

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 & cocktail sauce</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	ROQUEFORT & PEAR	18	CAESAR	21
<i>fresh tuna, anchovy, potato, haricots verts, tomato, egg, red onion & olives</i>		<i>radicchio, fennel & honey-mustard vinaigrette</i>		<i>chicken, anchovy, Parmesan, croûtons & perfect egg</i>	

STARTERS

ONION SOUP	13	ESCARGOTS	13½	CURED SALMON	17
<i>croutons & Gruyère</i>		<i>half dozen snails, herb butter & French baguette</i>		<i>cucumber, shallot & dill</i>	
“PIZZA” TUNA	19½	ROAST BEEF CARPACCIO	16½	ROASTED BEETROOT	15
<i>crispy thin filo, cucumber, ricotta & wasabi mayonnaise</i>		<i>thinly sliced beef w/ horseradish mayonnaise</i>		<i>goat cheese & candied walnuts vegan feta optional</i>	
DUTCH PALING	18½				
<i>smoked eel, toast & potato salad</i>					

MAINS

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>	
ROASTED COD	24
<i>potatoes, mussels & sauce of bouillabaise</i>	
HOUSE STEAK (180g)	24½
<i>Bearnaise sauce</i>	
STEAK TARTARE	18 / 24
<i>POACHED EGG +1½ OYSTER +4</i>	
BISTRO BURGER	21
<i>Cheddar, bacon jam & pickled onions</i>	
MUSHROOM VOL AU VENT	19
<i>puff pastry & mushroom ragout</i>	
RAVIOLI	21
<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 2 pcs.	4	STICKY TOFFEE PUDDING	12	A SCOOP OF ICE CREAM	3½
<i>crème fraîche</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>	

SPARKLING

CRÉMANT DE BOURGOGNE	9½ / 55
<i>Brut Réserve, Bailly Lapierre, Burgundy, France</i>	
POL ROGER RÉSERVE	16 / 90
<i>Champagne, Brut, France</i>	
LOUIS ROEDERER, COLLECTION 243	140
<i>Champagne, Brut, France</i>	
RUINART, BLANC DE BLANCS	160
<i>Champagne, Ruinart, France</i>	
RUINART, BLANC DE BLANCS MAGNUM	320
<i>Champagne, Ruinart, France</i>	

WHITE WINES

FRESH & FRUITY	
COLOMBARD ‘CÔTES DE GASCOGNE’	7 / 35
<i>Domaine de Guillaman, Midi Pyrénées, France</i>	
SAUVIGNON BLANC	7½ / 37½
<i>Domaine Caillou, Comté Toloson, France</i>	
RIESLING ‘WIN WIN’	50
<i>Von Winning, Germany 2022</i>	
GRÜNER VELTLINER	55
<i>Fritsch, Wagram, Austria 2022</i>	

REFINED & AROMATIC

VIOGNIER	8 / 40
<i>Paul Mas, Languedoc, France</i>	
PINOT GRIGIO	9 / 45
<i>Pizzolato, Veneto, Italy</i>	
VERDEJO	10 / 50
<i>José Pariente, Rueda, Spain</i>	
VERMENTINO	65
<i>‘Rolle’, Chateau Grand Boise, Provence, France</i>	
PICPOUL DE PINET	50
<i>Les Equilibristes, Languedoc, France 2023</i>	
ALBARIÑO	55
<i>Martin Codax, Rias Baixas, Spain 2023</i>	
POUILLY FUMÉ EN TRAVERTIN	75
<i>Domaine Henri Bourgeois, Loire, France 2023</i>	
SAVENNIERES LES VIEUX CLOS	100
<i>Nicolas Joly, Loire, France 2018</i>	
CHABLIS GRAND CRU ‘LES PREUSES 150	150
<i>Marcel & Blanche Fèvre, Bourgogne, France 2021</i>	

FULL & COMPLEX

LE GEORGE	11 / 55
<i>Bourgogne Blanc, Charnay-Lès-Mâcon, France</i>	
CHARDONNAY RESERVE	9 / 45
<i>Dumanet, Languedoc-Roussillon, France</i>	
VERDEJO BELONDRADE ‘THE BLUE ONE’ 55	55
<i>Quinta apolonia, Rueda, Spain, 2023</i>	
CHENIN BLANC	75
<i>Raats Old Vine, Stellenbosch, South Africa 2023</i>	
CHARDONNAY, BERNARDUS	80
<i>Monterey Country, California, USA 2022</i>	
CHABLIS	80
<i>Gilbert Picq, Burgundy, France 2021</i>	
POUILLY FUISSÉ ‘PIERRE LONGUE’	95
<i>Domaine du Clos des Rocs, Burgundy, France 2022</i>	
VIRÉ-CLESSÉ ‘CLOS DU BUC’	95
<i>Jean-Marie Chaland, Burgundy, France 2020</i>	
CHATEAUNEUF DU PAPE, VIELLES VIGNES 120	120
<i>Maison Tardieu-Laurent, Rhone, France 2020</i>	
SAINT AUBIN 1ER CRU ‘EN REMILY’	120
<i>Domaine Bohrmann, Bourgogne, France 2020</i>	
VIOGNIER, CONDRIEU, AOC ‘LES CHAILLETS’	140
<i>Yves Cuilleron, Rhone, France 2022</i>	
MEURSAULT, LES CLOUS	150
<i>Domaine Raymond Dupont-Fahn, Burgundy, France 2022</i>	
CHASSANGE MONTRACHET	170
<i>Louis Latour, Burgundy, France 2020</i>	
PULIGNY-MONTRACHET ‘LES TREMBLOTS’	225
<i>Domaine Hubert Lamy, Burgundy, France 2021</i>	

ROSÉ WINES

GEORGE ROSÉ	7 / 35
<i>Languedoc-Roussillon, France</i>	
GEORGE ROSÉ MAGNUM	70
<i>Languedoc-Roussillon, France</i>	
AIX ROSÉ	10 / 50
<i>Coteaux d’Aix-en-Provence, France</i>	
AIX ROSÉ MAGNUM	100
<i>Coteaux d’Aix-en-Provence, France (1½l)</i>	
BERNARDUS ROSÉ MAGNUM	100
<i>Coteaux d’Aix-en-Provence, France (1½l)</i>	

RED WINES

FRESH & FRUITY	
MERLOT	7 / 35
<i>Luc & Jack, Languedoc-Rousillon, France</i>	
PINOT NOIR	11 / 55
<i>Italo Cescon, Il Tralcetto, Veneto, Italy</i>	
BARBERA D’ALBA	65
<i>Pio Cesare, Piemonte, Italy 2022</i>	
FLEURIE	70
<i>Maison Louis Latour, Beaujolais, France 2023</i>	

REFINED & AROMATIC

CÔTES DU RHÔNE	8 / 40
<i>Les Lauzières, Maison Tardieu-Laurent, France</i>	
RIOJA TINTO ‘LA MONTESA’	11½ / 57½
<i>Palacios Remondo, Spain</i>	
QUINTA NOVA ‘UNOAKED’	55
<i>Douro, Portugal 2022</i>	
RIBERA DEL DUERO	65
<i>Do Jaros, Spain 2021</i>	
MORGON PRESTIGE	75
<i>Domaine Anita, Cru de Beaujolais, France 2022</i>	
HAUT CÔTES DE NUIT	80
<i>Remoriquet, Burgundy, France 2022</i>	
MALBEC AOP CAHORS	90
<i>Château de Haute-Serre Georges, France 2019</i>	
MERCUREY ‘EN SAZENAY’ 1E CRU	95
<i>Domaine de Suremain, Burgundy, France 2020</i>	
POMEROL	150
<i>Château Bourgneuf, Bordeaux, France 2016</i>	
POMEROL LA FLEUR-PETRUS	300
<i>Château la Fleur-Petrus, Bordeaux, France 2015</i>	
POMEROL GAZIN MAGNUM	300
<i>Château Gazin, Bordeaux, France 2015</i>	

INTENSE & POWERFUL

MALBEC ‘LA CONSULTA’	10 / 55
<i>Catena Zapata, Mendoza, Argentina</i>	
SAINT-EMILION GRAND CRU	14 / 70
<i>Chateau Fougueryat, Bordeaux, France</i>	
VALPOLICELLA RIPASSO SUPERIORE 65	65
<i>Tedeschi, Capitel San Rocco, Italy 2020</i>	
LE HAUT-MÉDOC DE GISCOURS	85
<i>Chateau Giscours, Bordeaux, France 2020</i>	
PRIORAT, DOCA LES TERRASSES	85
<i>Alvaro Palacios, Spain 2021</i>	
AMARONE DELLA VALPOLICELLA	115
<i>Tedeschi, Veneto, Italy 2020</i>	
CHATEAUNEUF-DU-PAPE	120
<i>Clos Saint Jean, Rhone, France 2020</i>	
VILAFONTÉ SERIE M	120
<i>Stellenbosch, South-Africa 2019</i>	
ORNELLAIA, ‘LA SERRE NUOVE’	130
<i>Tuscany, Italy 2021</i>	
CHATEAU GLORIA, SAINT-JULIEN	140
<i>Cru Bourgeois, Medoc, Bordeaux, France 2018</i>	
ORNELLAIA, ‘LA SERRE NUOVE’ MGN 250	250
<i>Tuscany, Italy 2019 (1½l)</i>	
BAROLO	160
<i>Pio Cesare, Piemonte, Italy 2019</i>	
GEVRY CHAMBERTIN ‘OSTREA’	160
<i>Trapet Père & fils, Bourgogne, France 2017</i>	
ALTER EGO DE PALMER	200
<i>Château Palmer, Margaux, France 2019</i>	
CHÂTEAU GISCOURS 3ÈME GRAND CRU CLASSÉ	225
<i>Margaux, France 2020</i>	
ORNELLAIA BOLGHERI DE SUPRIORE 250	250
<i>Tuscany, Italy 2020</i>	

HAVE YOU TASTED OUR
BOURGOGNE BLANC YET?