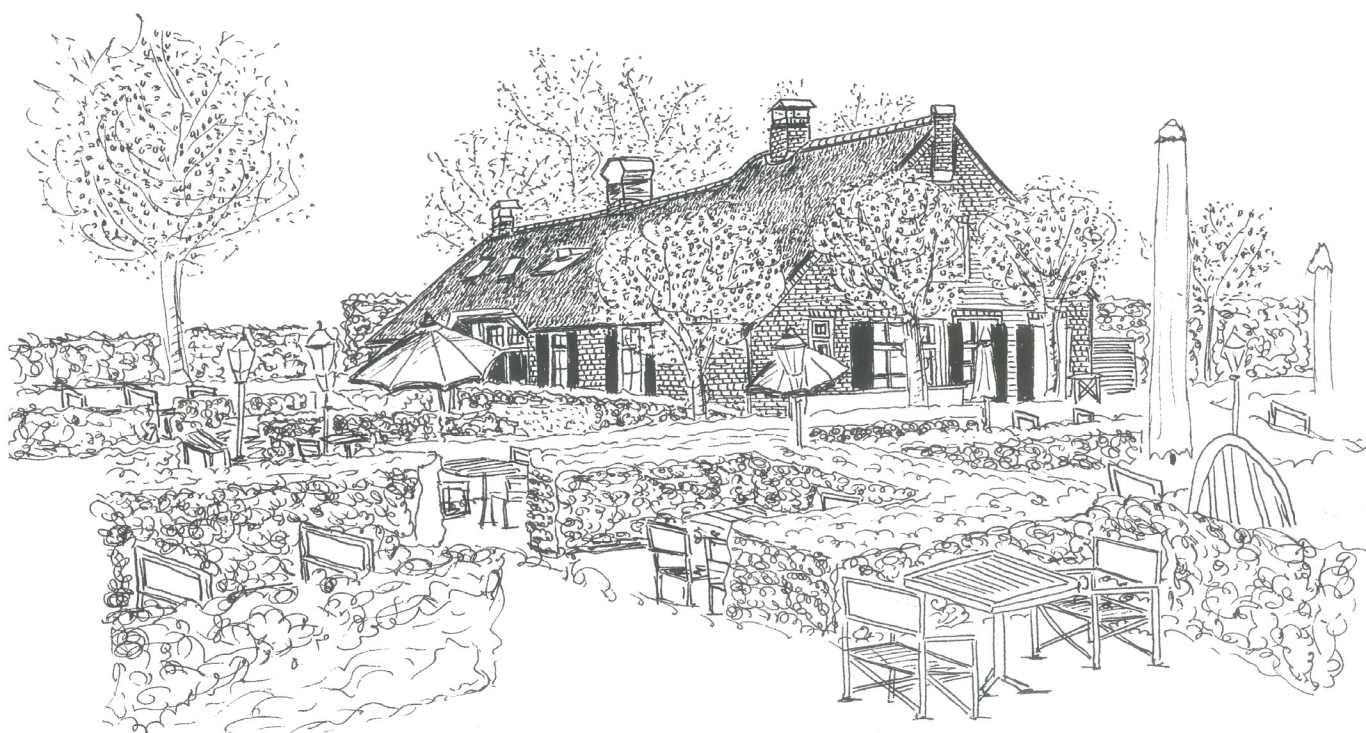



GEORGE L.A.



NAARDERSTRAAT 46 | 1251 BD LAREN
GEORGELA.NL |  @GEORGEAMSTERDAM
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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	
Caesar salad	22
w/ chicken, anchovy, egg & Parmesan	
Kale-avocado salad	18
w/ apple & yuzu dressing 🌱	
add feta	+3½
add chicken	+4½

OYSTERS

Oysri nr.3 Irish (1 or 6 pcs.)	4½ / 26
w/ lemon & Mignonette	
Oysri Bloody Mary (1 or 6 pcs.)	5 / 29
w/ tomato juice, vodka, tabasco & celery	

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/ cherry tomato, olives & capers	
Whole globe artichoke 🌱	17
w/ Savora mayonnaise	

SOUP

French onion	14
w/ Gruyère	
Bisque	17
w/ Dutch shrimps, Gruyère & rouille	

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
Spaghetti gambas w/ lobster bisque sauce _____	26

FISH

Sliptong w/ remoulade sauce _____	25
Sea bass beurre noisette & lemon parsley _____	28
Blackened tuna w/ soy foam _____	31

MEAT

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

STEAK TARTARE prepare á table

Steak tartare _____	25
w/ poached egg _____	+1½
w/ oyster _____	+ 4½
w/ Hennessy VSOP de cognac _____	+ 5

POULET NOIR Rotissoir grilled

Free range chicken

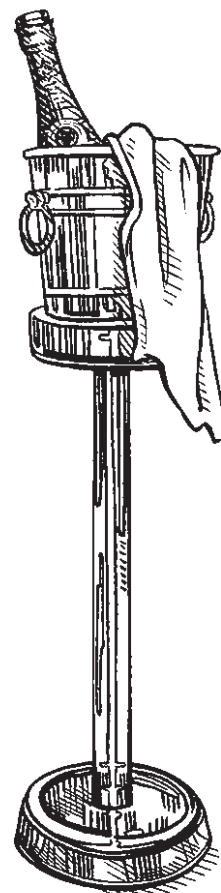
Half/Whole _____	26 / 48
Natural w/ just a little pepper & salt	
Herbs w/ thyme, garlic, rosemary & lemon	
Spicy w/ bell pepper, garlic & chili	

MEATLESS Vegetarian & plant-based

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

SIDES

Haricots verts _____	7½
Spinach sauteed w/ garlic _____	7½
Rocket Parmesan salad w/ Balsamico _____	9
Green salad w/ mustard dressing ↗ _____	6½
French fries _____	6½
Roast new potatoes _____	7



KIDS MENU

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

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
Kaastengels w/ chili sauce (6 pcs.) _____	11

CHEESE

Planche de fromage _____	17
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DESSERTS

Madeleine w/ lemon curd (2 pcs.) _____	6
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