

BRASSERIE GEORGES

LYON – 1836

Menus for groups from 15 persons, valid until July 1st 2022 - 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 - 34.50 € TTC

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

Frozen Nougat with Candied Fruit, Red Fruit Coulis

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

1 glass of 40 cl GEORGES Beer

MENU GEORGES 1 - 34.50 € 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 Shortbread Tart

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 - 35.50 € TTC

Terrine of Chicken Liver with Porto

Muslin of Pike with Tarragon, Leaf Spinach, Shellfish Coulis Sauce

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 – 36.50 € TTC

Poached Eggs, Herb Mayonnaise, Asparagus Tips, Croutons and Fried Onions

Braised Pig Shoulder with Rosemary, Sautéed Zucchini and Tomatoes

Pastry Cake with a Light Coconut Cream

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 – 45.00 € TTC

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

Roasted Sea Bass Fillet, Shellfish Juice Vinaigrette, Pan of Beans,
Confit Tomatoes and Spring Onions

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 - 48.00 € TTC

Ricotta Mackerel Rilletes and Espelette Pepper, Small Crunchy Biscuit

Roasted Back of Cod with Mustard Seed, Mashed Potatoes with Olive Oil,
Veal Sauce and Garlic Confit

Rhubarb and Vanilla Cheesecake

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 - 52.00 € TTC

Tuna Tataki, Quinoas Fresh Salad

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

Pistachio Chocolate Macaroon

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

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

MENU GEORGES 7 - 57.50 € TTC

Duck Foie Gras, Chutney of Apricots, Toasted Bread

Skewer of Prawns Marinated with Spice, Yellow Carrot Purée with Fried Onions and Flat Parsley

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