

# MENU

Argentinian langoustine carpaccio | Bell pepper | Grapefruit | White Ponzu vinaigrette

Or

Leek mosaic | Cashew | Silver onions | Coffee

...

Dutch shrimps | Brandade | Kriel | Crispy bacon\*

...

Poached halibut | Peach | Lemongrass | Sambal\*\*

Or

Veal sirloin | Eggplant | Mushroom | Coconut\*\*

...

Plaice | Mango | See vegetables\*\*\*

...

Poussin | Foie gras | Apple | Shiitake | Roasted potatoes jus

Or

Redbaas | Cabbage | Vadouvan | Polenta

...

Liquid chocolate bullet of Original beans Virunga 70% | Passion fruit | Ginger | Goat yoghurt

Or

Selection of Cheese

G.

## MENU

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3 COURSES (EXCLUDING \* + \*\* +  
\*\*\*) €52

4 COURSES (EXCLUDING \*\* + \*\*\*) €65

5 COURSES (EXCLUDING \*\*\*) €75

6 COURSES €85

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CHEESE INSTEAD OF DESSERT €7,50

WINE PAIRING (FROM) €7,50 PER GLASS

## \*ALL-IN

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€80 (EXCLUDING APERITIF)

€99.5 (EXCLUDING APERITIF)

€114.5 (EXCLUDING APERITIF)

€129.5 (EXCLUDING APERITIF)

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\*MENU | WINE PAIRING

WATER | COFFEE & TEA



RESTAURANT  
GEORGES