

# BRASSERIE GEORGES

LYON – 1836

**Menus for groups minimum 15 persons, valid until September 30<sup>th</sup> 2024 - 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 - 38.00 € 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 - 38.00 € 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*

## **MENU GEORGES 2 - 39.00 € TTC**

Berry Lentil Salad with Chives, Sherry Vinegar Dressing

Local Pork and Pistachio Sausage in White Wine sauce,  
Served with Mashed Potatoes

St Genix Pink Pralines Floating Island, Vanilla Cream Custard

*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*

# BRASSERIE GEORGES

LYON – 1836

## **MENU GEORGES 3 – 42.00 € TTC**

Mimosa Eggs, Herb Mayonnaise, Roasted Bacon

Rabbit Leg Confit, Polenta and Tarragon Sauce

Cream Puff Pastry

*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 – 49.00 € TTC**

Burgundy-style 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 - 53.00 € TTC**

Lacquered Mackerel Fillets, Mashed Potatoes

Pan-fried Leg of Lamb with Rosemary, Summer Vegetables

Raspberry Macaroon

*Coffee*

*Mineral Still or Sparkling Water, 1 Bottle for 2 persons*

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

# BRASSERIE GEORGES

LYON – 1836

## **MENU GEORGES 6 - 55.00 € TTC**

Plate of Charcuterie  
(Rosette of Lyon, Parsley Ham and Serrano Ham)

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

Red Fruit Pavlova

*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 - 62.00 € TTC**

Duck Foie Gras, Chutney of Apricots, Toasted Bread

Brochette of Prawns, Linguine with Pesto Sauce

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*