

BRASSERIE GEORGES

LYON — 1836

Menus for a minimum of 15 persons, valid until September 30th 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 Moulin à Vent, 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 Moulin à Vent, 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 Moulin à Vent, 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 Moulin à Vent, 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

Moulin à Vent, 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

Moulin à Vent, 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

Moulin à Vent, Domaine de l'Ogre, 1 Bottle of 75cl for 3 persons