

BRASSERIE GEORGES

LYON – 1836

Menus for groups from 15 persons, valid until April 15th 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 Parfait Ti Punch, Pineapple and Passion Fruit

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

1 glass of 40 cl GEORGES Beer

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

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*

MENU GEORGES 2 - 34.00 € TTC

Terrine of Chicken Liver with Porto

Roasted Steak of Salmon, Cabbage and Cream of Bacon

Crispy Chocolate and Praline Cake

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

Celery Rémoulade, Preserved Salmon with Pink Peppercorn and Dill

Back of Cod with Preserved Onions and Thyme, Beaujolais Sauce, Braised Endives

Pastry with Vanilla and Salted Caramel of Guérande

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

Plate of Beaujolais Terrine, Jesus and Lyon Rosette, Parsley Ham and Grattons

Roasted Fillet of Sea Bass, Leaf Spinach and Ceps Mushrooms, Vermouth 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

Gravlax of Scottish Salmon "Red Label", Pink Peppercorn and Dill

Duck « Rossini-style » (roasted Breast, crystallized Wing, Foie Gras), Ceps and Potatoes with Parsley

Amarena (Chocolate Cherry Biscuit, Gianduja Mousse)

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

Brochette of Prawns and Scallops, Beluga Lentils, Butter Sauce of Nantes

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