

GEORGETTE

C A F É

P.C. Hoofstraat · Amsterdam



M E N U

BREAKFAST

GREEK YOGHURT, 13
house-made granola & mixed berries

ACAI-SKYR BOWL, 15
puffed seeds & berries

AMERICAN PANCAKES, 14
banana & blueberries

EGGS

EGGS GEORGETTE, 16
avocado & eggs, chili and fresh green herbs

EGGS FLORENTINE, 15
poached eggs, spinach & Hollandaise sauce

EGGS BENEDICT, 16
poached eggs, ham & Hollandaise sauce

EGGS NORWEGIAN, 17
poached eggs, smoked salmon & Hollandaise sauce

SANDWICHES

CROQUE MONSIEUR, 12

CROQUE MADAME, 13
w/ pan-fried egg

GREEK FETA CHEESE & AVOCADO, 13
pomegranate & herb oil
(Optional w/ vegan cheese)

CLUB CLASSIC, 16½
w/ chicken, bacon, egg, lettuce, tomato & potato crisps

LEMON GRILLED CHICKEN, 15
w/ avocado, wasabi mayo & pickled radish

PHILLY STEAK, 16
*w/ thinly sliced sirloinsteak, fried onions,
melted cheese & chili*

SMOKED SALMON, 17
soft boiled egg, red onion, horseradish sauce

SOUPS

SERVED W/ FRENCH BREAD

TOMATO SOUP, 11
w/ sundried tomato & basil

GOLDEN CHICKEN BOUILLON, 10
leek & chicken

SALADS

BURRATA, 18
w/ Heirloom tomatoes & basil

KALE - AVOCADO SALAD, 19
w/ corn crunch & yuzu dressing

COBB SALAD, 19
*w/ green salad, tomato, avocado, egg, emmentaler,
ham & chicken*

CAESAR SALAD, 20
*free range chicken, radicchio, anchovy,
egg & Parmesan*

SPICY RAW TUNA, 24
edamame, corn, radish, avocado & crispy quinoa

pâtisserie

Daily selection of fresh baked pastries
including macarons, cakes and croissants.

See our cake counter.

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!

CLASSICS

"PIZZA" TUNA, 19
raw tuna, crispy filo, cucumber & wasabi

CARPACCIO, 19
w/ Parmesan cheese, rocket & olive oil

*SALMON MISO, 26
w/ corncrunch & grilled lettuce

PASTA MEATBALLS, 21

*CHICKEN PAILLARD, 24
w/ lemon, rockets & spicy tomato sauce

*STEAK FRITES, 27
w/ herb butter (180 gram)

*STEAK TARTARE, 25
a George classic

*served with french fries & green salad

BURGERS

BEETROOT-CHEESE BURGER, € 16
w/ jalapeno's & fried onions

BISTRO BURGER, 19
*Black Angus beef, brioche bun, matured cheese,
cured bacon & special sauce*

SIDES

FRENCH BAGGUETTE, 6
w/ salted butter

CRISPY SWEET POTATO FRIES, 7½
chili, parsley, & garlic

FRENCH FRIES, 6
homemade mayonnaise

GREEN SALAD, € 5½
walnuts & Dyon Vinaigrette

SPINACH, 6½
garlic & olive oil

BARBITES

CRISPY SWEET POTATO FRIES, 7½
chili, parsley, & garlic

FRENCH FRIES, 6
homemade mayonnaise

BITTERBALLEN, 9½
w/ wholegrain mustard

OLIVES, 4
spanish olives stuffed w/ anchovy

CHEESE CROQUETTES, 7
Holtkamp (2 pcs.)

SHRIMP CROQUETTES, 10
Holtkamp (2 pcs.)

MIXED TOAST NUTS, 5
selected & roasted nuts & dried fruits

VEGETABLE GYOZA'S, 10
asian dumplings, crispy baked w/ cucumber & sriracha aioli

FRIED PRAWNS, 11
w/ little gem & mint (5 pcs.)

Check our mirror for
special offers

GEORGETTE CAFÉ

P.C. HOOFTSTRAAT 87

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WWW.CAFEGEORGETTE.NL

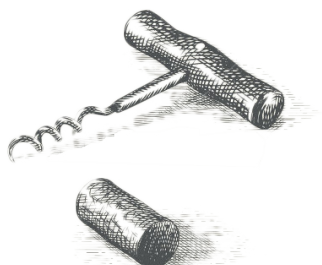
📷 @GEORGEAMSTERDAM

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

CHAMPAGNE

POL ROGER RÉSERV, *Brut*, 16 | 85

LOUIS ROEDERER, *Collection*, 135



white wines

FR | SAUVIGNON BLANC, 7 | 35
Domaine Guillaman, Côtes de Gascogne

FR | CHARDONNAY, 8 | 40
Dumanet, Languedoc

IT | PINOT GRIGIO, 9½ | 47½
Alto Adige, Tiefenbrunner

USA | CHARDONNAY
FRANCIS FORD COPPOLA, 14 | 70
Directors cut, Russian River, California

FR | SANCERRE, 70
Domaine Henri Bourgeois, Le Baronnes, Loire

rosé

FR | GEORGE ROSÉ, 7 | 35
Languedoc, Roussillon

FR | AIX ROSÉ, 9½ | 47½
Coteaux d'Aix, Provence

red wines

FR | MERLOT, 7 | 35
Luc & Jack, Languedoc

ARG | MALBEC, 9½ | 47½
Catena Zapata, Mendoza

USA | PINOT NOIR, 10 | 50
Francis Ford Coppola, California

FR | SAINT EMILION GRAND CRU, 13½ | 67½
Chateau Fougeryat, Bordeaux

cocktail

GEORGE SPRITZ, 11½
*George limoncello di Filletto, prosecco,
eau gazeuse, fresh mint & citron*

APEROL SPRITZ, 11½
Aperol, Prosecco, eau gazeuse & orange

BLOODY MARY, 13
Grey Goose, Worchester, tabasco, lemon

MIMOSA, 15
Champagne & orange juice

virgin cocktail

VIRGIN MARY, 9
GEORGE LEMONADE, 9
*Monin green apple, lime juice, Fentimans
Ginger Ale, angostura bitter & rosemary*

gin & tonic

HENDRICKS, 15
Fentimans Indian Tonic & cucumber
GIN MARE, 16
Fentimans yuzu tonic, rosemary & grapefruit

beers

HEINEKEN, 4½
HEINEKEN 0.0 %, 3½
BROUWERIJ 'T IJ, 6½
Vrijwit 0.5%
SEASONAL BEER 6½

sodas

COCA-COLA, 4
Regular | Zero
ORANGINA, 4
BOS ICE TEA, 4
Lemon | Peach
FENTIMANS 4½
*Indian Tonic | Yuzu Tonic | Bitter Lemon
Ginger Ale | Gingerbeer*
DOUBLE DUTCH, 4½
Cucumber & watermelon soda

waters

MARIE-STELLA-MARIS, 3¼
Still | Sparkling 0,25 l
MARIE-STELLA-MARIS, 7¼
Still | Sparkling 0,75 l

coffee & tea

ESPRESSO, 3½
DOUBLE ESPRESSO, 4½
ESPRESSO MACCHIATO, 3½
ESPRESSO CORTADO, 3½
COFFEE, 3½
CAPPUCCINO, 4
CAFÉ AU LAIT, 4
LATTE MACCHIATO, 4
FLAT WHITE, 4½
EXTRA SHOT, 1½
EXTRA FLAVOUR, ½
vanilla, noisette or caramel

choose your milk

ORGANIC WHOLE OR LOW-FAT SKIMMED
SOY MILK, ½
OAT MILK, ¾

ICED COFFEE, 4½
SELECTION OF TEA, 4
FRESH MINT TEA, 4½
FRESH GINGER TEA, 4½
CHAI LATTE, 4½



juices

ORANGE JUICE, 5 | 6½
CITRON PRESSÉ, 5
BIG TOM TOMATO JUICE, 4½
ORGANIC APPLE JUICE, 4
GINGER SHOT, 4½

smoothies

RED FRUIT, 8
MORNING BREAK, 8
GREEN SHOT, 8

Thank You for coming to our Restaurant. Please Come Again.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.