

BRASSERIE GEORGES

LYON — 1836

GROUP MENUS FROM 15 PEOPLE MINIMUM, valid until October 16th, 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

Mineral Still or Sparkling Water, 1 Bottle for 2 persons
1 glass of 40 cl of Beer GEORGES
Coffee

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

Mineral Still or Sparkling Water, 1 Bottle for 2 persons
Coteaux du Lyonnais Blanc or Chénas, Domaine de l'Ogre,
1 Bottle of 75 cl for 3 persons
Coffee

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

Mineral Still or Sparkling Water, 1 Bottle for 2 persons
Coteaux du Lyonnais Blanc or Chénas, Domaine de l'Ogre,
1 Bottle of 75 cl for 3 persons
Coffee

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MENU RUSTIQUE – 49.00 € TTC

Pressed Rabbit seasoned with Mustard and Tarragon

Roasted Duck Breast, Port Wine Sauce, French Scalloped Potatoes

Cream Puff Pastry

*Mineral Still or Sparkling Water, 1 Bottle for 2 persons
Coteaux du Lyonnais Blanc or Chénas, Domaine de l'Ogre,
1 Bottle of 75 cl for 3 persons
Coffee*

MENU PÊCHEUR – 55.00 € TTC

Salmon Carpaccio Marinated in Lemon and Dill

Grilled Prawns à la Plancha, Eggplant Caviar, Sauce Vierge

Molten Chocolate Cake with Whipped Cream

*Mineral Still or Sparkling Water, 1 Bottle for 2 persons
Coteaux du Lyonnais Blanc or Chénas, Domaine de l'Ogre,
1 Bottle of 75 cl for 3 persons
Coffee*

MENU PRESTIGE – 62.00 € TTC

Duck Foie Gras and Toasted Bread



Pistachio Sausage in a Homemade Brioche Bun, Red Wine Sauce, Salad of Mixed Greens

Baked Alaska Flambée

*Mineral Still or Sparkling Water, 1 Bottle for 2 persons
1 glass of Gewurztraminer Wine
Chénas, Domaine de l'Ogre, 1 Bottle of 75cl for 3 persons
Coffee*