

# BRASSERIE GEORGES

LYON — 1836

**Menus for a minimum of 15 persons, valid until September 30<sup>th</sup> 2025 - 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 - 39.00 € 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 - 40.00 € 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*

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## **MENU GEORGES 3 – 42.00 € TTC**

Pressed Ham with Vegetables, Herb Dressing

Pork Rack with Honey and Spices, Potatoes with Parsley

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**

Homemade Smoked Salmon, Dill Cream, Toasted Country Bread

Royal Sea Bream Fillet with Green Asparagus Tips,  
Shellfish Juice Vinaigrette

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**

Tuna Sashimi, Ginger Condiment, Wasabi

Duck Breast, Dauphinois-style Scalloped Potatoes, Porto Sauce

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*

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## **MENU GEORGES 6 - 55.00 € TTC**

Plate of Charcuterie  
(Rosette of Lyon, Pressed Ham with Vegetables and Serrano Ham)

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

Crispy Chocolate and Praline Cake

*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, Toasted Bread

Skewer of Shrimps, Pesto Linguini

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*