

Menu, George's

GAMBA ARGENTINA | BADGER GARLIC | SEA BUCKTHORN | SAMBAI

OR

FOIE DE CANARD | BEET | GRANNY SMITH | LAOS

SALMON | DASHI | LEMON | PONZU *

SECRETO | GREEN OLIVE | ERINGI | BAHARAT **

OR

LEEK | LARDO | MUSTARD SEED **

TONKOTSU | MACKEREL | COURGETTE | QUAIL EGG ***

PLAICE | CARROT | MISO | NORWEGIAN PRAWNS

OR

RIBEYE SUKADE | ARTICHOKE | KEFIR | HARISSA

CRU VIRUNGA WITH 70% ORIGINAL BEANS | STRAWBERRY |
MARA DE BOIS | ACETO

OR

CHEESE

G.

RESTAURANT
GEORGE'S

MENU

*ALL-IN

3 COURSES (WITHOUT * + ** + ***)	49€	75€ (APERITIF EXCLUDED)
4 COURSES (WITHOUT ** + ***)	59€	90€ (APERITIF EXCLUDED)
5 COURSES (WITHOUT ***)	69€	105€ (APERITIF EXCLUDED)
6 COURSES	79€	120€ (APERITIF EXCLUDED)

CHEESE INSTEAD OF DESSERT 7.50€

ACCOMPANYING WINE FROM 6.50€ PER GLASS

*ALL-IN: MENU | ACCOMPANYING WINES | TABLE WATER | COFFEE/TEA