

BRASSERIE GEORGES

LYON — 1836

GROUP MENUS FROM 15 PEOPLE MINIMUM, valid until April 29th, 2026

The dishes are given as a guide for requests beyond this date, as they could be modified.

SAME CHOICE MENU FOR ALL GUESTS - In case of food restriction (allergies) indicated in advance, we can arrange a replacement of the dishes at no additional cost.
Net prices per person, including taxes and services (12.75%).

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 – 40.00 € TTC

Terrine of Chicken Liver with Porto

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

Frozen Nougat with Candied Fruit, Red Fruit Coulis

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 LYONNAIS – 42.00 € TTC

Berry Lentil Salad with Chives, Sherry Vinegar Dressing

Local Pork and Pistachio Sausage in Red 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 RUSTIQUE – 48.00 € TTC

Choose 1 starter, 1 main course and 1 dessert

Pressed Beef with Seasonal Vegetables, Mustard Cream
OR
Leeks with Herb Dressing, Egg Mimosa and Crispy Onions

Pork Rack with Honey and Spices, Potatoes with Parsley
OR
Salmon Tournedos, Green Cabbage, Seasoned Sauce

Cream Puff Pastry
OR
Crispy Chocolate 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 PRESTIGE – 60.00 € TTC

Choose 1 starter, 1 main course and 1 dessert

Duck Foie Gras and Toasted Bread
OR
Homemade Smoked Salmon, Dill Cream, Toasted Country Bread

Forest Poultry Fricassee with Morels, Linguine
OR
Sea Bass Fillet with Beans, Shellfish Juice Dressing

Georges' Special Rum Baba
OR
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*