

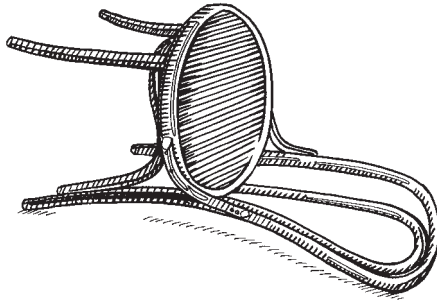
GEORGE

W.P.A.

WILLIAMS PARK AVENUE

Amsterdam

RESTAURANT



*'Now, my beloved friends,
let's open another bottle of wine.
And then you can all tell me
who you've been having affairs with.'*

EGGS

Poached eggs on brioche

Florentine w/ spinach & Hollandaise sauce15½

Norwegian w/ smoked salmon & Hollandaise sauce 17½

Benedict w/ ham & Hollandaise sauce16½

SANDWICHES *Sourdough*

Avocado feta

w/ pomegranate (optional w/ vegan cheese 🌱)15

Steak sandwich

w/ thinly sliced steak, caramelised onions,

cheese & chili17

CLUBS *w/ potato crisps*

Chicken avocado

w/ lettuce, red onion & wasabi 17½

Classic

w/ chicken, bacon, egg, lettuce & tomato18½

GEORGE ♥ VEGGIES

Whether you're vegetarian, vegan or 'veggie curious', you will find a number of carefully selected vegetarian and plant-based items on our menu.

The vegetarian dishes speak for themselves in the description. Our plant-based dishes are marked with a 🌱.

Any questions? Just ask our staff!

SALADS

<i>Niçoise salad w/ fresh tuna</i>	24½
<i>Caesar salad w/ chicken, anchovy & egg</i>	19½
<i>Kale - avocado salad w/ apple & yuzu dressing</i>	18
<i>add feta</i>	+1½

SOUPS

<i>French onion w/ gratinated cheese</i>	13
<i>Bisque w/ Dutch shrimps, Gruyère & rouille</i>	16½

OYSTERS

<i>Fines de Claires nr.3 Normandie (3 or 6 pcs.)</i>	
<i>w/ lemon & Mignonette</i>	13½ / 24
<i>Fines de Claires nr.3 Normandie (3 or 6 pcs.)</i>	
<i>w/ yuzu pearls & wasabi dressing</i>	16½ / 32

FRESH LOBSTER half or whole

Cold

<i>w/ homemade mayonnaise</i>	30 / 50
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Hot 'Thermidor'

<i>w/ creamy sauce of mustard, cognac & Gruyère</i> ...	32½ / 55
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*'Let's go for lunch, Daniel.
I'm unaccountably hungry today.'*



If you have a food allergy, intolerance or sensitivity please ask your waiter about ingredients in our dishes before you order your meal.

STARTERS

<i>Pizza tuna</i>	19
<i>Paling smoked eel & potato salad</i>	18½
<i>Tuna avocado tartare</i>	18
<i>Carpaccio w/ rocket & Parmesan</i>	16½
<i>Burrata w/ Heirloom tomatoes & basil</i>	17
<i>Toast aux champignons herb butter & brioche</i> ...	15½
<i>Whole globe artichoke* 🌱</i>	17

CAVIAR

<i>Osciètre caviar (10g / 30g)</i>	40 / 95
<i>blini's & condiments</i>	

PASTA

<i>Rigatoni Arrabiata</i>	18½
<i>Spaghetti Carbonara</i>	20½
<i>Truffle ravioli</i>	25

STEAK TARTARE *prepare á table*

<i>Naturel</i>	22
<i>w/ poached egg</i>	+ 1½
<i>w/ oyster</i>	+ 4½
<i>w/ Hennessy VSOP de cognac</i>	+ 5
<i>w/ 10 gram caviar</i>	+ 40
<i>w/ half lobster</i>	+ 30



I don't think it's tedious at all, quite the contrary. It's elegant and sumptuous.'

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MAINS

ALL MAINS ARE EX SIDE DISHES

MEAT

Bistro burger 19
add: bacon, cheese, avocado or egg per item 1½
Confit of duck w/ lentils 22
Grilled chicken (½ boneless chicken) 25
Tournedos w/ pepper sauce (200 gram) 37½

Steak frites... 27½
w/ herb butter (180 gram)

FISH

Moules w/ fennel sauce* 23½
Sliptong w/ remoulade sauce* 25
Salmon w/ sea greens & Beurre blanc 25½
Seabass w/ tomato, capers & parsley 25
Blackened tuna w/ soy foam 29
Sole meunière (± 500 gram)* 59

MEATLESS

Vegetarian & plant-based

Aubergine Provençal 🌱 19
Grilled green asparagus
w/ poached egg, black truffle, Hollandaise sauce & nuts.. 21
Tarte fine aux tomates
w/ Heirloom tomatoes, onion & feta 🌱 19

SIDES



*George W.P.A. uses fresh, seasonal products. Products marked * may be out of season.*

GREENS

<i>Haricots verts</i>	7
<i>Spinach sauteed w/ garlic</i>	7
<i>Rocket Parmesan salad w/ balsamico</i>	8
<i>Green salad w/ walnuts & mustard dressing</i> 🌱	6

POTATOES

<i>French fries</i>	6
<i>Mashed potatoes w/ black truffle</i>	7
<i>Pommes gratin</i>	7

KIDS MENU

<i>Pasta w/ tomato sauce</i>	9
<i>Mini hamburger w/ French fries</i>	12
<i>American pancakes w/ syrup</i>	9½

SMALL BITES

<i>French baguette & salted butter</i>	6½
<i>Olives w/ anchovy</i>	5½
<i>Nuts roasted & salted</i>	5
<i>Springrolls (8 pcs.)</i>	8
<i>Bitterballen (7 pcs.)</i>	10
<i>Cheese croquette by Holtkamp (2 pcs.) w/ toast</i>	10
<i>Shrimp croquette by Holtkamp (2 pcs.) w/ toast</i> ..	12½

*No, seriously Thomas,
we want to be entertained.
Tell us something confidential
and obscene.*



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DESSERTS

<i>Scroppino prepare a table</i>	13
<i>Crème brûlée</i>	11
<i>Île flottante</i>	12½
<i>Tarte tatin w/ vanilla ice cream</i>	11
<i>Chocolate gateau chaud w/ vanilla ice cream</i>	11
<i>Profiterole XL to share or not</i>	18
<i>w/ vanilla ice cream & chocolate sauce</i>	
<i>A scoop of ice cream</i>	3½
<i>vanilla, caramel-seasalt or lemon</i>	

Planche de fromage ... 17

DESSERT WINES

<i>Moscatel</i>	
<i>Añejo, Bodegas De Muller, Tarragona, Spain</i>	5
<i>Muscat de Rivesaltes</i>	
<i>Domaine Pouderoux, Roussillon, France</i>	6

PORT WINES

<i>Portal White</i>	5
<i>Portal Tawny</i>	6
<i>Portal 10 y.a. Tawny</i>	8

SPARKLING WINES*Glass / Bottle*

<i>Crémant de Bourgogne, Brut Réserve</i>	
<i>Bailly Lapierre, Burgundy, France</i>	9½ / 55
<i>Pol Roger Réserve</i>	
<i>Champagne, Brut, France</i>	16 / 90
<i>Ruinart, Blanc des Blanc</i>	
<i>Champagne, Ruinart, France</i>	160
<i>Ruinart, Blanc des Blanc Magnum</i>	
<i>Champagne, Ruinart, France</i>	270
<i>Louis Roederer, Collection 242</i>	
<i>Champagne, Brut, France (From the producer of Cristal)</i>	140

ROSÉ WINES*Glass / Bottle*

<i>George Rosé</i>	
<i>Languedoc-Roussillon, France</i>	7 / 35
<i>Aix Rosé</i>	
<i>Coteaux d'Aix-en-Provence, France</i>	10 / 50
<i>Aix Rosé Magnum</i>	
<i>Coteaux d'Aix-en-Provence, France (1½l)</i>	100
<i>Bernardus Rosé Magnum</i>	
<i>Coteaux d'Aix-en-Provence, France (1½l)</i>	100

WHITE WINES*Glass / Bottle**fresh & fruity*

<i>Verdejo 'Organic'</i>	
<i>De Haan Altes, Castilla-La Mancha Spain</i>	7 / 35
<i>Sauvignon blanc</i>	
<i>Domaine Caillou, Comté Tolosan France</i>	7½ / 37½
<i>Riesling 'Win Win'</i>	
<i>Von Winning, Germany 2022</i>	55
<i>Muros Antigos Vinho Verde</i>	
<i>Anselmo Mendes, Portugal 2022</i>	55
<i>Grüner Veltliner</i>	
<i>Fritsch, Wagram, Austria 2022</i>	55

** Wine is a hand-crafted, natural product.*

The harvest year and the year specified on our winelist could possibly differ.

<i>refined & aromatic</i>	<i>Glass / Bottle</i>
<i>Viognier</i>	
<i>Paul Mas, Languedoc, France</i>	8 / 40
<i>Pinot grigio</i>	
<i>Pizzolato, Veneto, Italy</i>	9 / 45
<i>Vermentino</i>	
<i>'Rolle', Chateau Grand Boise, Provence, France</i>	12 / 60
<i>Picpoul de Pinet</i>	
<i>Les Equilibristes, Languedoc, France 2022</i>	50
<i>Albariño</i>	
<i>Martin Codax, Rias Baixas, Spain 2022</i>	55
<i>Pouilly Fumé en Trévartin</i>	
<i>Domaine Henri Bourgeois, Loire, France 2022</i>	75
 <i>full & complex</i>	
<i>'Le George' Bourgogne Blanc</i>	
<i>Charnay-Lès-Mâcon, France</i>	11 / 55
<i>Chardonnay reserve</i>	
<i>Dumanet, Languedoc-Rousillon, France</i>	9 / 45
<i>Verdejo Belondrade 'The Blue One'</i>	
<i>Quinta apolonia, Rueda, Spain 2022</i>	55
<i>Chenin blanc</i>	
<i>Raats Old Vine, Stellenbosch, South Africa 2022</i>	75
<i>Chardonnay, Bernardus</i>	
<i>Monterey Country, California, USA 2021</i>	80
<i>Chablis AOC 'Gilbert Picq'</i>	
<i>Gilbert Picq, Burgundy, France 2021</i>	80
<i>Pouilly Fuissé 'Les Pierrottes'</i>	
<i>Domaine du Clos des Rocks, Burgundy 2022</i>	95
<i>Viré-Clessé 'Clos du Buc'</i>	
<i>Domaine Jean-Marie Chaland, Burgundy, France 2020</i> ...	110
<i>Chateauneuf du Pape, Vieilles Vignes</i>	
<i>Maison Tardieu-Laurent, Rhone, France 2020</i>	120
<i>Viognier, Condrieu, AOC 'Les Chaillets</i>	
<i>Yves Cuilleron, Rhone, France 2021</i>	140
<i>Meursault Les Durots</i>	
<i>Domaine Bohrmann, Burgundy, France, 2021</i>	150
<i>Chassange Montrachet</i>	
<i>Louis Latour, Burgundy, France 2020</i>	170
<i>Puligny-Montrachet 'Les Tremblots'</i>	
<i>Domaine Hubert Lamy, Burgundy, France 2020</i>	225

RED WINES

Glass / Bottle

fresh & fruity

Merlot

Luck & Jack, Languedoc-Roussillon, France 7 / 35

Pinot Noir

Italo Cescon, Il Tralchetto, Veneto, Italy 11 / 55

Barbera d'Alba

Pio Ceasare, Piemonte, Italy 2022..... 65

Fleurie

Maison Louis Latour, Beaujolais, France 2020..... 70

refined & aromatic

Côtes Du Rhône

Les Lauzières, Maison Tardieu-Laurent, France 8 / 40

Morgon prestige

Domaine Anita, Cru de Beaujolais, France 13½ / 67½

Quinta Nova 'Unoaked'

Douro, Portugal 2021 55

Rioja Tinto Crianza doca Organic 'La Montesa'

Palacios Remondo, Spain 2021 55

Ribera del Duero

Do Jaros, Spain 2019 65

Haut Cotes de Nuit

Remoriquet, Burgundy, France 2017 70

Mercury 'En Sazenay' 1e cru

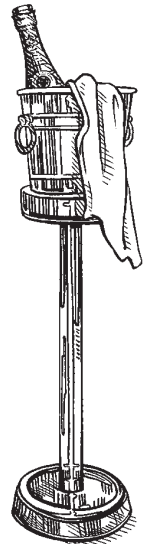
Domaine de Suremain, Burgundy, France 2020 125

Pomerol

Château Bourgneuf, Bordeaux, France 2016 150

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intense & powerful

Malbec, Appellations La Consulta

Catena Zapata, Mendoza, Argentina 10 / 50

Saint-Emilion Grand Cru

Chateau Fougueryat, Bordeaux, France 14 / 70

Valpolicella Ripasso Superiore

Tedeschi, Capitel San Rocco, Italy 2019 65

Le Haut-Médoc de Giscours

Chateau Giscours, Bordeaux, France 2020 85

Priorat, DOCa Les Terrasses

Alvaro Palacios, Spain 2021 85

Amarone della Valpolicella

Tedeschi, Veneto, Italy 2020 115

Chateauneuf-du-Pape

Clos Saint Jean, Rhone, France 2020 120

Ornellaia, 'La Serre Nuove'

Tuscany, Italy 2021 130

Ornellaia, 'La Serre Nuove' Magnum (1½L)

Ornellaia, Tuscany, Italy 2019 250

Chateau Gloria, Saint-Julien

Cru Bourgeois, Medoc, Bordeaux, France 2018 140

Barolo

Pio Cesare, Piemonte, Italy 2018 160

Gevry Chambertin 'Ostrea'

Trépet Père & fils, Bourgogne, France 2017 160

Chateau Giscours, 3ème Grand Cru Classé

Chateau Giscours, Margaux, France 2012 225

APERITIF

<i>Pernod</i>	6
<i>Lillet vermouth Bianco Rosé Rosso</i>	6
<i>Noilly Prat Extra Dry</i>	6
<i>Campari</i>	6

BEERS

draft

<i>Pilsener 0.18l / 0.25l / 0.5l</i>	3 ¹ / ₃ / 4 / 8
<i>Brouwerij 't IJ - IJwit</i>	7

bottle

<i>Eeuwige Jeugd - Lellebel (Blond)</i>	7
<i>Jopen - Mooie Nel (IPA)</i>	7
<i>Heineken 0.0%</i>	4½
<i>Brouwerij 't IJ - Vrijwit 0.5%</i>	7

SPRITZ & SPARKLING

George Spritz

<i>Lillet vermouth rosé, prosecco, Fever-Tree Raspberry & Rhubarb Tonic & pomegranate</i>	13
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Aperol Spritz

<i>Aperol, prosecco, eau gazeuse & orange</i>	11
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Kirr Royal

<i>Crème de cassis & champagne</i>	16½
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Mimosa

<i>Prosecco, orange juice & Cointreau</i>	9
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Bellini

<i>Prosecco, peach & vanilla syrup</i>	9
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LOWBALL & MARTINI

Margarita

Tecan tequila, Cointreau & salt13

Paloma

Tecan tequila, lime & Sparkling Pink Grapefruit12½

Moscow Mule

Vodka, Fever-Tree Ginger Beer, lime & bitters 12½

Negroni

Gin, Campari & Lillet vermouth rosso 11½

Amaretto Sour

Disaronno Amaretto, lemon & sugar syrup 11½

Basil Smash

Gin, lime juice, sugar syrup & basil 12½

Espresso Martini

Vodka, coffee liquor & espresso 13½

Pornstar Martini

Vodka, passionfruit, egg white, vanilla & prosecco shot14½

HIGHBALL

Bloody Mary

Vodka & spiced tomato juice 12½

Tanqueray & Fever-Tree Indian Tonic

w/ lemon 12½

Hendricks & Fever-Tree Elderflower Tonic

w/ cucumber 14½

Hermit & Fever-Tree Mediterranean Tonic

w/ seagreens & grapefruit 15½

Copperhead & Fever-Tree Mediterranean Tonic

w/ grapefruit 15½

NON-ALCOHOLIC COCKTAILS

Virgin Mary

Spiced tomato juice w/ celery 8½

Virgin Basil smash

0.0 Gin, lime juice, sugar syrup & basil..... 9½

George mint & passion

w/ passionfruit, sparkling water, mint & lime 8½

Apple & ginger

w/ Fever-Tree Ginger Ale, Monin green apple syrup,

lemon juice & rosemary 8½

LIQUOR

<i>George limoncello di Filletto</i>	7
<i>Baileys</i>	6
<i>Cointreau</i>	6
<i>Tia Maria</i>	6
<i>Kahlua</i>	6
<i>Disaronno Amaretto</i>	6
<i>Licor 43</i>	6
<i>Molinari sambuca</i>	6

TEQUILA

<i>Tecan reposado blanco</i>	7½
<i>Patron anejo</i>	9½

DUTCH JENEVER

<i>Van Wees young jenever</i>	5
<i>Van Wees old jenever</i>	5

WHISKEY

<i>Jameson Irish</i>	6
<i>Jack Daniels</i>	6½
<i>Johnny Walker Red Label</i>	6½
<i>Maker's Mark Bourbon</i>	7
<i>Glenmorangie 12y</i>	8½
<i>Lagavulin 16y</i>	16

DIGESTIVES

<i>Hennessy V.S.O.P de cognac</i>	9½
<i>Nonino grappa moscato</i>	8½
<i>Chateau du Breuil 8y calvados</i>	9½
<i>Vaghi 10y Bas armagnac</i>	6½

GEORGE COFFEE & TEA

choose your milk: whole milk,

coconut milk, almond milk or oat milk (+1)

or add your flavour: noisette, vanilla or caramel (+½)

<i>Espresso</i>	3½
<i>Double espresso</i>	4¼
<i>Espresso macchiato</i>	3½
<i>Coffee</i>	3½
<i>Cappuccino</i>	4
<i>Latte macchiato</i>	4½
<i>Selection of tea</i>	3¾
<i>Fresh mint tea</i>	4¼
<i>Fresh ginger tea</i>	4¼
<i>w/ orange, mint or lemon</i>	+ 1
<i>Hot chocolate</i>	5
<i>Hot chocolate w/ cream</i>	6
<i>Irish - Spanish - Italian coffee</i>	9
<i>Iced latte</i>	7

JUICES

<i>Orange juice</i>	6½
<i>Citron presse w/ Marie-Stella-Maris</i>	5
<i>Big Tom tomato juice</i>	4¾
<i>Schulp organic apple juice</i>	4½

SODAS

<i>Coca Cola regular / zero</i>	4
<i>Orangina</i>	4
<i>Sprite</i>	4
<i>Bos ice tea lemon / peach</i>	4½
<i>Fever-Tree Indian Tonic / Elderflower Tonic / Mediterranean Tonic / Raspberry & Rhubarb Tonic / Bitter Lemon / Sparkling Pink Grapefruit / Ginger Ale / Ginger Beer</i>	4¾

WATER

<i>Marie-Stella-Maris still / sparkling 0,25l</i>	4
<i>Marie-Stella-Maris still / sparkling 0,75l</i>	7½



WILLEMSPARKWEG 74 | 1071 HK AMSTERDAM

GEORGEWPA.NL |  @GEORGEAMSTERDAM

T 020 737 10 35

