

MENU

Langoustine | Pumpkin | Curry | Sea-buckthorn

Or

Purple haze | Horseradish | Ponzu | Dashi

...

Bresaola | Red cabbage | Chinkiang | Unagi *

...

Veal flat iron steak | Shallot | Cauliflower | Miso **

Or

Snake mackerel | Eggplant | Soy | Spring onions **

...

Pigeon | Parsnip | Pistacchio | Rose hip ***

...

Deer | Red beet | Salsify | Mort subite

Or

Cod fish | Spinach | Cabbage | Tartelette

...

Pineapple | Honey cake | Cardamom | Cru virunga 70%

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 €9.50 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

G.

RESTAURANT
GEORGE'S