



MENU

31 DECEMBER

Langoustine | Pompoen | Curry | Duindoorn

Langoustine | Pumpkin | Curry | Sea-buckthorn



Purple haze | Mierikswortel | Ponzu | Dashi

Purple haze | Horseradish | Ponzu | Dashi



La ratte | 64°C ei | Bieslook | Bundelzwam

La ratte | 64°C egg | Chives | Bundle mushrooms



Hert | Schorseneer | Rode biet | Mort subite

Deer | Red beet | Salsify | Mort subite



Mandarijn | Panna cotta | Edelweiss chocolade | Kervelwortel

Clementine | Panna cotta | Edelweiss chocolate | Chervil root



G.

MENU

*ALL-IN

5 GANGEN

5 COURSES

85

85

135

135

*All-in: Menu | begeleidende wijnen | tafelwater | koffie & thee

*All-in: Menu | accompanying wines | table water | coffee & tea

Begeleidende wijnen vanaf €10 per glas

Accompanying wines starting at €10 per glass

Voor allergenen of dieetwensen vraag ons personeel.

For allergies or dietary request ask our staff.

WISHING YOU A HAPPY & HEALTHY 2024



RESTAURANT
GEORGES