

LUNCH

PLACE

GUSTAV

MAHLER

UNTIL 17:00

LE GRAND GEORGE

TO START

FRENCH BAGUETTE	6½	OLIVES	5½	ALMONDS	5
<i>salted butter</i>		<i>anchovy</i>		<i>smoked & roasted</i>	
OYSRÍ	4½	SHRIMP CROQUETTES	12½		
<i>nr.3 Irish — lemon & mignonette, 1 pcs.</i>		<i>2 pcs. & toast</i>			

EGGS

EGGS NORWEGIAN	17½	EGGS BENEDICT	16½	EGGS FLORENTINE	15½
<i>brioche, smoked salmon & Hollandaise</i>		<i>brioche, ham & Hollandaise</i>		<i>brioche, spinach & Hollandaise</i>	

SANDWICHES

LOBSTER ROLL	27½	STEAK SANDWICH	19	CLUB CLASSIC	19½
<i>brioche, lobster, snow crab, rock shrimps, celery, avocado & lemon aioli</i>		<i>thinly sliced steak, caramelised onions & Gruyère</i>		<i>chicken, bacon, egg, lettuce, tomato & potato crisps</i>	

SALADS

NIÇOISE	24½	GEORGE WALDORF	16	CAESAR	21
<i>fresh tuna, anchovy, potato, haricots verts, tomato, egg, red onion & olives</i>		<i>sweet potato, Roquefort, grapes, maple syrup & tarragon</i>		<i>chicken, anchovy, Parmesan, croûtons & perfect egg</i>	

STARTERS

“PIZZA” TUNA	19½	DUTCH PALING	18½	CURED SALMON	17
<i>crispy thin filo, cucumber, ricotta & wasabi mayonnaise</i>		<i>smoked eel, toast & potato salad</i>		<i>cucumber, shallot & dill</i>	
ESCARGOTS	13½	ROAST BEEF CARPACCIO	16½	ROASTED BEETROOT	18½
<i>half dozen snails, herb butter & French baguette</i>		<i>thinly sliced beef w/ horseradish mayonnaise</i>		<i>goats cheese & candied walnuts</i>	
				<i>vegan feta optional</i>	

MAINS

**excl sides*

POULET NOIR RÔTI

rotissoir grilled
farm raised chicken

HERBS

thyme, garlic, rosemary & lemon
half 25 / whole 45

MORILLES

morel mushroom sauce
half 27½ / whole 50

BLACKENED TUNA	31
<i>black pepper coated tuna w/ soy foam</i>	
CODFISH	24
<i>potatoes, mussels & sauce of bouillabaise</i>	
HOUSE STEAK <i>(180g)</i>	24½
<i>Bearnaise sauce</i>	
STEAK TARTARE	13 / 20
<i>POACHED EGG +1½ OYSTER +4</i>	
BISTRO BURGER <i>(150g)</i>	25
<i>Cheddar, bacon jam & pickled onions</i>	
MUSHROOM VOL AU VENT	19
<i>puff pastry & ragout</i>	
RAVIOLI	19
<i>Gorgonzola, celeriac & sage butter</i>	

SIDES

FRENCH FRIES	6
POMMES PUREE	6½
HOUSE SALAD	6½
CREAMED SPINACH	7½
HARICOTS VERTS	7½



CHEF'S SPECIAL

Ask about our seasonal specials

DESSERTS

MADELEINE <i>2 pcs.</i>	4	STICKY TOFFEE PUDDING	12	A SCOOP OF ICE CREAM	3½
<i>lemon curd</i>		<i>toffee sauce & vanilla ice cream</i>		<i>vanilla, pistachio, caramel-seasalt or lemon</i>	
CHOCOLATE MOUSSE	9	CRÈME BRÛLÉE	11½	PLANCHE DE FROMAGE	17
<i>olive oil, sea salt & hazelnuts</i>		<i>cream, vanilla & caramelised sugar</i>		<i>quince & raisin bread</i>	