

# GEORGETTE

C A F É

*P.C. Hoofstraat · Amsterdam*



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M E N U

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## EGGS

EGGS GEORGETTE, 14  
*avocado & eggs, chili and fresh green herbs*

EGGS FLORENTINE, 13  
*poached eggs, spinach & Hollandaise sauce*

EGGS BENEDICT, 14  
*poached eggs, ham & Hollandaise sauce*

EGGS NORWEGIAN, 16  
*poached eggs, smoked salmon & Hollandaise sauce*

## SANDWICHES

CROQUE MONSIEUR, 11

CROQUE MADAME, 12  
*w/ pan-fried egg*

GREEK FETA CHEESE, 12  
*pomegranate & herb oil*  
*(Optional w/ vegan cheese) 🌱*

AUBERGINE, 🌱 12  
*w/ lettuce, tomato, Savora mayonnaise*

CLUB CLASSIC, 14½  
*w/ chicken, bacon, egg, lettuce, tomato & French fries*

LEMON GRILLED CHICKEN, 14  
*wasabi mayo & pickled radish*

PHILLY STEAK, 15  
*w/ melted cheese, kimchi & spicy mayonnaise*

SMOKED SALMON, 16  
*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, 15  
*w/ Heirloom tomatoes & basil*

COUSCOUS SALAD, 16  
*w/ grilled halloumi cheese, jalapeno, olives, bell peppers, walnuts, apricots & yoghurt dressing*

KALE - AVOCADO SALAD, 🌱 18  
*w/ corn crunch & yuzu dressing*

COBB SALAD, 17  
*w/ green salad, tomato, avocado, egg, emmentaler, ham & chicken*

CAESAR SALAD, 19  
*free range chicken, radicchio, anchovy, egg & Parmesan*

SPICY RAW TUNA, 20  
*edamame, corn, radish, avocado & crispy quinoa*

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, 18  
*raw tuna, crispy filo, cucumber & wasabi*

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

BLACKENED TUNA STEAK, 26  
*soy sauce & wasabi*

PASTA MEATBALLS, 18½

\*CHICKEN PAILLARD, 22  
*w/ lemon, rockets & spicy tomato sauce*

\*STEAK FRITES, 21.5  
*w/ herb butter (160 gram)*

\*STEAK TARTARE, 23  
*a George classic*

\*served with french fries & green salad

## BURGERS

HALLOUMI BURGER, 15  
*w/ grilled halloumi cheese, arrabiata sauce,  
portobello & jalapeno's*

BISTRO BURGER, 18  
*Black Angus beef, brioche bun, matured cheese,  
cured bacon & special sauce*

SALMON BURGER, 17  
*w/ butterhead lettuce, dill, pickles & mustard mayonnaise*

## SIDES

FRENCH BAGUETTE, 5  
*w/ salted butter*

CRISPY SWEET POTATO FRIES, 6  
*chili, parsley, & garlic*

FRENCH FRIES, 5  
*homemade mayonnaise*

GREEN SALAD, 5  
*walnuts & Dyon Vinaigrette*

SPINACH, 5  
*garlic & olive oil*

GEORGETTE CAFÉ

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 @GEORGEAMSTERDAM

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

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coffee & tea

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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, hazelnut 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

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juices

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

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smoothies

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

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virgin cocktail

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

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sodas

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

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water

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MARIE-STELLA-MARIS, 3¾  
*Still | Sparkling 0,25 l*  
MARIE-STELLA-MARIS, 7¼  
*Still | Sparkling 0,75 l*

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beers

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HEINEKEN LONGNECK, 5  
HEINEKEN 0.0 %, 3½  
BRUYS SELTZER, 6½  
*Perfectly Pure*  
SEASONAL BEER 5½

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gin & tonic

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

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cocktail

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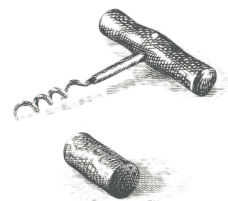
APEROL SPRITZ, 11½  
*Aperol, Prosecco, eau gazeuse & orange*  
ST GERMAIN SPRITZ, 11½  
*Liqueur St-Germain, Prosecco, eau gazeuse &  
citron jaune*  
BLOODY MARY, 13  
*Grey Goose, Worchester, tabasco, lemon*  
MIMOSA, 15  
*R. de Ruinart & orange juice*  
SKINNY DIVA, 11½  
*Bruys Seltzer perfect pure,  
dash of Limoncello & lime twist*

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white wines

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FR | SAUVIGNON BLANC, 7 | 35  
*Domaine Guillaman, Côtes de Gascogne*  
FR | CHARDONNAY, 8 | 40  
*Dumanet, Languedoc*  
IT | PINOT GRIGIO, 9 | 45  
*Alto Adige, Tiefenbrunner*  
ZA | CHABLIS, 12 | 60  
*Gilbert picq, Bourgogne*  
FR | SANCERRE, 70  
*Domaine Henri Bourgeois, Le Baronnes, Loire*



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red wines

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FR | MERLOT, 7 | 35  
*Luc & Jack, Languedoc*  
ARG | MALBEC, 9 | 45  
*Catena Zapata, Mendoza*  
USA | PINOT NOIR, 9½ | 49  
*Francis Ford Coppola, California*  
FR | SAINT EMILION GRAND CRU, 11½ | 57½  
*Chateau Fougeryat, Bordeaux*

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rosé

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FR | GEORGE ROSÉ, 6½ | 32½  
*Languedoc, Roussillon*  
FR | AIX ROSÉ, 8½ | 42½  
*Coteaux d'Aix, Provence*

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CHAMPAGNE

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R. de RUINART Brut, 16 | 95  
DOM PÉRIGNON, 250

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.