

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 | Sea vegetables***

...

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

Or

Redbass | Cabbage | Vadouvan | Polenta

...

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

Or

Selection of 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 €7,50 per glass

*All-in

€80 (excluding aperitif)
€99.5 (excluding aperitif)
€114.5 (excluding aperitif)
€129.5 (excluding aperitif)

*Menu | Wine pairing

Water | Coffee & tea



RESTAURANT
GEORGES