

SPARKLING WINES

CRÉMANT DE BORDEAUX.....20 / 100
AYALA BRUT CHAMPAGNE.....250
BOLLINGER.....315
RUINART, BLANC DE BLANCS.....325

SPRITZ & SPARKLING COCKTAILS

APEROL SPRITZ.....27
Aperol, prosecco, eau gazeuse & orange
GEORGE 75 SPRITZ.....27
Gin, Crémant de Bordeaux, lemon
LIMONCELLO SPRITZ.....27
Limoncello, Crémant de Bordeaux, lemon
MIMOSA.....27
Prosecco, orange juice & Cointreau

JUICES & SMOOTHIES

ORANGE JUICE.....10
JUICE.....6
apple, pineapple, grapefruit
CITRON VERT PRESSE.....9
RED FRUIT & WATERMELON SMOOTHIE.....14
MANGO & PINEAPPLE SMOOTHIE.....14

GEORGE COFFEE & TEA

ESPRESSO.....5
DOUBLE ESPRESSO.....7
ESPRESSO MACCHIATO.....6
COFFEE.....5
CAPPUCCINO.....7
FLAT WHITE.....8
LATTE MACCHIATO.....8
ICED LATTE.....8
SELECTION OF TEA.....6
FRESH MINT TEA.....8
FRESH GINGER TEA.....8
w/ orange, mint or lemon

EGGS

served on brioche

EGGS FLORENTINE.....25
w/ spinach & hollandaise sauce
EGGS NORWEGIAN.....32
w/ smoked salmon & hollandaise sauce
EGGS BENEDICT.....25
w/ ham & hollandaise sauce

SANDWICHES

CLUB CLASSIC.....32
w/ chicken, bacon, egg, tomato & french fries
AVOCADO TOAST.....32
w/ avocado & poached egg
STEAK SANDWICH.....36
w/ caramelised onions & gruyère

CROQUES

CROQUE MONSIEUR.....27
w/ ham & gruyère
CROQUE MADAME.....30
w/ ham, gruyère & pan-fried egg

BON APPÉTIT

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

SOUP

BISQUE.....37
w/ shrimps, Gruyère & rouille

STARTERS

‘PIZZA’ TUNA.....39
w/ crispy filo, cucumber, wasabi cream & sesame

CARPACCIO.....36
w/ rocket, pine nuts & parmesan

ESCARGOTS DE BOURGOGNE.....38
6 snails w/ herb butter & French baguette

VITELLO TONATO.....36
roasted veal w/ tuna sauce & capers

SALADS

NIÇOISE.....41
w/ seared tuna, potatoes & green beans

CAESAR.....37
w/ chicken, anchovy, parmesan & egg

STILTON & APPLE.....36
w/ bitter leaves & walnuts

PASTA

TRUFFLE RAVIOLI.....49

VEGGIE

RATATOUILLE.....38
w/ aubergine, courgette, tomato & feta

MEAT

STEAK FRITES.....52
200g w/ herb butter & frites

BISTRO BURGER.....39
w/ cheese, avocado & bacon

STEAK TARTARE.....42
prepare à table

POULET NOIR RÔTI

ROASTED CHICKEN
FROM THE ROTISSOIR
w/ sauce morilles
HALF 47 / WHOLE 85

FISH

SALMON.....49
w/ beurre blanc & sea greens

CORVINA.....47
w/ antiboise

SIDES

HARICOTS VERTS.....17

SAUTEED SPINACH.....15

GREEN SALAD.....12

FRENCH FRIES.....12

STEAMED NEW POTATOES.....14

DESSERT

CRÈME BRÛLÉE.....22

CHOCOLATE MOELLEUX.....25
lava cake w/ salted caramel ice cream

SCOOP OF GELATO.....9
salted caramel, mango sorbet, vanilla or lemon