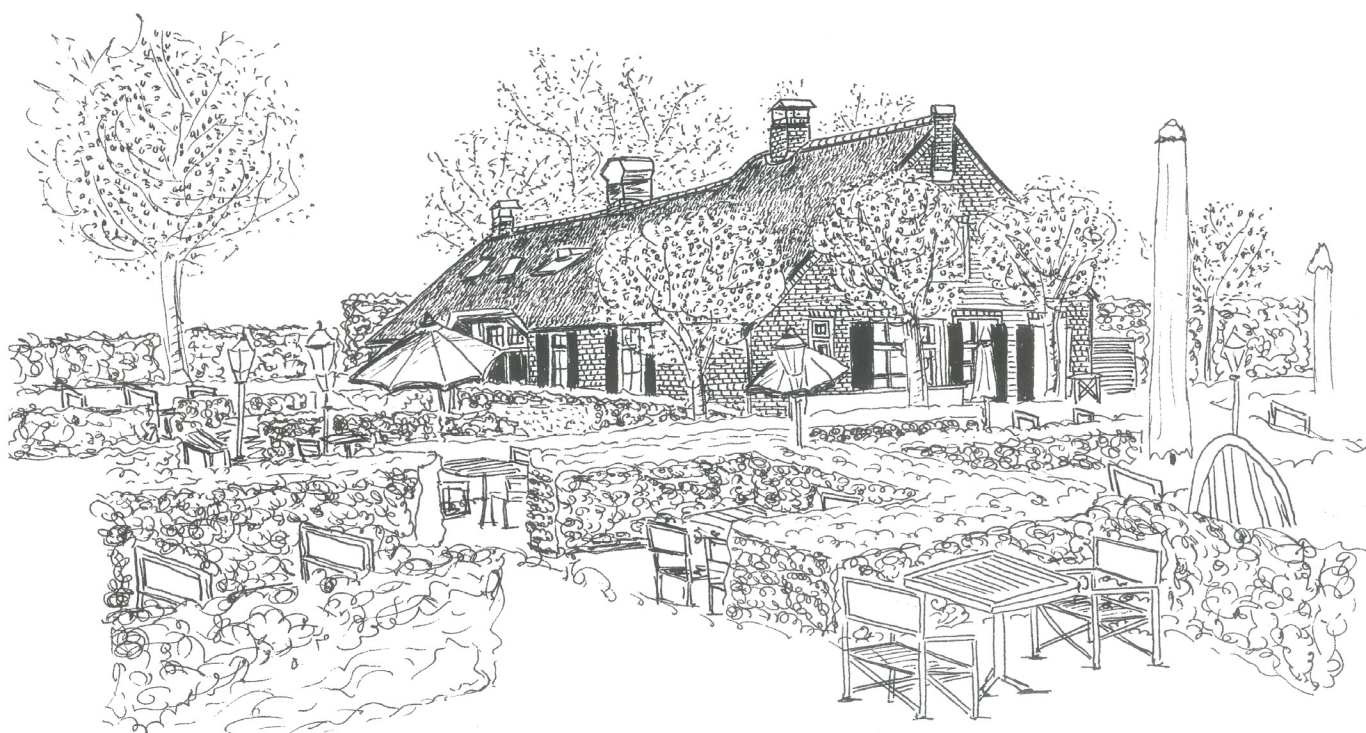


GEORGE L.A.



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

Spinach & avocado 🌱 _____18

w/ quinoa, sun-dried tomatoes & olives

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
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Natural w/ just a little pepper & salt

Herbs w/ thyme, garlic, rosemary & lemon

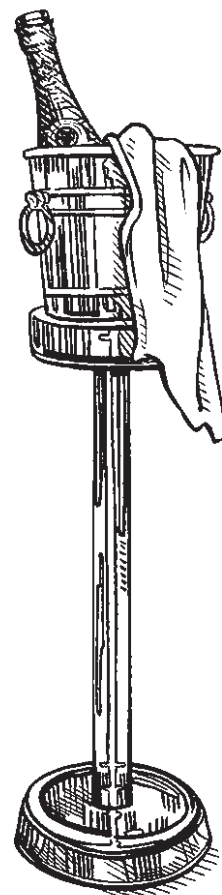
Spicy w/ bell pepper, garlic & chili

MEATLESS Vegetarian

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