

For your safety and that of our employees but also to limit waste, we recommend that you give priority to our digital card

## DAILY SPECIALS

*MONDAY TO FRIDAY except holidays*

### MAIN DISHES

LUNDI	Dish of Flaked Fresh Salt Cod, Small Arugula Salad	<b>17,75 €</b>
MARDI	Fish and Chips, Tartar Sauce	
MERCREDI	Beef Tenderloin, Pont-neuf Potatoes, Bearnaise Sauce	
JEUDI	Chicken Supreme with Candied Lemon, Coriander Juice, Oriental Semolina	
VENDREDI	☞ Grenobloise-style Wing of Ray, Steamed Potatoes	

### DESSERTS

LUNDI	Strawberry Pie with Pistachios	<b>6,75 €</b>
MARDI	Rhubarb Meringue Pie	
MERCREDI	Raspberry Tart	
JEUDI	Caramelized Apricot and Almond Pie	
VENDREDI	Warm Apple Pie and Vanilla Ice Cream	

## A LA CARTE

### APPETIZER PLATES

Ice-cold "Bouchot" Mussels (for 2 persons) with Chives and Espelette Pepper	9.50	€
✳ Chiffonnade of Serrano Ham (for 2 persons), 18 months of refining	15.00	
☞ Plate of Lyon Rosette « Maison BOBOSSE » (for 2 persons)	9.00	

### COLD STARTERS

Berry Lentil Salad with Chives and Sherry Vinegar Dressing	7.75	€
Duck Foie Gras, Chutney of Apricots, Toasted Bread	16.50	
Terrine of Chicken Liver with Porto	9.50	
Albacore Tuna Tataki with Sesame Seeds, Small Fresh Salad	13.50	
Caesar Salad	13.00	
Zucchini Gazpacho with Basil and Fresh Goat Cheese	9.00	
Tomato Cake with Herbs and Mozzarella Cream	8.50	

### HOT STARTERS

Extra-large Burgundy Snails « Maison ROMANZINI »	for 6 11.00 for 12 20.00	€
☞ Onion Soup au Gratin with an Egg Yolk and Madeira	9.00	
A Traditional Recipe prepared at your table (served only for dinner after 7pm)		
Marrow Bone with Crunchy Guérande Salt and Toasted Bread	9.75	

### SAUERKRAUT

	Maison RIEFFEL, Sauerkraut from Krautergersheim Maison GAST, Prepared meats and sausages in Lyon	€
Royale - Smoked Belly and Loin of Pork, Frankfurter and Smoked Sausages	21.50	
Impériale - Smoked Belly and Loin of Pork, Smoked and Frankfurter Sausages, Whole Knuckle of Pork	25.00	
Pêcheur - Sauerkraut with Smoked Haddock, Salmon, Scallops, Prawns, White Butter Sauce	23.00	
All of our Sauerkraut dishes are served with Cabbage and Steamed Potatoes		

☞ Lyon specialties  
✳ Plates not served between 14h30 and 19h, and after 22h30

**We inform you that payment is made at the table with your waiter.** Our establishment no longer accepts cheques. Thank you for your understanding.

Some dishes may not be available during the day depending on the many requests. In case of food allergy, please ask the Maître d'hôtel for the restaurant card enumerating allergens in the composition of our dishes and beverages.

Net prices, taxes and service 12.75% included (06/2021).

### FISH (DEPENDING ON AVAILABILITY)

☞ Pike Quenelles in a Creamy Shellfish Sauce and Mushrooms	18.75	€
✳ 20-minute waiting time if ordered as a starter		
Filet of Sea Bass a la Plancha, Bell Pepper Cake, Chorizo Chips, Tomato Soup	22.50	
Skewer of Gambas, Eggplant Gratin, Dressing with Espelette Pepper	23.00	
Roasted Cod Steak, Spinach Branch, Thyme Meat Juice and Preserved Garlic	21.00	
Scottish Salmon Back, Anchovy Cream, Vegetable Pan	19.00	

### MEAT & LYON SPECIALTIES

☞ Veal Calf's Head with a Caper and Herb Sauce with Leeks, Carrots and Steamed Potatoes	19.50	€
☞ Chitterling Sausage with Veal and Mashed Potatoes	18.90	
Fully Seasoned Raw Steak Tartar – prepared at your table – served with a Green Salad and French Fries	18.75	
☞ Local Pork and Pistachio Sausage in a White Wine Sauce served with Mashed Potatoes	19.00	
Duck (Roasted Breast, Crystallized Wing, Fried Foie Gras), Porto Sauce, Potatoes with Parsley	23.50	
Pan-fried "Angus" Sirloin Steak (approximately 300gr), Black Pepper Sauce, Pan-fried French Beans and French Fries	24.50	
☞ Veal Calf's Liver in Wine Vinegar and Shallots, Penne Pasta Gratin with Parmesan Cheese	22.00	
☞ Pork Foot coated with Breadcrumbs and cooked in a Cloth, Tartar Sauce, Potatoes with Parsley	18.75	
Glazed Pork Ribs, Vegetables Candied Roots	18.50	

### SIDE DISHES

Plate of Fresh French Beans with Parsley Butter	8.00	€
Mashed Potatoes	6.80	
Plate of French Fries	5.00	

### SPECIAL VEGETARIEN

Lasagna with Spinach and Florentine Mushrooms	17.00	€
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### CHILDREN MENU

**9.50 €**

Under 12 Years Old: Turkey in a Cream Sauce, French Fries, Ice Cream and a glass of Fruit-flavored Water  
Free for the little ones under three: Ham, Steamed Potatoes, Stewed Fruit and a glass of Fruit-flavored Water

### MENU CONFLUENCE

**22.50 €**

Berry Lentil Salad with Chives and Sherry Vinegar Dressing  
OR  
Zucchini Gazpacho with Basil and Fresh Goat Cheese

Scottish Salmon Back, Anchovy Cream, Vegetable Pan  
OR  
Glazed Pork Ribs, Vegetables Candied Roots

Floating Island with Pink Pralines Ice Cream  
OR  
Panna Cotta with Lemon, Red Fruit Coulis

### MENU LYONNAIS

**24.50 € Cheese OR Dessert**  
**27.50 € Cheese AND Dessert**

Terrine of Chicken Liver with Porto  
OR  
Plate of Lyon Rosette « Maison BOBOSSE »

Local Pork and Pistachio Sausage in a White Wine Sauce served with Mashed Potatoes

OR  
Pork Foot coated with Breadcrumbs and cooked in a Cloth, Tartar Sauce, Potatoes with Parsley

"Le Georges" Cheese (crust washed with Georges Brown Ale)

Crispy Chocolate and Praline Cake  
OR  
Iced Nougat with a Red Fruits Coulis

French veal is used for our Veal Calf's Head dish  
French beef is used for our Steak Tartar

Netherlands veal is used for our Veal Calf's Liver  
Irish/Scottish beef is used for our Grilled Sirloin Steak

### FRENCH CHEESES

Cottage Cheese with Fresh Cream	4.50	€
Ripe Saint-Marcellin Cheese	7.00	
Half ripe Saint-Marcellin Cheese	4.00	
Cervelle de Canut	5.00	
Lyon's Cream Cheese with White Wine, Vinegar, Shallots and Chives		
Cheese « LE GEORGES »	Half 6.00 Quarter 3.50	
(crust washed with Georges Brown Ale)		

### DESSERTS

Georges's Special Rum Baba	7.50	€
Crispy Chocolate and Praline Cake	7.00	
Floating Island with Pink Pralines Ice Cream	6.00	
Iced Nougat with a Red Fruit Coulis	6.50	
Strawberries (sugar or whipped cream)	6.50	
Fruit Salad (Pear, Kiwi, Passion Fruit, Pineapple, Citrus Fruits, Strawberry and Raspberry)	6.00	
Red Fruit Macaroon	7.00	
Chocolate Bar with Passion Fruit	7.00	
Panna Cotta with Lemon, Red Fruit Coulis	6.50	
Half-baked Caramel Heart Chocolate Cake, Vanilla Ice Cream	7.50	
Dessert of the Day	6.75	
Baked Alaska Flambée	8.00	
for a minimum of 2 persons, price per person		

*MONDAY TO FRIDAY except holidays*

Café Gourmand	5.90	
Coffee Lover's Dessert Plate only for lunch		

## ICE CREAMS & SORBETS

Master Artisan Ice Cream « LOUISE »

Vacherin Glacé « St Georges »

Vanilla and Raspberry Ice Creams, Nougatine and Meringue

Rum Raisin, Caramel and Chocolate Ice Creams with Grand Marnier

Lemon Sorbet with Gewurztraminer Alcohol

Coffee or Chocolate Liégeois

Coffee Ice Cream with Coffee Sauce and Whipped Cream or

Chocolate Ice Cream with Hot Chocolate Sauce and Whipped Cream

Dame Blanche

Vanilla Ice Cream with Hot Chocolate Sauce

Sorbets (choice of 2) :

Raspberry, Lemon, Blackcurrant, Pear, Strawberry

Ice Cream (choice of 2) :

Chocolate, Vanilla, “Arabica” Coffee, Pistachio, Caramel

Supplement Whipped Cream

## BEVERAGES

### BIÈRES GEORGES

TRADITIONAL BEER SERVED ON TAP

PRINCESSE PALE ALE, DOREE, MUNICA BRUNE², SEASON

25 cl Petit Demi

40 cl Demi

Panaché 25 cl

Picon 3cl

Demi Panaché 40 cl

Supplement Sirop for Tango or Monaco

### COCKTAILS

Spritz au Cerdon

« Le Saint-Georges »

Byrrh Angostura, Liqueur de Cerises, Cannelle et Bière Georges Bitter

### APERITIFS

Campari, Porto Rouge ou Blanc 5 cl

Whisky Single Malt 12 ans d’âge 4 cl

Suze, Martini Rouge ou Blanc 5 cl

Whisky, Bourbon 4 cl

Pastis, Ricard 3 cl

Américano Maison 9 cl

Gin 4 cl

Kir au Mâcon Villages

### DIGESTIFS 3 CL

Cognac, Armagnac, Calvados, Marc de Bourgogne

Vodka, Get, Marie Brizard

Marc de Gewurztraminer

Cointreau, Grand Marnier

Eau de Vie de Poire, Mirabelle

Chartreuse Verte

### SANS ALCOOL

San Pellegrino, Vittel 1 l

San Pellegrino, Vittel 50 cl

Perrier 33 cl

Limonade 25 cl

Orangina 25 cl, Schweppes 25 cl

Coca Cola, Coca Cola zéro 33 cl

Thé, Infusions ou Chocolat Chaud

Café expresso Goneo

Supplément lait

Supplément Sirop

### € JUS DE FRUITS ARTISANAUX

MAISON BISSARDON

7.75 Pure Juice 25 cl : Tomato, Apple Reinette, Orange

Nectar 25 cl : Pear Williams, Apricot

8.00

8.00

6.75

## WINE LIST

### CHAMPAGNES

Coupe de Champagne Brut 12 cl

Royal Framboise au Champagne 12 cl

Moët & Chandon Brut Impérial 75 cl

Eugène Mercier Brut 75 cl

Champagne Lanson « Black Label Brut » 75 cl

Gosset « Grande Réserve » Brut 37.5 cl

Gosset « Grande Réserve » Brut 75 cl

Champagne Duval Leroy, 1er Cru, Fleur de Champagne Brut 75 cl

### € LYON'S WINE BOTTLE

Chenas Aroma (Rouge), Domaine Piron/Lameloise 46 cl 11,00

Mâcon Villages Chardonnay (Blanc), Cave de Viré 37,5 cl 9,00

Côtes du Rhône (Rouge), Domaine Rocca Maura le verre 12 cl 3,50

### WHITE WINES

LYONNAIS Coteaux du Lyonnais, Domaine du Clos St Marc **37,5 CL** 21.00

Saint Joseph, Domaine Boissonnet 41.00

Saint Joseph, Vignoble Boisseyt 46.00

Saint Joseph, Saut de l’Ange Blanc, Pierre-Jean Villa 55.00

Condrieu, Domaine Boissonnet 53.00

Condrieu « Jardin Suspendu », Pierre-Jean Villa 62.00

Ermitage, Philippe & Vincent Jaboulet 65.00

8.50 IGP DE L’ARDECHE Viognier, Domaine Vigier Dupré et Fils 23.50

BOURGOGNE Macon Fuissé, Domaine Cornin 36.00

Chablis 1er cru, Montée de Tonnerre, Brocard 46.00

Mâcon Charnay, Domaine de la Feuillarde 25.00

Saint Aubin 1er cru « En Montceau », Domaine Larue 48.00

Saint Véran « Les Plantés», Vignerons des Terres Secrètes 26.00

Pouilly Fuissé, Les Plessys, Dominique Cornin 46.00

Puligny Montrachet, Le Trezin, Domaine Larue 59.50

Santenay « Le Chainey », Domaine Claude Nouveau 42.00

ALSACE Pinot Gris « Steinweg », Domaine Fleith 29.00

Riesling « Vieilles Vignes », Domaine Schaeffer-Woerly 15.75 25.50

Riesling «Riquewihr», Domaine Trapet 30.00

Gewurztraminer, Gustave Lorentz 15.75 25.50

Gewurztraminer «Beblenheim», Domaine Trapet 30.00

Pinot Gris Grand Cru « Grains Nobles », Domaine Fleith 50 cl 55.00

6.50 PAYS DE LOIRE Sancerre, Domaine de Saint Pierre 18.00 33.00

6.50 Pouilly Fumé, Domaine du Bouchot, Pascal Kerbiquet 19.00 35.00

### ROSE WINES

Bandol, Delphine Aquadro **37,5 CL** 20.00 **75 CL** 32.00

Côtes de Provence cru classé,

Château Ste Marguerite 50 cl 22.00 30.00

Château Puech Haut, Argali, Languedoc 32.00

### € RED WINES

4,95 IGP DE L’ARDECHE Syrah, Domaine Vigier 24.00

3,90 LANGUEDOC Pic Saint Loup, Grande Cuvée, Domain de l’Hortus 42.00

3,15 COTES DU RHONE Saint Joseph, Domaine Boissonnet 50 cl 26.00

2,50 Saint Joseph, Domaine Boissonnet 21.00 41.00

3,50 Saint Joseph « Cuvée Bélive », Domaine Boissonnet 42.00

4,50 Saint Joseph « Les Royes », Domaine Courbis 45.00

3,00 Saint Joseph, Domaine du Chêne Magnum 75.00

3,00 Saint Joseph, Guy Farge 37.00

1,80 Saint Joseph « Les Rivoires », Vignoble de Boisseyt 53.00

0,50 Côtes du Rhône, Terra Vitis « Non Filtré » 22.00

0,60 Crozes Hermitage « Vieilles Vignes », Dom. du Murinais 19.00 33.00

### € VINS ROUGES A.O.C

Crozes Hermitage Nouvelere, P. & V. Jaboulet 35.00

Crozes Hermitage, Caprice de Valentin, Luc Tardy 44.00

Côte Rôtie « Cuvée Fortis », Domaine A. & S. Montez 34.00 65.00

Côte Rôtie « Carmina », Pierre-Jean Villa 65.00

Côte Rôtie, E. Guigal « La Mouline, La Landonne ou La Turquie » 275.00

Gigondas « Romane Machotte », Pierre Amadieu 20.00 36.00

Cornas « Cuvée Champelrose », Domaine Courbis 46.00

Châteauneuf du Pape, E. Guigal 30.00 55.00

Ermitage, Philippe et Vincent Jaboulet 75.00

€ BEAUJOLAIS Côte de Brouilly, Château Thivin, Domaine C. Geoffray 17.00 28.00

Moulin à Vent, Domaine Piron/Lameloise 28.00

Chenas « Quartz », Domaine Piron/Lameloise 26.00

Morgon, Louis Claude Desvignes 27.00

Julienas, Clos de Haute-Combe, Cuvée Prestige 26.00

Fleurie, Domaine de Fa, Antoine et Maxime Graillot 35.00

BORDEAUX Saint Estèphe, Château Beau-Site 23.00 43.00

Pomerol, Domaine de L’Eglise 38.00 69.00

LYONNAIS Coteaux du Lyonnais « Les Doyennes », Domaine du Clos St Marc 19.00

BOURGOGNE Givry 1er cru, En Veau, Domaine Masse 40.00

Santenay « Les Charmes Dessus », Domaine Claude Nouveau 40.00

Givry 1er cru, Clos Salomon, Ludovic du Gardin 45.00

Vosne-Romanée, Decelle-Villa 85.00

VAL DE LOIRE Sancerre, Domaine Saint Pierre 33.00

The wine list with the vintages is available on request to the Maître d’Hôtel as they may be modified according to our supplies.

In case of food allergy, please ask the Maître d’hôtel for the restaurant card enumerating allergens in the composition of our drinks.

**BRASSERIE  
GEORGES**