

TO START

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|---|----|---|----|--|---|
| FRENCH BAGUETTE <i>salted butter</i> | 6½ | OLIVES <i>anchovy</i> | 6 | ALMONDS <i>smoked & roasted</i> | 5 |
| OYSRÍ <i>nr.3 Irish – lemon & mignonette, 1 pcs.</i> | 4½ | SHRIMP CROQUETTES <i>2 pcs. toast & cocktail sauce</i> | 13 | | |

EGGS

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|---|-----|--|----|--|----|
| EGGS NORWEGIAN <i>brioche, smoked salmon & Hollandaise</i> | 17½ | EGGS BENEDICT <i>brioche, ham & Hollandaise</i> | 17 | EGGS FLORENTINE <i>brioche, spinach & Hollandaise</i> | 16 |
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SANDWICHES

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| LOBSTER ROLL <i>brioche, lobster, snow crab, rock shrimps, celery, avocado & lemon aioli</i> | 27½ | STEAK SANDWICH <i>thinly sliced steak, caramelised onions & Gruyère</i> | 20 | CLUB CLASSIC <i>chicken, bacon, egg, lettuce, tomato & potato crisps</i> | 19½ |
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SALADS

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| NIÇOISE <i>fresh tuna, anchovy, potato, haricots verts, tomato, egg, red onion & olives</i> | 24½ | ROQUEFORT & PEAR <i>radicchio, fennel & honey-mustard vinaigrette</i> | 18 | CAESAR <i>chicken, anchovy, Parmesan, croûtons & perfect egg</i> | 22 |
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STARTERS

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| VICHYSOISE <i>white crab</i> | 14 | ESCARGOTS <i>half dozen snails, herb butter & French baguette</i> | 14 | STEAK TARTARE <i>poached egg +1½ oyster +4½</i> | 16 |
| 'PIZZA' TUNA <i>crispy thin filo, cucumber, ricotta & wasabi mayonnaise</i> | 19½ | ROAST BEEF CARPACCIO <i>thinly sliced beef w/ horseradish mayonnaise</i> | 16½ | FIG & CHICORY <i>walnuts & vinaigrette</i> | 17 |
| SEABASS CRUDO <i>mandarin & verjus</i> | 18½ | | | | |

MAINS

POULET NOIR RÔTI

*rotissoir grilled
farm raised chicken*

HERBS

*thyme, garlic, rosemary & lemon
half 26 / whole 50*

MORILLES

*morel mushroom sauce
half 29 / whole 55*

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|---|----|-----------------|----|
| BLACKENED TUNA <i>black pepper coated tuna w/ soy foam</i> | 31 | FRENCH FRIES | 7 |
| HALIBUT <i>pil pil & pommes allumettes</i> | 25 | POMMES PUREE | 7 |
| HOUSE STEAK (180g) <i>Bearnaise sauce</i> | 25 | HOUSE SALAD | 7 |
| STEAK TARTARE <i>POACHED EGG +1½ OYSTER +4½</i> | 24 | CREAMED SPINACH | 7½ |
| BISTRO BURGER <i>Cheddar, bacon jam & pickled onions</i> | 23 | RUNNER BEANS | 7½ |
| VOL AU VENT <i>puff pastry & summer vegetables</i> | 20 | | |
| RAVIOLI <i>Ricotta lemon w/ sundried tomato & sage</i> | 22 | | |

SIDES

DESSERTS

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|--|----|--|-----|---|----|
| MADELEINE 2 pcs. <i>crème fraîche</i> | 5 | STICKY TOFFEE PUDDING <i>toffee sauce & vanilla ice cream</i> | 12 | A SCOOP OF ICE CREAM <i>vanilla, pistachio, caramel-seasalt or lemon</i> | 3½ |
| CHOCOLATE MOUSSE <i>sea salt</i> | 10 | CRÈME BRÛLÉE <i>cream, vanilla & caramelised sugar</i> | 11½ | PLANCHE DE FROMAGE <i>quince & raisin bread</i> | 17 |

Vraag onze medewerkers om informatie over allergenen.

If you have a food allergy, intolerance or sensitivity please ask your waiter about ingredients in our dishes before you order your meal.

SPARKLING

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

WHITE WINES

| | GLASS / BOTTLE |
|--|----------------|
| FRESH & FRUITY | |
| COLOMBARD 'CÔTES DE GASCOGNE' <i>Domaine de Guillaman, Midi Pyrénées, France</i> | 7 / 35 |
| SAUVIGNON BLANC <i>Domaine Caillou, Comté Tolosan, France</i> | 7½ / 37½ |
| RIESLING 'WIN WIN' <i>Von Winning, Germany 2022</i> | 50 |
| GRÜNER VELTLINER <i>Fritsch, Wagram, Austria 2024</i> | 55 |
| REFINED & AROMATIC | |
| VIOGNIER <i>DA Astruc, Limoux, France</i> | 8 / 40 |
| PINOT GRIGIO <i>Pizzolato, Veneto, Italy</i> | 9 / 45 |
| VERDEJO <i>José Pariente, Rueda, Spain</i> | 10 / 50 |
| VERMENTINO <i>'Rolle', Chateau Grand Boise, Provence, France</i> | 65 |
| PICPOUL DE PINET <i>Les Equilibristes, Languedoc, France 2024</i> | 50 |
| ALBARIÑO <i>Martin Codax, Rias Baixas, Spain 2024</i> | 55 |
| POUILLY FUMÉ EN TRAVERTIN <i>Domaine Henri Bourgeois, Loire, France 2023</i> | 75 |
| SAVENNIERES LES VIEUX CLOS <i>Nicolas Joly, Loire, France 2018</i> | 100 |
| CHABLIS GRAND CRU 'LES PREUSES' <i>Marcel & Blanche Fèvre, Bourgogne, France 2022</i> | 150 |
| FULL & COMPLEX | |
| LE GEORGE <i>Bourgogne Blanc, Charnay-Lès-Mâcon, France</i> | 11 / 55 |
| CHARDONNAY RESERVE <i>Dumanet, Languedoc-Roussillon, France</i> | 9 / 45 |
| CHENIN BLANC <i>Raats Old Vine, Stellenbosch, South Africa 2023</i> | 75 |
| CHARDONNAY, BERNARDUS <i>Monterey Country, California, USA 2023</i> | 80 |
| CHABLIS <i>Gilbert Picq, Burgundy, France 2024</i> | 80 |
| POUILLY FUISSÉ 'PIERRE LONGUE' <i>Domaine du Clos des Rocs, Burgundy, France 2022</i> | 95 |
| VIRÉ-CLESSÉ 'CLOS DU BUC' <i>Jean-Marie Chaland, Burgundy, France 2021</i> | 95 |
| CHATEAUNEUF DU PAPE, VIELLES VIGNES <i>Maison Tardieu-Laurent, Rhone, France 2020</i> | 120 |
| SAINT AUBIN 1ER CRU 'EN REMILY' <i>Domaine Bohrmann, Bourgogne, France 2020</i> | 120 |
| VIOGNIER, CONDRIEU, AOC 'LES CHAILLETS' <i>Yves Cuilleron, Rhone, France 2022</i> | 140 |
| MEURSAULT, LES CLOUS <i>Domaine Raymond Dupont-Fahn, Burgundy, France 2022</i> | 150 |
| CHASSANGE MONTRACHET <i>Louis Latour, Burgundy, France 2020</i> | 170 |
| PULIGNY-MONTRACHET 'LES TREMBLOTS' <i>Domaine Hubert Lamy, Burgundy, France 2021</i> | 225 |

ROSÉ WINES

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

RED WINES

| | GLASS / BOTTLE |
|--|----------------|
| FRESH & FRUITY | |
| MERLOT <i>Luc & Jack, Languedoc-Roussillon, France</i> | 7 / 35 |
| PINOT NOIR <i>Italo Cescon, Il Tralcetto, Veneto, Italy</i> | 11 / 55 |
| BARBERA D'ALBA <i>Pio Cesare, Piemonte, Italy 2024</i> | 65 |
| FLEURIE <i>Maison Louis Latour, Beaujolais, France 2023</i> | 70 |
| REFINED & AROMATIC | |
| CÔTES DU RHÔNE <i>Les Lauzières, Maison Tardieu-Laurent, France</i> | 8 / 40 |
| RIOJA TINTO 'LA MONTESA' <i>Palacios Remondo, Spain</i> | 11½ / 57½ |
| QUINTA NOVA 'UNOAKED' <i>Douro, Portugal 2022</i> | 55 |
| RIBERA DEL DUERO <i>Do Jaros, Spain 2021</i> | 65 |
| MORGON PRESTIGE <i>Domaine Anita, Cru de Beaujolais, France 2022</i> | 75 |
| HAUT CÔTES DE NUIT <i>Remoriquet, Burgundy, France 2023</i> | 80 |
| MALBEC AOP CAHORS <i>Château de Haute-Serre Georges, France 2019</i> | 90 |
| MERCUREY 'EN SAZENAY' 1E CRU <i>Domaine de Suremain, Burgundy, France 2021</i> | 95 |
| POMEROL <i>Château Bourgneuf, Bordeaux, France 2016</i> | 150 |
| POMEROL LA FLEUR-PETRUS <i>Château la Fleur-Petrus, Bordeaux, France 2015</i> | 300 |
| POMEROL GAZIN MAGNUM <i>Château Gazin, Bordeaux, France 2015</i> | 300 |
| INTENSE & POWERFUL | |
| MALBEC 'LA CONSULTA' <i>Catena Zapata, Mendoza, Argentina</i> | 10 / 55 |
| SAINT-EMILION GRAND CRU <i>Chateau Fouqueryat, Bordeaux, France</i> | 14 / 70 |
| VALPOLICELLA RIPASSO SUPERIORE <i>Tedeschi, Capitel San Rocco, Italy 2022</i> | 65 |
| LE HAUT-MÉDOC DE GISCOURS <i>Chateau Giscours, Bordeaux, France 2020</i> | 85 |
| PRIORAT, DOCA LES TERRASSES <i>Alvaro Palacios, Spain 2021</i> | 85 |
| AMARONE DELLA VALPOLICELLA <i>Tedeschi, Veneto, Italy 2020</i> | 115 |
| CHATEAUNEUF-DU-PAPE <i>Clos Saint Jean, Rhone, France 2023</i> | 120 |
| VILAFONTÉ SERIE M <i>Stellenbosch, South-Africa 2019</i> | 120 |
| ORNELLAIA, 'LA SERRE NUOVE' <i>Tuscany, Italy 2021</i> | 130 |
| CHATEAU GLORIA, SAINT-JULIEN <i>Cru Bourgeois, Medoc, Bordeaux, France 2018</i> | 140 |
| ORNELLAIA, 'LA SERRE NUOVE' MGN <i>Tuscany, Italy 2019 (1½l)</i> | 250 |
| BAROLO <i>Pio Cesare, Piemonte, Italy 2020</i> | 160 |
| GEVRY CHAMBERTIN 'OSTREA' <i>Trapet Père & fils, Bourgogne, France 2017</i> | 160 |
| ALTER EGO DE PALMER <i>Château Palmer, Margaux, France 2019</i> | 200 |
| CHÂTEAU GISCOURS 3ÈME GRAND CRU CLASSÉ <i>Margaux, France 2020</i> | 225 |
| ORNELLAIA BOLGHERI DE SUPRIORE <i>Tuscany, Italy 2020</i> | 250 |

**HAVE YOU TASTED OUR LE GEORGE
BOURGOGNE BLANC YET?**