

MENU

Limburg's Geul Trout | Daikon | Broccoli | Citrus | Green Curry

or

Lightly smoked Calf tartare | Hazelnuts | Rhubarb | Beurre Noisette

...

Nordic Crab | Cucumber | Basil | Soja | Nutritional yeast *

...

Octopus | Watermelon | Balsamico di Modena | Jalapeño **

or

Iberico Pork Belly | Sweet bell pepper | Unagi | Young Corn **

...

48°C Salmon | Green Peas | Rice Vinegar | Hijiki ***

...

Lamb prepared in 2 ways | Sweet Potato | Blackberries | Piri Piri

or

Ray fish | Flat beans | Radish | Elderflower Beurre Blanc

...

Strawberries | Yoghurt | Shiso Purple | Sweet Woodruff | Black Tahini

or

Cheese

G.

MENU

3 courses (excluding * + ** + ***) €52

4 courses (excluding ** + ***) €65

5 courses (excluding ***) €75

6 courses €85

Cheese instead of dessert €7,50

Wine pairing (from) €6,50 per glass

*ALL-IN

€80 (excluding aperitif)

€95 (excluding aperitif)

€110 (excluding aperitif)

€125 (excluding aperitif)

* Menu | Wine pairing

Water | Coffee & tea



RESTAURANT
GEORGE'S