

BRASSERIE GEORGES

LYON – 1836

Menus for groups from 15 persons, valid until September 30th 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 Maître 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 of Beer GEORGES

MENU GEORGES 1 - 35.00 € 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 Tart

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

*Coteaux du Lyonnais Blanc or Chenas, Domaine de l'Ogre,
1 Bottle of 75 cl for 3 persons*

MENU GEORGES 2 - 36.00 € 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, Domaine de l'Ogre,
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

Provence-style Braised Pig Shoulder with Rosemary

Delichou (Mousseline and Chantilly Cream)

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

*Coteaux du Lyonnais Blanc or Chenas, Domaine de l'Ogre,
1 Bottle of 75 cl for 3 persons*

MENU GEORGES 4 – 46.00 € 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, Domaine de l'Ogre,
1 Bottle of 75 cl for 3 persons*

MENU GEORGES 5 - 48.00 € TTC

Tartine of Fresh Sardines Marinated in Olive Oil and Lemon

A Provençal Classic: Cooked Cod served with Aioli—a Garlic Mayonnaise Sauce

Apricot Sapphire (Blancmange, Apricot Heart, Pistachio Cake)

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

Chenas, Domaine de l'Ogre, 1 Bottle of 75cl for 3 persons

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MENU GEORGES 6 - 52.00 € TTC

Tuna Tataki (served cold), Quinoa Fresh Salad

Roasted Duck Breast with Porto, French Beans and Potatoes with Parsley

Bananachoc (Banana Cream and Chocolate Mousse)

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

Chenas, Domaine de l'Ogre, 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, Linguine with Vegetables

Baked Alaska Flambée

Coffee

Mineral Still or Sparkling Water, 1 Bottle for 2 persons

1 glass of Gewurztraminer Wine

Chenas, Domaine de l'Ogre, 1 Bottle of 75cl for 3 persons