

## TO START

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

## EGGS

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

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

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

VICHYSOISE <i>white crab</i>	14	ESCARGOTS <i>half dozen snails, herb butter &amp; French baguette</i>	14	STEAK TARTARE <i>poached egg +1½   oyster +4½</i>	16
'PIZZA' TUNA <i>crispy thin filo, cucumber, ricotta &amp; wasabi mayonnaise</i>	19½	ROAST BEEF CARPACCIO <i>thinly sliced beef w/ horseradish mayonnaise</i>	16½	FIG & CHICORY <i>walnuts &amp; vinaigrette</i>	17
SEABASS CRUDO <i>mandarin &amp; verjus</i>	18½	ONION SOUP <i>croutons &amp; Gruyère</i>	15		

## 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*

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

## SIDES

FRENCH FRIES	7
POMMES PUREE	7
HOUSE SALAD	7
CREAMED SPINACH	7½
SEASONAL GREENS	7½

## DESSERTS

MADELEINE 2 pcs. <i>crème fraîche</i>	5	STICKY TOFFEE PUDDING <i>toffee sauce &amp; 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 &amp; caramelised sugar</i>	11½	PLANCHE DE FROMAGE <i>quince &amp; 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
CRÉMANT DE BOURGOGNE <i>Brut Réserve, Bailly Lapierre, Bourgogne, France</i>	10 / 55
POL ROGER RÉSERVE <i>Champagne, Brut, France</i>	16 / 90
RUINART, BLANC DE BLANCS <i>Champagne, Ruinart, France</i>	160

## WHITE WINES

### FRESH & FRUITY

	GLASS / BOTTLE
COLOMBARD CÔTES DE GASCOGNE <i>Domaine de Guillaman, Midi Pyrénées, France</i>	7 / 35
SAUVIGNON BLANC <i>Plaimont, Gascogne, France</i>	8 / 40
PINOT GRIGIO <i>Italo Cescon, Veneto, Italy</i>	9 / 45
PICPOUL DE PINET <i>Les Equilibristes, Languedoc-Roussillon, France 2024</i>	50
RIESLING 'WIN WIN' <i>Von Winning, Germany 2023</i>	55
GRÜNER VELTLINER <i>Schloss Maissau, Weinviertel, Austria 2025</i>	55

### REFINED & AROMATIC

VIOGNIER <i>Domaine Vedilhan, Languedoc-Roussillon, France</i>	8 / 40
VERDEJO <i>José Pariente, Rueda, Spain</i>	10 / 50
APOSTELHOEVE CUVEE XII <i>Müller-Thurgau, Aux, Pinot Gris, Maastricht, The Netherlands</i>	11 / 55
ALBARIÑO <i>Martin Codax, Rias Baixas, Spain 2024</i>	55
VERMENTINO <i>Chateau Grand Boise, Provence, France 2023</i>	65
POUILLY FUMÉ EN TRAVERTIN <i>Domaine Henri Bourgeois, Loire, France 2023</i>	75

### FULL & COMPLEX

'LE GEORGE' BOURGOGNE BLANC <i>Charnay-lès-Mâcon, France</i>	13 / 65
CHARDONNAY <i>Villehaute, Pays d'Oc, 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 'LES 8' <i>Louis Moreau, Bourgogne, France 2023</i>	80
POUILLY FUISSÉ 'PIERRE LONGUE' <i>Domaine du Clos des Rocks, Bourgogne, France 2022</i>	95
VIRÉ-CLESSÉ 'CLOS DU BUC' <i>Domaine Jean-Marie Chaland, Bourgogne, France 2021</i>	95
CHATEAUNEUF DU PAPE, VIEILLES VIGNES <i>Maison Tardieu-Laurent, Rhône, France 2020</i>	120
SAINT AUBIN 1ER CRU 'EN REMILY' <i>Domaine Bohrman, Bourgogne, France 2023</i>	120
VIOGNIER, CONDRIEU, AOC 'LES CHAILLETS' <i>Yves Cuilleron, Rhône, France 2022</i>	140
MEURSAULT MEIX CHAVEAUX <i>Domaine Bohrmann, Bourgogne, France 2022</i>	150
CHABLIS FÈVRE 'LES PREUSES' GRAND CRU <i>Marcel &amp; Blanche Fèvre, Bourgogne, France 2022</i>	170
PULIGNY-MONTRACHET 'LES TREMBLOTS' <i>Domaine Hubert Lamy, Bourgogne, France 2021</i>	225

## ROSÉ WINES

	GLASS / BOTTLE
GEORGE ROSÉ <i>Languedoc-Roussillon, France</i>	7 / 35
AIX ROSÉ <i>Coteaux d'Aix-en-Provence, France</i>	10 / 50

## RED WINES

### FRESH & FRUITY

MERLOT <i>Domaine Paul Mas, Languedoc-Roussillon, France</i>	7 / 35
PINOT NOIR <i>Aubert &amp; Mathieu, Languedoc-Roussillon, France</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 RESERVA <i>Coto de Imaz Reserva, Rioja, Spain</i>	12 / 60
QUINTA NOVA 'UNOAKED' <i>Douro, Portugal 2023</i>	55
RIBERA DEL DUERO <i>Sembro 12 Meses, Spain 2021</i>	65
MERCUREY <i>Domaine de Suremain, Bourgogne, France 2022</i>	75
MORGON PRESTIGE <i>Domaine Anita, Cru de Beaujolais, France 2024</i>	75
HAUT CÔTES DE NUITS <i>Remoriquet, Bourgogne, France 2023</i>	80
POMEROL <i>Château Bourgneuf, Bordeaux, France 2016</i>	150

### INTENSE & POWERFUL

MALBEC 'LA CONSULTA' <i>Catena Zapata, Mendoza, Argentina</i>	10 / 55
SAINT-EMILION <i>Château Plaisance, Bordeaux, France 2019</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
ORNELLAIA, 'LA SERRE NUOVE' <i>Tuscany, Italy 2021</i>	130
CHATEAU GLORIA, SAINT-JULIEN <i>Cru Bourgeois, Medoc, Bordeaux, France 2018</i>	140
BAROLO <i>Pio Cesare, Piemonte, Italy 2020</i>	160
GEVRY CHAMBERTIN 'OSTREA' <i>Trappet Père &amp; fils, Bourgogne, France 2017</i>	160
CHÂTEAU GISCOURS 3ÈME GRAND CRU CLASSÉ <i>Margaux, France 2020</i>	225

HAVE YOU TASTED OUR LE GEORGE  
BOURGOGNE BLANC YET?