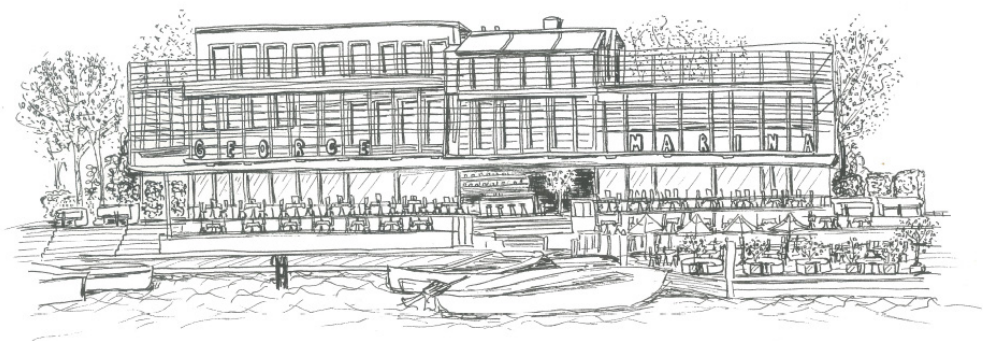


# GEORGE MARINA



## **EGGS** Poached eggs on brioche

<i>Florentine w/ spinach &amp; Hollandaise sauce</i>	13
<i>Norwegian w/ smoked salmon &amp; Hollandaise sauce</i>	16
<i>Benedict w/ ham &amp; Hollandaise sauce</i>	14

## **TOAST** Sourdough bread

<i>Aubergine</i> 🌱	11½
<i>w/ lettuce, tomato, Savora mayonnaise</i>	
<i>Avocado w/ feta &amp; pomegranate</i>	12
<i>(Optional w/ vegan cheese)</i> 🌱	
<i>Philly Steak</i>	14½
<i>w/ melted cheese, kimchi &amp; spicy mayonnaise</i>	

## **CLUBS** w/ French fries

<i>Club Classic</i>	14
<i>w/ chicken, bacon, egg, lettuce &amp; tomato</i>	
<i>Club Nordique</i>	17½
<i>w/ smoked salmon, crab, lettuce, cucumber &amp; onion</i>	

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## SALADS

Caesar salad <i>w/ chicken, anchovy &amp; a perfect egg</i>	17½
Niçoise salad <i>w/ fresh tuna</i>	22
Kale - avocado salad <i>w/ corn crunch &amp; yuzu dressing</i> 🌱	16
Salade riche <i>w/ lobster, smoked salmon, egg, steak tartare &amp; foie gras royale.</i> ©	26
© A conscious alternative to foie gras	

## STARTERS

Tomato soup	9
Pizza tuna	16½
Pizza crab & avocado	17
Shrimp cocktail	17
Tuna avocado tartare	16½
Whole globe artichoke* 🌱	13
Beetroot & goat cheese <i>(Optional w/ vegan cheese)</i> 🌱	15
Carpaccio	15
Steak tartare (100gr)	16

GEORGE ♥ VEGGIES

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## OYSTERS & CLAMS

*Served w/ lemon & red wine -shallot vinaigrette*

### GOLD

Fines de Claires nr.3 Normandie (6 pcs.)	24
Creuses de Zélande nr.3* (6 pcs.)	24
Plateau d'huitres selection of 6 oysters	24

### HOT

Oysters Rockefeller (3 pcs.) <i>w/ spinach &amp; Hollandaise sauce</i>	15
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Asian style steamed oysters (3 pcs.) <i>w/ ginger &amp; chili</i>	15
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Sauteed clams & prawns <i>w/ garlic, parsley, white wine &amp; toasted bread</i>	18
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## FRESH LOBSTER *half or whole* *served with French fries & green salad*

GOLD <i>w/ homemade mayonnaise</i>	22 / 40
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HOT 'THERMIDOR' <i>creamy sauce of mustard, cognac &amp; Gruyère</i>	25 / 45
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## MARINA SEAFOOD PLATEAU

*served w/ passion fruit-yuzu vinaigrette, red wine vinaigrette & mayonnaise*

PLATEAU GEORGE <i>selection of 6 oysters, Dutch shrimp &amp; Nordic pink shrimps, marinated mussels, ¼ cooked lobster &amp; fresh red crab salad</i>	60
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PLATEAU GEORGE XL <i>selection of 18 oysters, Dutch shrimp &amp; Nordic pink shrimps, marinated mussels, ½ cooked lobster &amp; fresh red crab salad</i>	145
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*George Marina uses fresh, seasonal products. Products marked \* may be out of season.*



## SUSHI ROLLS *w/ kizami, wasabi & ginger*

Green maki roll <i>🌿</i>	15
<i>w/ savoy cabbage, asparagus, avocado &amp; pandan sauce</i>	
Spicy tuna roll	18
<i>w/ tuna, tuna tartare, cucumber, avocado &amp; chili</i>	
Flamed salmon roll	17
<i>w/ flame torched salmon, avocado, cucumber &amp; wasabi sesame</i>	
Unagi dragon roll	19
<i>w/ deepfried prawns &amp; Japanese eel</i>	
Crunchy prawn roll	18
<i>w/ deepfried prawns, avocado, cucumber &amp; tanuki</i>	
California roll	20
<i>w/ crab, avocado &amp; ikura caviar</i>	
Crispy soft shell crab roll	19
<i>deepfried roll w/ soft shell crab, mango &amp; avocado</i>	
Chicken mango roll	16
<i>w/ avocado, cucumber, crispy chicken &amp; ikura caviar</i>	

## NIGIRI *w/ kizami, wasabi & ginger (2 pcs.)*

Tuna & masago caviar	15
Sirloin beef & truffle teriyaki	10
King mushroom, enoki & asparagus <i>🌿</i>	8

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**MAKI** *w/ kizami, wasabi & ginger (8pcs.)*

Cucumber 🍴	8
Avocado 🍴	9
Salmon	10

**SASHIMI** *w/ ginger & wasabi*

Sashimi salmon, tuna or bass (6 pcs.)	13 / 17 / 19
Sashimi selection (9 pcs.) <i>w/ salmon, tuna &amp; bass</i>	20
XL sashimi selection (18 pcs.) <i>salmon, tuna &amp; bass</i>	39

**MARINA ROYALE 35**

*Mix of 20 pcs Marina sushi*

*Nigiri's & Maki's*

*Salmon, tuna & bass sashimi*

*Kizami wasabi & passion fruit-yuzu vinaigrette*

**MARINA IMPERIAL 99**

*King size selection of 48 pcs Marina sushi*

*Nigiri's & Maki's*

*Salmon, tuna & bass sashimi*

*Kizami wasabi & passion fruit-yuzu vinaigrette*



## MEAT

*Served with French fries & green salad*

Bistro burger <i>w/ bacon &amp; cheese</i>	19½
Steak tartare classic <i>w/ poached egg or 10 grams of caviar</i>	21½ 23/40
Veal schnitzel	21½
½ Grilled chicken ( <i>boneless</i> )	24
Steak frites <i>w/ herb butter (160 gram)</i>	21½
Tournedos <i>w/ pepper sauce (180 gram)</i>	29½
Rib-eye steak <i>w/ Béarnaise sauce</i> <i>250/400/500/600 grams etc. etc.</i>	30/45/55/65

## FISH

*Served with French fries & green salad*

Moules*	22
Salmon miso	24
Steamed seabass	24
Blackened tuna	29
Sole meunière*	day price
Bouillabaisse à la maison <i>w/ fillet of fish, clams, Gruyère, rouille &amp; crostini</i>	27

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## MEATLESS

*Vegetarian & plant-based*

Grilled green asparagus <i>w/ poached egg, black truffle, Hollandaise sauce &amp; nuts</i>	17
Beyond burger <i>w/ French fries &amp; green salad <sup>☞</sup></i>	18
Eggplant steak <i>w/ Béarnaise sauce, French fries &amp; green salad <sup>☞</sup></i>	17½

## KIDS MENU

Pasta <i>w/ tomato sauce</i>	7
Mini hamburger <i>w/ French fries</i>	9
American pancakes <i>w/ syrup</i>	8
Fishsticks & chips	8

## GREENS

Haricots verts	4½
Spinach sauteed <i>w/ garlic</i>	5
Rocket Parmesan salad <i>w/ Balsamico</i>	8½
Green salad <i>w/ mustard dressing <sup>☞</sup></i>	4½

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## POTATOES

French fries	4½
Sweet potato fries <i>w/ chili mayonnaise</i>	6
American twister fries	6
Mashed potatoes	5
Mashed potatoes <i>w/ black truffle</i>	7

## CHEESE

Planche de fromage	13½
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## DESSERTS

Crème brûlée	7½
Tarte tatin	8
Petit gateau au citron	8½
Île flottante	9
Chocolate gateau chaud <i>w/ vanilla ice cream</i>	9
Coupe pavlova <i>w/ red fruit, almonds &amp; pistachios</i> 🌿	9

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## WINE MENU

### DESSERT WINE

	G	B
Moscatel <i>Añejo, Bodegas De Muller, Tarragona - Spain</i>	5	40
Muscat de Rivesaltes - <i>Domaine Pouderoux, Roussillon - France</i>	6	45
Portal <i>White</i>	5	
Portal <i>Tawny</i>	6	
Portal <i>10 y.a. Tawny</i>	8	

### SPARKLING WINE

	G	B
Prosecco <i>Belstar, Veneto - Italy</i>	7	37
Raventós Cava Rosé <i>Raventós, Penedes - Spain</i>		47
Champagne <i>Brut, Blanc des Blancs, 'Conversation'</i> <i>J.L. Vergnon - France</i>	13½	75
Veuve Cliquot Magnum <i>Brut - France (1½l)</i>		150
Ruinart, Blanc de Blancs Ruinart - France		95
Dom Pérignon Vintage 2010 - France		195



## ROSÉ WINE

G B

George Rosé  
*Languedoc-Roussillon - France*

6 30

George Rosé Magnum  
*Languedoc-Roussillon, France (1½l)*

55

Aix Rosé  
*Provence - France*

8½ 42½

Aix Rosé Magnum  
*Provence - France (1½l)*

85



## WHITE WINE

G B

### LIGHT & ELEGANT

Verdejo <i>Caballero de Olmedo, Rueda - Spain</i>	5½	27½
Sauvignon Blanc <i>Domaine Guillaman, Côtes de Cascogne - France</i>	6	30
Riesling 'Win Win' <i>Von Winning, Pfalz - 2018 - Germany</i>		40
Vermentino <i>Sardegna doc Meri, Argiolas - 2019 - Italy</i>		40
Gruener veltliner <i>Fritsch, Wagram, Steinberg - 2019 - Austria</i>		45

### REFINED & AROMATIC

Albarino <i>Martin Codax, Rias Baixas - Spain</i>	7½	37½
Pinot Grigio, Alto Adige <i>Tiefenbrunner - Italy</i>	8	40
Sancerre <i>Henri Bourgeois, Le Baronnes, Loire - 2019 - France</i>	13	63
Chenin Blanc, Loire <i>Brochet reserve - 2017 - France</i>		40
Soave, Anselmi <i>Capitel Croce - 2018 - Italy</i>		42½
Weissburgunder Sud Tirol <i>Tiefenbrunner, Anna - 2018 - Italy</i>		43



## INTENSE & POWERFULL

Chardonnay <i>Dumanet, Languedoc-Rousillon - France</i>	7 35
Chablis <i>Gilbert Picq, Burgundy - France</i>	11½ 57½
Chardonnay, Francis Ford Coppola <i>Diamond collection, California - 2018 - USA</i>	45
Chenin Blanc, Old Vines <i>Raats, Stellenbosch - 2018 - South Africa</i>	55
Verdejo Barrica <i>Jose Pariente - 2018 Spain</i>	55
Chardonnay, Bernardus <i>Monterey Country, California- 2018 - USA</i>	65
Pouilly-Fuissé <i>Château du Clos, Bourogne - 2017 - France</i>	70
Viognier Condrieu <i>La petite cote, Domaine Yves Cuilleron, Rhône - 2018 - France</i>	80
Meursault, Les Tillets <i>Domaine Du Fahn, Burgundy - 2018 - France</i>	95
Châteauneuf-du-Pape Vieilles Vignes <i>Maison Tardieu-Laurent, Rhone - 2016 - France</i>	95
Puligny Montrachet 'Les Champs' <i>Domaine Bohrmann, Bourogne - 2014 - France</i>	130



## RED WINE

G B

### LIGHT & ELEGANT

Merlot 5 25  
*Luck & Jack, Languedoc-Rousillon - France*

Pinot Noir, Francis Ford Coppola 9½ 47½  
*California, USA*

Beaujolais moulin a vent 40  
*Couvent des Thorins - 2016 - France*

Spätburgunder 45  
*Jean Stodder, Ahr - 2015 - Germany*

### REFINED & AROMATIC

Sangiovese 6 30  
*Cantina de Scansano, Tuscany - Italy*

Côtes Du Rhône 7 35  
*Les Lauzières Maison Tardieu-Laurent - France*

Pinot Noir Mercurey Rouge 55  
*Château de Chamirey, Burgundy - 2016 - France*

Pommard 100  
*Domaine Vincent Girardin, Burgundy - 2014 - France*

### INTENSE & POWERFULL

Malbec, Appellations La Consulta 8½ 42½  
*Catena Zapata, Mendoza - Argentina*

Saint Emilion Grand Cru 11½ 57½  
*Chateau Fougeryat, Bordeaux - France*

Bordeaux 40  
*Petit Sirene de Giscours - 2015 - France*



Ripasso Superiore <i>Tedeschi, capitel san rocco, Valpolicella - 2017 - Italy</i>	45
Ribera del Duero <i>Do Jaros - 2017 - Spain</i>	48
Rioja Reserva <i>Tempranillo, Vina Alberdi - 2015 - Spain</i>	50
Le Haut Medoc de Giscours <i>Chateau Giscours, Bordeaux - 2014 - France</i>	58
Brunello di Montalcino <i>La Serena, Tuscany - 2015 - Italy</i>	70
Nebbiolo Barolo <i>Barolo Parusso, Piedmont - 2016 - Italy</i>	75
Amarone della Valpolicella <i>Fratelli Tedeschi, Veneto - 2016 - Italy</i>	80
Chateauneuf du Pape rouge <i>Domaine de Marcoux, Rhone - 2015 - France</i>	85
Ornellaia, “La serre Nuove” <i>Ornellaia, Tuscany - 2018 - Italy</i>	90
Vilafonte series M <i>Merlot, Malbec, Carbernet Sauvignon - 2014 - S. Africa</i>	95
Pomerol <i>Château Bourgneuf, Bordeaux - 2008 - France</i>	100
Chateau Du Tertre <i>Margaux 5e Grand Cru Classé, Bordeaux - 2007 - France</i>	130



## APERITIF

Pernod	5½
Martini Bianco	5½
Martini Rosso	5½
Noilly prat <i>Extra Dry</i>	5½
Campari	5½

## BEERS

### draft

Heineken 0.18l / 0.25l / 0.5l	3 / 3¾ / 7
Brouwerij 't IJ - <i>IJwit</i>	6
Affligem - <i>Blond</i>	6

### bottle

Sol	5
Lagunitas - <i>IPA</i>	6
Bruys seltzer - <i>Perfectly pure</i>	6
Amstel - <i>Raadler</i>	6
Heineken 0.0%	3½
Affligem - <i>Blond 0.0%</i>	4½

## GIN & TONICS

Tanqueray & Fentimans indian tonic <i>w/ lemon</i>	10½
Gin Mare & Fentimans yuzu tonic <i>w/ rosemary &amp; grapefruit</i>	13½
Bobby's & Fentimans valencian orange tonic <i>w/ orange &amp; cloves</i>	13
Hendricks & Fentimans indian tonic <i>w/ cucumber</i>	12½
Copperhead & Fentimans valencian orange tonic <i>w/ grapefruit</i>	14½





## COCKTAILS

Aperol spritz	9½
<i>Aperol, prosecco, eau gazeuse &amp; orange</i>	
St Germain spritz	9
<i>St-Germain Elderflower, prosecco, eau gazeuse &amp; citron jaune</i>	
Bloody mary	11½
<i>Vodka &amp; spiced tomato juice</i>	
Bellini	9
<i>Prosecco &amp; peach</i>	
Mimosa	8½
<i>Prosecco, Cointreau &amp; orange juice</i>	
Skinny Diva	10½
<i>Bruys Seltzer perfect pure, dash of limoncello &amp; lime twist</i>	
Espresso martini	12½
<i>Vodka, Kahlua &amp; espresso</i>	
Pornstar martini	13½
<i>Vodka &amp; passionfruit, eggwhite, vanilla &amp; prosecco shot</i>	
Negroni	11
<i>Gin, Campari &amp; red vermouth</i>	
Moscow mule	11
<i>Vodka, Fentimans ginger beer, lime &amp; bitters</i>	



## NON-ALCOHOLIC COCKTAILS

Virgin Mary <i>Spiced tomato juice w/ celery</i>	8½
Seedlip garden <i>Fentimans valencian orange tonic w/ orange &amp; cloves</i>	9½
George lemonade <i>w/ Monin green apple syrup, lemon juice, Fentimans ginger ale, rosemary &amp; bitters</i>	8½
Fresh cucumber, Laori Nr1 0.0 gin, <i>Double Dutch cucumber-watermelon lemonade &amp; cucumber</i>	9½

## LIQUOR

Baileys	5½
Cointreau	5½
Tia Maria	5½
Kahlua	5½
Disaronno amaretto	5½
Licor 43	5½
Molinari sambuca	5½
Limoncello	7

## TEQUILA

Jose Cuervo <i>blanco</i>	5½
Patron anejo	9½

## RUM

Bacardi <i>superior</i>	6
Gosling's <i>black seal rum</i>	6½
Ron Zacapa 23y	11½



## VODKA

Ketel one	6
Grey Goose	9

## DUTCH Jenever

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

## WHISKEY

Jameson <i>Irish</i>	5½
Jack Daniels	6½
Maker's Mark <i>Bourbon</i>	7
Johnny Walker <i>Red Label</i>	6½
Lagavulin <i>16y</i>	11½
Glenmorangie <i>12y</i>	8½

## DIGESTIVES

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

## JUICES

Orange juice <i>small / large</i>	4¼ / 5¾
Citron presse <i>w/ Marie Stella Maris</i>	4¼
Big Tom <i>tomato juice</i>	4¼
Schulp <i>organic apple juice</i>	4¼



## GEORGE COFFEE & TEA

*choose your milk: whole milk, low-fat skimmed milk,  
lactose-free soy milk (+1/2) or oatmilk (+3/4)*

Espresso	3
Double espresso	4 <sup>1</sup> / <sub>4</sub>
Espresso macchiato	3 <sup>1</sup> / <sub>4</sub>
Coffee	3 <sup>1</sup> / <sub>4</sub>
Cappuccino	3 <sup>3</sup> / <sub>4</sub>
Café au lait	4
Latte macchiato	4
Selection of tea	3 <sup>1</sup> / <sub>4</sub>
Fresh mint tea	4
Fresh ginger tea <i>w/ orange</i>	4 <sup>1</sup> / <sub>4</sub>
Hot chocolate	3
Hot chocolate <i>w/ cream</i>	3 <sup>1</sup> / <sub>4</sub>
Irish - Spanish - Italian coffee	9

## SODAS

Coca Cola <i>regular / zero</i>	3 <sup>1</sup> / <sub>2</sub>
Orangina	3 <sup>3</sup> / <sub>4</sub>
Bos Organic ice tea <i>lemon / peach</i>	3 <sup>3</sup> / <sub>4</sub>
Double Dutch <i>cucumber en watermelon soda</i>	4
Fentimans <i>indian tonic / yuzu tonic / valencian orange tonic / victorian lemonade / rose lemonade / ginger ale / ginger beer</i>	4

## WATER

Marie-Stella-Maris <i>still / sparkling 0,25l</i>	3 <sup>1</sup> / <sub>4</sub>
Marie-Stella-Maris <i>still / sparkling 0,75l</i>	6 <sup>1</sup> / <sub>4</sub>



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