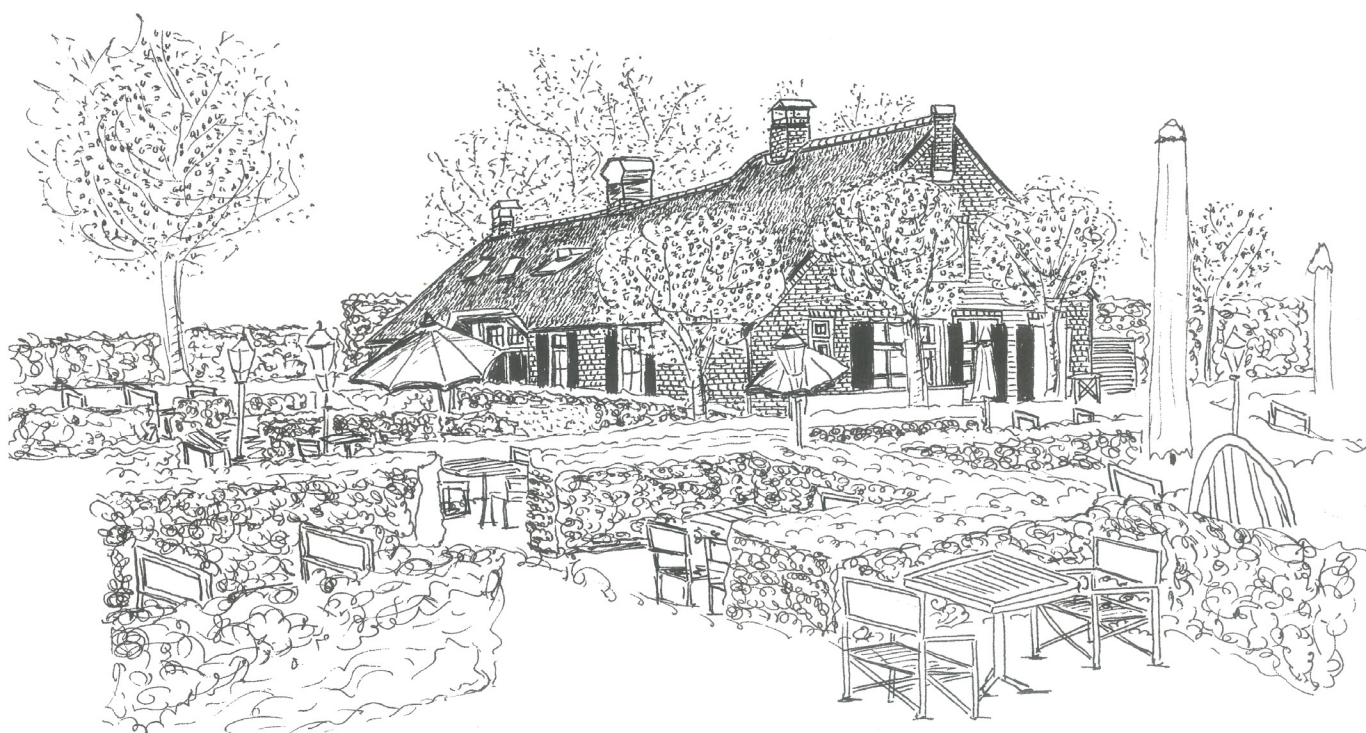



# GEORGE L.A.



NAARDERSTRAAT 46 | 1251 BD LAREN  
GEORGELA.NL |  @GEORGEAMSTERDAM  
T +31 (0) 35 737 00 20

## EGGS

Poached eggs on brioche & Hollandaise sauce	
Florentine w/ spinach	15½
Norwegian w/ smoked salmon	17½
Benedict w/ ham	16½

## SANDWICHES Sourdough bread

Avocado w/ feta & pomegranate (optional w/ vegan cheese) 🌱	15
Steak sandwich w/ thinly sliced steak, fried onions, melted cheese & chili	17

## CLUBS w/ potato crisps

Chicken avocado w/ lettuce, red onion & wasabi	17½
Classic w/ chicken, bacon, egg, lettuce & tomato	18½

## CROQUES

Croque monsieur	14
Croque madame w/ pan-fried egg	15

## SALADS

Niçoise salad w/ fresh tuna	24½
Riche du mer w/ lobster, smoked salmon, fresh tuna & paling	31½
Caesar salad w/ chicken, anchovy & a perfect egg	19½
Kale-avocado salad w/ corn crunch & yuzu dressing 🌱	18



## OYSTERS

### Cold

Fines de Claires nr.3 Normandie (1 or 6 pcs.)	4½ / 24
w/ lemon & Mignonette	
Fines de Claires nr.3 Normandie (1 or 3 pcs.)	6 / 17
w/ lemon & yuzu	

### Hot

Oysters Rockefeller (1 or 3 pcs.)	6 / 17
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## FRESH LOBSTER half or whole

### EX SIDE DISHES

### Cold

w/ homemade mayonnaise	30 / 50
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### Hot

Thermidor w/ creamy sauce of mustard, cognac & Gruyère	30½ / 55
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## STARTERS

Pizza tuna	19
Paling w/ horseradish & brioche	18½
Tuna avocado tartare	18
Whole globe artichoke*	17
Burrata w/ Heirloom tomatoes & basil	17
Toast aux champignons w/ classic herb butter & brioche	15½
Canard Fumé & Rillettes	17½
Carpaccio w/ rocket & Parmesan	16½

## SOUPS

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

## 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!

## PASTA

Rigatoni Arrabiata	18½
Spaghetti Carbonara	20½
Truffle ravioli	25
Bacalhau ravioli w/ lobster sauce	26

ALL MAINS ARE EX SIDE DISHES

## MEAT

Bistro burger	22
add: bacon, cheese, avocado or egg	per item 1½
Steak tartare	22
w/ poached egg	+1½
Confit of duck w/ lentils	22
Steak frites w/ herb butter (180 gram)	27½
Tournedos w/ pepper sauce (200 gram)	37½
Rib-eye steak w/ Béarnaise sauce (300 gram)	39½

## FISH

Moules* w/ fennel sauce	23½
Sliptong* w/ remoulade sauce	25
Salmon w/ sea greens & Beurre blanc	25½
Steamed seabass w/ vegetables	25
Blackened tuna w/ soy foam	29
Sole meunière* (±500 gram)	59

## POULET NOIR Rotissoir grilled

Free range chicken

Half/Whole	22 / 35
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Natural w/ just a little pepper & salt

Herbs w/ thyme, garlic, rosemary & lemon

Spicy w/ bell pepper, garlic & chili

## MEATLESS

Vegetarian & plant-based

Aubergine Provencal	19
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Tarte fine aux tomates

w/ heirloom tomatoes, onion & vegan feta 🌱 19

Grilled green asparagus

w/ poached egg, black truffle, nuts &

Hollandaise sauce 21

## KIDS MENU

Pasta w/ tomato sauce	10
Mini hamburger w/ French fries	12
American pancakes w/ syrup	9½
Fishsticks & chips	11

## GREENS

Haricots verts	7½
Spinach sauteed w/ garlic	7½
Rocket Parmesan salad w/ Balsamico	8½
Green salad w/ walnuts & mustard dressing 🌱	6½

## POTATOES

French fries	7
Sweet potato fries w/ chili mayonaise	7½
Mashed potatoes w/ black truffle	7½
Pommes gratin	7½

## CHEF'S SPECIAL

Check the black board  
or just ask your waiter to  
find out what we have to offer  
today

## SMALL BITES

French baguette & salted butter	6½
Olives w/ anchovy	5½
Nuts roasted & salted	5
Springrolls (8 pcs.)	8
Bitterballen (7 pcs.)	10
Cheese croquette Holtkamp (2 pcs.)& toast	10
Shrimp croquette Holtkamp (2 pcs.)& toast	12½
Nachos w/ cheese, guacamole, sour cream, salsa & jalapeños	13½

## CHEESE

Planche de fromage	17
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## DESSERTS

Crème brûlée	11
Île flottante	12½
Tarte tatin w/ vanilla ice cream	11
Chocolate gateau chaud w/ vanilla ice cream	11
Scoop of ice cream	
Vanilla, caramel seasalt or lemon	3½

## DESSERT WINES

ES. Moscatel	
Añejo, Bodegas De Muller, Tarragona	5
FR. Muscat de Rivesaltes	
Domaine Pouderoux, Roussillon	6

## PORT WINES

Portal White	5
Portal Tawny	6
Portal 10 y.a. Tawny	8