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GEORGE
L.A.

WHITE WINES
Glass / bottle
light & elegant

Verdejo Caballero de Olmedo, Rueda, Spain	5 / 25
Sauvignon blanc Domaine Guillaman, Côtes de Cascogne, France	6 / 30
Riesling, Win Win Von Winning, Pfalz, Germany 2019	40
Vermentino Sardegna doc Meri, Argiolas, Italy 2019	40
Grüner veltliner Fritsch, Wagram, Steinberg, Austria 2019	45

refined & aromatic

Albariño Martin Codax, Rias Baixas, Spain	7½ / 38
Pinot Grigio, Alto Adige Tiefenbrunner, Italy	8 / 40
Sancerre, Le Baronnes Domaine Henri Bourgeois, Loire, France	13 / 63
Chenin Blanc, Loire Brochet reserve, France 2017	40
Soave, Anselmi Capitel Croce, Italy 2018	42½
Weissburgunder Sud Tirol Tiefenbrunner, Anna, Italy 2018	43
Gavi Di Gavi, Piedmont Fontanafredda, Cortese, Italy 2019	50
Bordeaux Blanc, Chateau de France Graves, Pessac- Leognan, France 2015	65

intense & powerfull

Chardonnay Dumanet, Languedoc-Rousillon, France	7 / 35
Chablis Gilbert Picq, Burgundy, France	11½ / 57½
Bourgogne, Petrusot, Domaine de la Monette Chalonnaise, France 2018	42½
Chardonnay, Francis Ford Coppola Diamond collection, California, USA 2018	45
Chenin Blanc, Old Vines Raats, Stellenbosch, South Africa 2018	55
Verdejo Barrica Jose Pariente, Spain 2018	55
Chardonnay, Bernardus Monterey Country, California, USA 2018	65
Viognier, Condrieu Guilleron, Rhone France 2019	80
Meursault, Les Tillets Domaine Du Fahn, Burgundy, France 2018	95
Châteauneuf-du-Pape Vieilles Vignes Maison Tardieu-Laurent, Rhone, France 2016	95
Chassagne Montrachet Domaine Paul Pillot, Burgundy, France 2018	100

RED WINES
Glass / bottle
light & elegant

Merlot Luck & Jack, Languedoc-Rousillon, France	5 / 25
Pinot Noir, Francis Ford Coppola California, USA	9½ / 47½
Spätburgunder Jean Stodder, Ahr, Germany 2018	45
Dolcetto d'Alba, Pio Cesare Piedmont, Italy 2019	50
Fleurie Maison Louis Latour, Beaujolais, France 2019	55

refined & aromatic

Sangiovese Cantina de Scansano, Tuscany, Italy	6 / 30
Côtes Du Rhône Les Lauzières Maison Tardieu-Laurent, France	7 / 35
Santenay Clos de Hâtes Domaines Hubbert Lamy, Burgundy, France 2014	65
Pommard Domaine Vincent Girardin, Burgundy, France 2013	100

intense & powerfull

Malbec, Appellations La Consulta Catena Zapata, Mendoza, Argentina	8½ / 42½
Saint Emilion Grand Cru Chateau Fougueryat, Bordeaux, France	11½ / 57½
Valpolicella Ripasso Superiore Tedeschi, capitel San Rocco, Italy 2016	45
Ribera del Duero Do Jaros, Spain 2017	48
Rioja Reserva Vina Alberdi, Rioja, Spain 2015	50
Le Haut Medoc de Giscours Chateau Giscours, Bordeaux, France 2014	65
Brunello Di Montalcino Banfi, Tuscany, Italy 2015	70
Amarone della Valpolicella Tedeschi, Veneto, Italy 2016	80
Ornellaia, "La serre Nuove" Ornellaia, Tuscany, Italy 2018	90
Châteauneuf-du-Pape Domane de Marcoux, Rhone, France 2015	90
Pomerol Château Bourgneuf, Bordeaux, France 2009	95
Vilafonte series M Merlot, Malbec, Carbernet Sauvignon, S. Africa 2014	95
Barolo Pio Cesare, Piedmont, Italy 2016	105
Chateau Du Tertre, Margaux 5e grand cru Classé, Bordeaux, France 2007	130

SPARKLING WINES*Glass / bottle*

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

ROSÉ WINES

George Rosé Languedoc-Roussillon, France	<u>6 / 30</u>
George Rosé Magnum Languedoc-Roussillon, France (1½l)	<u>55</u>
Aix Rosé Provence, France	<u>8½ / 42½</u>
Aix Magnum Provence, France (1½l)	<u>85</u>

MAGNUM (1½L)

Chardonnay, Bernardus Monterey Country, California, USA 2018	<u>115</u>
Meursault, Les Tillets Domaine Du Fahn, Burgundy, France 2018	<u>160</u>
Ornellaia, "La serre Nuove" Tuscany, Italy 2018	<u>175</u>

BEERS**draft**

Heineken 0.18l / 0.25l / 0.5l	<u>2⁹ / 3½ / 7</u>
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bottle

Brouwerij 't IJ - IJwit	<u>5½</u>
Affligem - Blond	<u>5½</u>
Sol	<u>5</u>
Lagunitas - IPA	<u>6</u>
Bruys seltzer - Perfectly pure	<u>5½</u>
Amstel Radler 2.0%	<u>4½</u>
Heineken 0.0%	<u>3½</u>
Affligem - Blond 0.0%	<u>4½</u>

GIN & TONICS

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

COCKTAILS

Aperol spritz Aperol, prosecco, eau gazeuse & orange	<u>9</u>
St Germain spritz Liqueur St-Germain, prosecco, eau gazeuse & citron jaune	<u>9</u>
Bloody mary Vodka & spiced tomato juice	<u>10½</u>
Bellini Prosecco & peach	<u>9</u>
Mimosa Prosecco, Cointreau & orange juice	<u>8</u>
Skinny Diva Bruys Seltzer perfect pure, dash of limoncello & lime twist	<u>10½</u>
Espresso martini Vodka, Kahlua & espresso	<u>12½</u>
Pornstar martini & prosecco shot Vodka & passionfruit, eggwhite & vanilla	<u>13½</u>
Negroni Gin, Campari & red vermouth	<u>11</u>
Moscow mule Vodka, Fentimans ginger beer, lime & bitters	<u>11</u>

NON-ALCOHOLIC COCKTAILS

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

APERITIF

Pernod	5½
Martini Bianco	5½
Martini Rosso	5½
Noilly prat Extra Dry	5½
Campari	5½

LIQUOR

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

TEQUILA

Jose Cuervo blanco	5½
Patron anejo	9½

RUM

Bacardi superior	6
Gosling's black seal rum	6½
Ron Zacapa	11½

VODKA

Ketel one	6
Grey Goose	9

DUTCH Jenever

Van Wees young jenever	5
Van Wees aged jenever	5

WHISKEY

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

DIGESTIVES

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

GEORGE COFFEE & TEA

choose your milk: whole milk, low-fat skimmed milk, lactose-free soy milk (+½) or oatmilk (+¾)

Espresso	3
Double espresso	4¼
Espresso macchiato	3¼
Coffee	3¼
Cappuccino	3½
Café au lait	3¾
Latte macchiato	3¾
Selection of tea	3¼
Fresh mint tea	3¾
Fresh ginger tea w/ orange	3¾
Hot chocolate	3
Hot chocolate w/ cream	3¼
Irish - Spanish - Italian coffee	9

JUICES

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

SODAS

Coca Cola regular / zero	3½
Orangina	3¾
Bos Organic ice tea lemon / peach	3¾
Double Dutch cucumber en watermelon soda	4
Fentimans indian tonic / yuzu tonic / valencian orange tonic / victorian lemonade / rose lemonade / ginger ale / ginger beer	4

WATER

Marie-Stella-Maris still / sparkling 0,25l	3
Marie-Stella-Maris still / sparkling 0,75l	6

EGGS

Poached eggs on brioche & Hollandaise sauce	
Florentine w/ spinach _____	13
Norwegian w/ smoked salmon _____	16
Benedict w/ ham _____	14
Scrambled eggs & toast w/ smoked salmon & avocado _____	14

SANDWICHES Sourdough bread

Aubergine 🌱 w/ lettuce, tomato, Savora mayonnaise _____	11
Avocado w/ feta & pomegranate (Optional w/ vegan cheese) 🌱 _____	12
Philly Steak w/ melted cheese, kimchi & spicy mayonnaise _____	14

CLUBS w/ French fries

Chicken avocado w/ lettuce, red onion & wasabi _____	14
Club Classic w/ chicken, bacon, egg, lettuce & tomato _____	14

GROQUES

Croque monsieur _____	11
Croque madame w/ pan-fried egg _____	12

SALADS

Caesar salad w/ chicken, anchovy & a perfect egg _____	17½
Niçoise salad w/ fresh tuna _____	22
Kale-avocado salad w/ corn crunch & yuzu dressing 🌱 _____	16
Salade Riche w/ lobster, smoked salmon, egg, steak tartare & foie gras royale © _____	26

OYSTERS & CLAMS

Served w/ lemon & red wine -shallot vinaigrette

Cold

Fines de Claires nr.3 Normandie (6 pcs.) _____ 24

Hot

Oysters Rockefeller (3 pcs.)
w/ spinach & Hollandaise sauce _____ 15

Sauteed clams & prawns

w/ garlic, parsley, white wine & toasted bread _____ 18

FRESH LOBSTER *half or whole*

served with French fries & green salad

Cold

w/ homemade mayonnaise _____ 22 / 40

Hot

Thermidor

w/ creamy sauce of mustard, cognac & Gruyère 25 / 45

STARTERS

Tomato soup 🌱 _____	9
French onion w/ Gruyère _____	11
Pizza tuna _____	16½
Pizza salmon _____	16
Shrimp cocktail _____	17
Tuna avocado tartare _____	16½
Whole globe artichoke* _____	13
Beetroot & goat cheese (Optional w/ vegan cheese) 🌱 _____	15
Burrata w/ Heirloom tomatoes & basil _____	15
Vitello tonnato _____	15
Carpaccio _____	15
Steak tartare (100gr) _____	16



© A conscious alternative to foie gras

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 & RISOTTO

Arrabbiata _____	16½
Carbonara _____	17½
Meatballs _____	18½
Vongole _____	20
Lobster _____	25
Seasonal Risotto _____	19

MEAT

Served with French fries & green salad

Bistro burger w/bacon & cheese _____	19½
Steak tartare classic _____	21½
Veal schnitzel _____	21½
Steak frites w/herb butter (160 gram) _____	21½
Tournedos w/pepper sauce (180 gram) _____	29½
Rib-eye steak w/ Béarnaise sauce 250/400/500/600 grams etc. etc. _____	30/45/55/65

FISH

Served with French fries & green salad

Fish & chips _____	20
Moules* _____	22
Salmon miso _____	24
Steamed seabass _____	24
Blackened tuna _____	29
Sole meunière* _____	day price

POULET NOIR Rotissoir grilled

Free range chicken

Served with French fries & green salad

Half/Whole _____ 18 / 33

Natural w/ just a little pepper & salt

Herbs w/ thyme, garlic, rosemary & lemon

Spicy w/ bell pepper, garlic & chili

MEATLESS

Vegetarian & plant-based

Grilled green asparagus w/ poached egg, black truffle, nuts & Hollandaise sauce _____	17
Beyond burger w/ French fries & green salad ↗ _____	18
Eggplant steak w/ Béarnaise sauce, w/ French fries & green salad ↗ _____	17½

KIDS MENU

Pasta w/ tomato sauce _____	7
Hot dog w/ French fries _____	8
Mini hamburger w/ French fries _____	9
American pancakes w/ syrup _____	8
Fishsticks & chips _____	8

GREENS

Haricots verts _____	4½
Spinach sauteed w/ garlic _____	5
Rocket Parmesan salad w/ Balsamico _____	8½
Green salad w/ mustard dressing ↗ _____	4½

POTATOES

French fries _____	4½
Sweet potato fries w/ chili mayonaise _____	6
American twister fries _____	6
Mashed potatoes _____	5
Mashed potatoes w/ black truffle _____	7

SMALL BITES

French baguette & salted butter	4½
Olives w/ anchovy	3
Nuts roasted & salted	4
Meatballs w/ tomato sauce (5 pcs.)	7½
Springrolls (8 pcs.)	5
Bitterballen (7 pcs.)	7
Cheese croquette Holtkamp (2 pcs.)	5
Shrimp croquette Holtkamp (2 pcs.)	8
Calamares w/ spicy aioli (6 pcs.)	7½
Nachos w/ cheese, guacamole, sour cream, salsa & jalapeños	9

CHEESE

Planche de fromage	13½
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DESSERTS

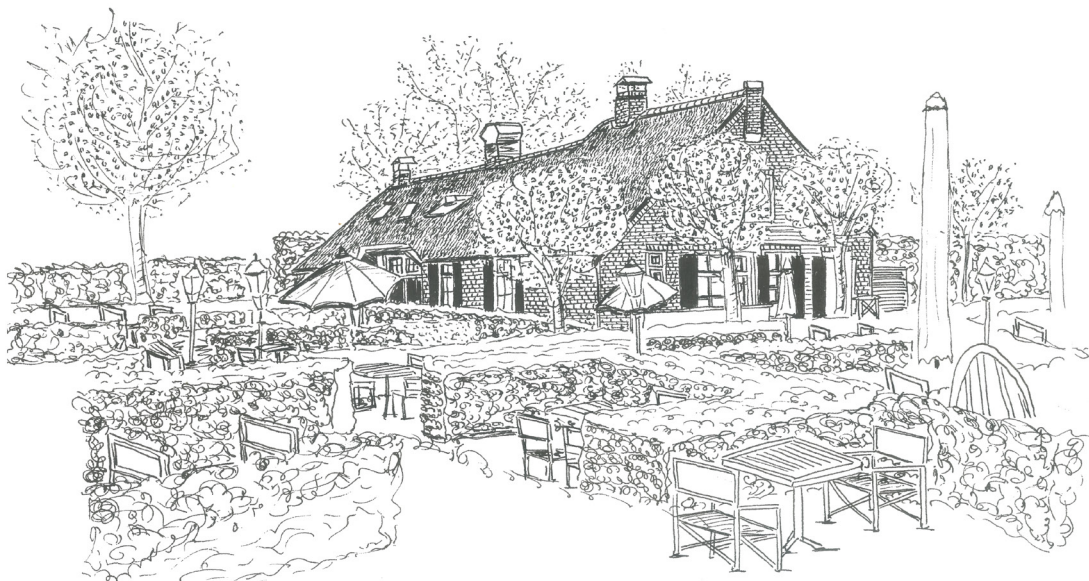
Crème brûlée	7½
Île flottante	9
Tarte tatin	8
Chocolate gâteau chaud w/ vanilla ice cream	9
Petit gâteau au citron	8½
Scoop of ice cream Vanilla, caramel seasalt or lemon	2½

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



OPEN DAILY

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