

# BRASSERIE GEORGES

LYON – 1836

**Menus for groups from 15 persons, valid until September 30<sup>th</sup> 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 Maître 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 White 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**

Tomato Cake with Herbs and Mozzarella Cream

Scottish Salmon Back, Anchovy Cream, Vegetable Pan

Panna Cotta with Lemon, 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*

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## **MENU GEORGES 3 – 35.00 € TTC**

Zucchini Gazpacho with Basil and Fresh Goat Cheese

Roasted Cod Steak, Spinach Branch, Thyme Meat Juice and Preserved Garlic

Chocolate Bar with Passion Fruit

*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 – 43.00 € TTC**

Terrine of Chicken Liver with Porto

Filet of Sea Bass a la Plancha, Bell Pepper Cake, Chorizo Chips, Tomato Soup

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**

Albacore Tuna Tataki with Sesame Seeds, Small Fresh Salad

Duck (Roasted Breast, Crystallized Wing, Fried Foie Gras), Porto Sauce, Potatoes with Parsley

Half-baked Caramel Heart Chocolate Cake, Vanilla Ice Cream

*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 - 56.00 € TTC**

Duck Foie Gras, Chutney of Apricots, Toasted Bread

Skewer of Gambas, Eggplant Gratin, Dressing with Espelette Pepper

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*