| DINNER | BRASSERIE | | 17:00-22:001 | |
|--|----------------|--|--|-------------|
| ********* | GEO | RGE | ****** | 205 |
| | Houth | havens | | |
| | — B [] | _ [E S | | |
| BREAD & BUTTER | $6\frac{1}{2}$ | MACKERE | EL RILLETTES | : |
| OLIVES w/ anchovy | $5\frac{1}{2}$ | SARDINES GRATIN | | 9½ |
| DEVILED EGGS | 5½ | BBQ SAUS | SAGE w/ mustard | 9½ |
| | – STAR | | | |
| STEAK TARTARE S/L | 13 / 20 | GRILLED | | 12 |
| w/ quail egg ROAST BEEF | 14 | w/ egg & mustard vinaigrette ROQUEFORT & PEAR SALAD w/ radicchio, fennel & honey-mustard vinaigrette HEIRLOOM TOMATO w/ fennel & semi-dried tomatoes | | 1 |
| w/ horseradish and rocket | | | | |
| 'PIZZA' TUNA | 17 | | | 12 |
| w/ crispy thin filo, cucumber, ricotta & wasabi mayo MUSSELS w/ fennel sauce | nnaise 13 | w/ jennet S semt-a | riea iomatoes | |
| | — M A | I N S ——— | | |
| STEAK FRITES | 25½ | ROASTED | COD | 20 |
| w/ peppercorn sauce, barbecued onions & french fries | | w/ artichoke, carro | 00 | |
| BISTRO BURGER w/ caramelised onion, pickle, cheese & bacon | 19 | STONE BA | ASS Se smoked eel sauce | 2. |
| GRILLED CHICKEN | 25 | RAVIOLI | | 2 |
| w/ sauce of tomato, capers & olives | | | violi w/ tomato & basil | |
| CAESAR SALAD | 19 | | HISPI CABBAGE 🐱 | 2 |
| w/ chicken, anchovy & a perfect egg | 07 | w/ romesco & smok | red almonds | |
| ROASTED DUCK BREAST w/summer beets, raspberry & hazelnuts | 27 | CÔTE DE from the barbecue w | | |
| | | | — KIDS — — — | |
| MENU de la MAISON | | PASTA POMODORO | | ! |
| 2-COURSE SET MENU € | 29 | pasta & tomato sau BANGERS | | 1 |
| 3-COURSE SET MENU € | | | ^e mashed potato or french fries | Ĩ |
| Your server is happy to walk you through our | menu | FISH & CH battered cod, french | | 1 |
| | |) F S | | |
| FRENCH FRIES | 5 | BBQ GREI | ENS | 5^{1}_{2} |
| MASHED POTATOES | 5 5 | GREEN SA | | 37 |
| | – DESS | ERTS — | | |
| STICKY TOFFEE PUDDING | | | ELECTION | 14 |
| w/ toffee sauce & vanilla ice cream | U | | n Amsterdam', quince & raisin bread | |
| STRAWBERRY PAVLOVA | 10 | | | |
| merengue w/ strawberries & elderflower CHOCOLATE MOUSSE | 0 | | TO SHARE OR NOT | |
| w/ orange, hazelnut & crème fraîche | 8 | IARI | TE TATIN SUPRÈME w/vanilla ice cream | |
| A SCOOP OF GEORGE GEL ask our staff for the flavours | ATO 3 | | 18 | |
| | hasad Our ch | of is happy to provide | vegan adjustments to dishes. | |

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