

BRASSERIE GEORGES

LYON – 1836

Menus for groups from 15 persons, valid until April 2nd 2021 (same choice of menu for all guests)
For requests beyond this date, please note the dishes may be subject to change with the season
Rates are net per person, taxes and services (12.75) are included
In case of food allergy, the client will see the Maitre d'hôtel directly for the restaurant card enumerating allergens

MENU BRASSEUR - 33.00 € TTC

Royale Sauerkraut
(Smoked Belly and Loin of Pork, Frankfurter and Smoked Sausages)

Frozen Nougat in Red Fruit Coulis

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

1 glass of 40 cl GEORGES Beer

or

1 litre of Edelzwicker wine for 4 persons

MENU GEORGES 1 - 33.00 € TTC

Berry Lentil Salad with Chives and Poached Egg, Sherry Vinegar Dressing

Local Pork and Pistachio Sausage in Withe Wine sauce,
Served with Mashed Potatoes

Frozen Nougat in Red Fruit Coulis

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

*Coteaux du Lyonnais Blanc or Chenas « Aroma », Domaine Piron/Lameloise,
1 Bottle of 75 cl for 3 persons*

MENU GEORGES 2 - 34.00 € TTC

Zander and Pike with Crawfish Biscuit, Shellfish Cream Sauce

Poultry Liver Savory Cake, Madeira Sauce

Lemon Meringue Pie

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

*Coteaux du Lyonnais Blanc or Chenas « Aroma », Domaine Piron/Lameloise,
1 Bottle of 75 cl for 3 persons*

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MENU GEORGES 3 – 35.00 € TTC

Terrine of Chicken Liver with Porto

Roasted Steak of Cod, Spinach Branches, White Butter Sauce

Bavarian Amarenas Cake, Gianduja Milk Chocolate Mousse

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

*Coteaux du Lyonnais Blanc or Chenas « Aroma », Domaine Piron/Lameloise,
1 Bottle of 75 cl for 3 persons*

MENU GEORGES 4 – 42.00 € TTC

Plate of Cold Cuts from « Maison BOBOSSE »

Terrine Beaujolais region, Pork Brawn, Jesus and Lyon Rosette

Roasted Filet of Sea Bass, Braised Endives, Orange Butter Sauce

Georges' Special Rum Baba

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

*Coteaux du Lyonnais Blanc or Chenas « Aroma », Domaine Piron/Lameloise,
1 Bottle of 75 cl for 3 persons*

MENU GEORGES 5 - 47.00 € TTC

Salmon of Scotland « Red Label » smoked by our care, Toasted Bread, Cream with Dill

Duck (Roasted Breast, Crystallized Wing, Duck Sausage) with Sauerkraut, Porto Sauce

Cheesecake with a Spiced Speculoos Biscuit

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

Chenas « Quartz » Domaine Piron/Lameloise, 1 Bottle of 75cl for 3 persons

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MENU GEORGES 6 - 55.00 € TTC

Duck Foie Gras, Chutney of Apricots, Toasted Bread
Brochette of Scallops, Beluga Lentils, Vermouth sauce
Baked Alaska Flambée

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

1 glass of Gewurztraminer Wine

Chenas « Quartz » Domaine Piron/Lameloise, 1 Bottle of 75 cl for 3 persons

MENU GEORGES 7 - 62.00 €

(Maximum of 100 persons with 72 hours minimum notice)

Gourmand Salad with Foie Gras (Artichokes, Green Bean and Candied Duck)
Pepper Beef Fillet, Gratin Dauphinois

Gourmand Plate

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

Riesling Vieilles Vignes, Domaine Schaeffer Woerly, 1 Bottle of 75 cl for 4 persons

Saint Joseph, Domaine Boissonnet, 1 Bottle of 75 cl for 3 persons