

2 EXTRA ROCAMADOUR CHEESE 11
 CRACKING MILLEFEUILLE, VANILLA 15
 MOLTEN CHOCOLATE CAKE, GLUTEN FREE 14
 NEW STYLE LEMON TART, ITALIAN MERINGUE SNOWFLAKE CRUST 15
 DELICIOUS FRUIT SALAD 15
 VANILLA ICE CREAM 13
 CHOCOLATE SORBET 13
 CAFÉ GOURMAND 14

GEORGES
 ABSTRACTION
SURFACE
 AIR //

UNTIL 7 PM

THE INCREDIBLE CHEESEBURGER / IBERICO BACON 27/29
 CLUB SANDWICH 19
 THE BEAUMARLY CROQUE-MONSIEUR 15.5
 OMELETTE COMME VOUS LA SOUHAITEZ 16.5
 GEORGE'S CHICKEN CESAR SALAD 24

6 SPECIAL OYSTERS LIGHT N°2 MARENNES OLERON 33

CREAM OF PUMPKIN SOUP WITH CHESTNUTS 16

FRESH CARROT JUICE 10

BEETS, BURRATA 19

THE SURPRIZING AVOCADO FROM « LA MAISON DU CAVIAR » 29

CHILLED EXTRA THIN GREEN BEANS AND MUSHROOM SALAD 15

LETTUCE HEART 20 / KING CRAB AVOCADO, POMELOS 35

TUNA TARTARE, MANGO 23

CANADIAN LOBSTER SALAD 35

SCALLOPS WITH NORI SAUCE 29

CRISPY TIGER PRAWNS 25

SCOTTISH SMOKED SALMON AND BLINIS* 28

GOLDEN OSETRA CAVIAR 30g FROM « DE LA MAISON DU CAVIAR » 120

EXTRAORDINARY SNAILS, BY 6* 28

FOIE GRAS FOR TWO* 29

THAI STYLE CHICKEN SPRING ROLL * 16.5

TOM YAM CHILI SEA BASS 42

STEAMED ORGANIC SALMON 27

CARAMELIZED SCALLOPS, LEMON BUTTER 42

GRILLED TUNA LIKE A TATAKI 39

SILVER COD « ALAN YAU » 43

PLATE OF VEGETABLES ROASTED/STEAM 22

MUSHROOM RAVIOLI, TRUFFLE CREAM 1* 29

PENNE PASTA, LIGHTLY SPICED TOMATE & BASILIC SAUCE 21

BEAUTIFUL PAN-SEARED VEAL CHOP, MORELS, MASHED POTATOES 47

CHICKEN BREAST, CURRY AND MANGO CHUTNEY 26

MANDARINA CRIPSY DUCK* 39

REVISITED BEEF STEW 39

SIGNATURE BEEF FILET 38

BEEF FILET WITH A FAMOUS BEARNAISE SAUCE 39

RAW OR COOKED BEEF TARTARE 26

POULTRY AND MEAT ARE FROM EUROPE;

Tous nos plats sont « faits maison » (sauf*);

Ils sont élaborés sur place par notre équipe et selon nos recettes, à partir de produits bruts issus d'une sélection rigoureuse.
 We do have a document for the different allergy and product that we use, please ask for it.

We don't accept chèques.
 Net Price

Valentine's day Menu

Available only on February, 14th for the dinner

The menu and the price are presented for information purposes and can be modified according to arrivals

120€

A glass of Vintage Veuve Cliquot Champagne
&
Appetizer

Starters

Foie gras for two

Snacked scallops, nori sauce

Lettuce heart, lobster, grenade, pomelos

Burrata, beets, figs, pine nuts

Main courses

Rossini beef filet

Tom yam chili sea bass

Plate of vegetables roasted/steam

Grilled tuna like a tataki

Mandarina crispy duck

Dessert

White chocolate / Mango passion Heart for two

New style lemon tart, italian meringue snowflake crust

Cracking Millefeuille, vanilla

Chocolate sorbet