



SINCE 1986



Brasserie



—BRASSERIES—
GEORGES
Depuis 1986

APERITIFS

Ricard	7,00
Pineau des Charentes	7,00
Martini (Red/White)	7,00
Campari	7,00
Picon (Beer/White wine)	9,50 / 10,50
Kir / Kir Royal	10,00 / 12,50

SOFTS

Fresh Orange juice	4,50
Fresh Lemon juice	4,50
Tomato juice	3,50
Coca-Cola/ Coca-Cola Zéro/ Fanta/ Sprite	4,00
Fever-Tree	5,00
<i>Indian Tonic / Mediterranean Tonic / Ginger Beer / Sparkling Pink Grapefruit / Ginger Ale</i>	
Red Bull / Red Bull Sugar Free	5,00
Minute Maid	4,00
<i>Apple/ Apple-Cherry</i>	
Fuze Tea/ Fuze Tea peach	4,00
BRU (Water still/sparkling)	3,00/5,00/8,50
<i>¼- ½ - 1 L</i>	

BEERS

Bottles :			
Carlsberg 0%	5,00		
Chouffe 0%	5,20		
Duvel Tripel Hop (IPA)	7,00		
Salitos	6,00		
Triple d'Anvers	6,00		
Orval (According to the mood of the monks)	7,20		
On tap :			
St Hubertus Blond	-	6,00	8,50
St Hubertus Amber	-	6,00	8,50
St Hubertus White	-	6,00	8,50
Carlsberg	4,50	-	9,00
Kriek Liefmans	5,00	-	-

NON-ALCOHOLIC SIGNATURES

Pollen Orange Spritz N.A	10,00
<i>(Pollen Orange Spritz, Fever Tree Indian Tonic, sparkling water, orange slice)</i>	
Pollen Limoncelli Spritz N.A	10,00
<i>(Pollen Limoncelli, Fever Tree Indian Tonic , eau pétillante, tranche de citron)</i>	
Gin & Tonic Pollen London Botanical N.A	11,00
Coconut Lips	12,00
<i>(Pollen Spiced Caribbean, pineapple, coconut syrup, lime, cane sugar)</i>	
Virgin Mule	12,00
<i>(Vibrant Martini, ginger beer)</i>	
Virgin Mojito	12,00
<i>(Pollen Spiced Caribbean, mint, lime, cane sugar, sparkling water)</i>	
Limoncelli Sour	12,00
<i>(Pollen Limoncelli, lemon juice, cane sugar, egg white, lemon zest)</i>	

COCKTAILS

Campari or Martini Bianco Spritz	12,00
St Germain Spritz	14,00
Chandon Garden Spritz	14,00
Le Paloma	14,00
<i>(Patron Silver, Fever Pink Grapefruit, lime)</i>	
Mojito	14,00
<i>(Bacardi Carta Blanca, lime, Fresh mint, Cane sugar, Sparkling water)</i>	
Espresso Martini	14,00
<i>(Grey Goose, Kahlúa, cane sugar, espresso)</i>	
Amaretto Sour	14,00
<i>(Amaretto, egg white, cane sugar, lemon juice)</i>	
Moscow Mule	14,00
<i>(Eristoff vodka, lime, Ginger Beer)</i>	
Le Negroni	14,00
<i>(Red vermouth, Campari, Gin)</i>	
Chaco Martini	14,00
<i>(Gran Chaco Bolivia, Kahlua, espresso, Vanilla syrup)</i>	
Pornstar Martini	18,00
<i>(Vodka Eristoff, passion fruit syrup and purée, vanilla syrup) served with a shot of Veuve Clicquot Champagne</i>	

BUBBLES

	Glass	Royale	Btl	Magnum
Crémant de Loire (Sustainable viticulture)	10,00	15,00	60,00	-
Veuve Clicquot Brut Yellow Label	16,00	22,00	120,00	250,00
Veuve Clicquot Brut rosé	-	-	130,00	-
Veuve Clicquot Vintage 2015	-	-	150,00	-
Veuve Clicquot Vintage Rosé 2015	-	-	170,00	-
Veuve Clicquot Extra Brut Extra Old	-	-	150,00	-
Veuve Clicquot La Grande Dame Artist	-	-	310,00	-
«R» de Ruinart	18,00	24,00	130,00	290,00
Ruinart Blanc de Blancs	-	-	160,00	340,00
Ruinart Rosé	-	-	160,00	-
Dom Ruinart Millésime	-	-	410,00	-
Dom Pérignon Vintage	-	-	390,00	-
Dom Pérignon Vintage 2006 Plénitude 2	-	-	810,00	-
Krug Grande Cuvée 171e/172e Edition	-	-	410,00	-
Armand de Brignac Brut Gold	-	-	560,00	-

* Please note that the vintages of our champagnes may change from time to time, so don't hesitate to ask.

RHUMS

Bacardi Carta Blanca	9,00
Gran Chaco Bolivia (Bio)	11,00
Bacardi 8Y	12,00
Bacardi Caribbean Spiced (Coco et Pineapple)	12,00
Trois Rivières Amber	13,00
Zacapa XO	31,00

WHISKIES

William Lawson	9,00
Jack Daniel's	10,00
Dewar's 12Y	12,00
Oban 14Y	14,00
Lagavulin 16Y	15,00
Glenfiddich 18Y	16,00
Glenfiddich 21Y	19,00

GINS

Bombay Sapphire	10,00
Bombay 1er Cru	11,00
Panda Gin (Bio)	10,00
Hendrick's	11,00
Copperhead	13,00

PORTS «RAMOS PINTO»

WHITE	
Adriano White Reserva 7Y	8,00
RED	
Late Bottled Vintage 7Y (Ruby)	12,00

VODKAS

Eristoff	9,00
Grey Goose	11,00

DISHES TO SHARE

Bowl of hot whelks	14,00
Portion of grey shrimps	16,00
Squid fritters with tartar sauce	18,00
Smoked salmon blinis, lemon cream	24,00

COLD STARTERS

Salmon tartare with eggplant tapenade, citrus coulis, fresh coriande	Starter/main course 19,90 / 29,85
Beef carpaccio, parmesan shavings, arugula and tomato	Starter/main course 19,50 / 29,50
Extra mild smoked salmon, toasted brioche	26,00
Foie gras terrine, red onion jam, Port wine jelly	28,00
<i>* Glass of Sauternes 9,50</i>	

WARM STARTERS

 Fondus with old Bruges and Liège syrup	1 ou 2 pieces 9,50 / 19,00
Grey shrimp croquettes	1 ou 2 pieces 13,00 / 26,00
*Made by Fernand Duarte and voted best shrimp croquettes in Brussels in 2022 and 2023	
Duo of grey shrimp croquettes and fondu with old Bruges	24,00
Bourgogne Snails	16,00
Fish soup with croutons, rouille and grated cheese	17,00
Lobster Bisque	19,00
Grilled marrow bone with fleur de sel and homemade bread toast	18,00
Shrimp cassolette with garlic and parsley	23,00

FISH AND SHELLFISH

Traditional pan fried sole, boiled potatoes	Price of the day
Grilled sole, Dijon sauce, mached potatoes with olive oil	Price of the day
Pan fried baby soles, lemon butter sauce, mached potatoes with vegetables	34,00
Poached skate wing, white butter sauce with capers and broccoli	34,00
Steamed cod fillet, virgin oil, fried leeks and olive tapenade, mached potatoes with olive oil	37,00
Plated Bouillabaisse, rouille and croutons	39,00
Our whole lobster Bellevue	Price of the day
Grilled lobster, creamy asparagus risotto	Price of the day

BRASSERIE SPECIALITIES

Real Steak tartare with fries	25,00
Meatloaf with rich veal jus, buttered mashed potatoes	26,00
Vol-au-vent, mousseline sauce and fries	28,00
Sea Waterzooi, boiled potatoes	28,00
Confit duck leg, Frisée salad, sautéed potatoes with garlic and parsley	29,00
Veal kidney fricassée with wholegrain mustard, Oyster mushroom, Dauphinoise potatoes	30,00
Andouillette (AAAAA) de vire, old-fashioned mustard, mached potatoes	31,00
The Toulouse Cassoulet	35,00
Supreme of Coucou of Malines, creamed morels, mashed potatoes with truffle oil	35,00
Lamb shank with honey and lemon thyme, seasonal vegetables and green purée	36,00
Lobster Vol-au-vent, roasted Saint-Jacques, Cardinal sauce	54,00
Alsatian sauerkraut with mashed potatoes	35,00
Sauerkaut << Formidable >>	88,00

PASTA

 Linguine with vegetables, fresh basil, parmesan shavings	26,00
Shell pasta with Bone-in ham, Comté and Truffles	34,00
Paccheri with Sea food (Saint-Jacques and Prawn)	42,00
Risotto with Saint-Jacques, spinach shoots, Comté cheese tuiles	36,00

MEAT DISHES

Grilled beef steak 250gr. (Black Angus)	30,00
Pure beef tenderloin filet on the plancha grill 250gr. (Black Angus)	41,00
Grilled Rib-eye steak 300gr. (Black Angus)	43,00
Grilled Bone-in Ribeye Steak 1200 gr. (Simmental) (2Cvts)	98,00

All our meats are served with fries cooked in beef fat and your choice of sauce.

SAUCES

Béarnaise, Archiduc, Green pepper, Crushed pepper, Roquefort, Beurre Maître d'Hôtel	5,00
Mayonnaise, Tartar or Cocktail	2,50

SIDES

Mixed salad	7,50
Lettuce salad, mayonnaise	6,50
Potato croquettes	5,00
Mached potatoes	5,50
Steam vegetables	8,00
Dauphinoise potatoes	7,00
Vegetable gratin	7,00
Fresh fries cooked twice in beef fat	5,00

KIDS' MEALS

Minces steak with fries and salad	14,00
Fish Fingers, Tartar sauce, fries and salad	14,00
Shell pasta with ham and cheese	14,00



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Sea food



OUR SELECTION OF OYSTERS

FLAT OYSTERS

		PC	6PC	9PC
Belon Prat-Ar-Coum	N°5	2,75	16,50	24,75
Belon Prat-Ar-Coum	N°2	4,40	26,40	39,60
<i>France, Madec family</i>				
Zélande	5/0	5,80	34,80	52,20
Zélande	3/0	3,90	23,40	35,10

CUPPED OYSTERS

		PC	6PC	9PC
La perle des BG	N°3	5,90	35,40	53,10
<i>Marennes-Oléron (Fr), Gillardeau family</i>				
La spéciale Gillardeau	N°4	4,80	28,80	43,20
<i>Marennes-Oléron (Fr), Gillardeau family</i>				
Fines de Claire	N°3	3,00	18,00	27,00
<i>Marennes-Oléron (Fr), Courdavault family</i>				
Normandes	N°3	3,10	18,60	27,90
<i>Normandy (Fr), Courdavault family</i>				
Boudeuse	N°5	2,00	12,00	18,00
<i>Marennes-Oléron (Fr), Courdavault family</i>				
Spéciale Verte	N°2	4,70	28,20	42,30
<i>Marennes-Oléron (Fr), Courdavault family</i>				

SEASHELLS

Praire Shell	each	3,50
Almond shell	each	1,30
Carpet-shell clams	each	1,80
Mussel	each	1,00
Whelks	per portion	13,00
Periwinkles	per portion	13,00

SHELLFISH

Grey shrimps +/- 150gr	per portion	16,00
Bouquet of imperial shrimps	per portion	12,00
Giant shrimp	each	3,50
Langoustine	each	6,90
North Sea crab	leach	28,00
Sea urchin	leach	7,50
Canadian Lobster 500/550gr	each	Price of the day

OUR FABULOUS PLATTERS

	1pers	2pers
« The Shellfish Royal »	Price of the day	
<i>For two people : 1 Lobster, 1 North Sea Crab, 6 Langoustines, 4 Giant shrimps, Bouquet of imperial shrimps, a Portion of Periwinkles, Whelks and Grey shrimps</i>		

« The Osterman's Signature »	31,00	62,00
<i>For two people : 4 Prat-Ar-Coum n°2, 4 Prat-Ar-Coum n°5, 4 Gillardeau, 4 Fines de Claire</i>		

« The Imperial »	Price of the day	
<i>For two people : 1 Lobster, 4 Prat-Ar-Coum N°2, 4 Fines de Claire, 4 Normandes, 4 Almond shells, 4 Praire shell, 4 Mussels, Bouquet of imperial shrimps, a Portion of Periwinkles, Whelks and Grey shrimps</i>		

« The North Sea Crab Special »	70,00	140,00
<i>For two people : 1 North Sea crab, 4 Zélande 3/0, 4 Fines de Claire, 4 Langoustines, 4 Giant shrimps, 4 Almond shells, Bouquet of imperial shrimps, a Portion of Periwinkles, Whelks and Grey shrimps</i>		

« Georges's selection »	57,50	115,00
<i>For two people : 4 Zélande 3/0, 4 Normandes, 4 Almond shells, 4 Carpet-shell clams, 4 Mussels, 2 Langoustines, 2 Giant shrimps, Bouquet of imperial shrimps, a Portion of Periwinkles, Whelks and Grey shrimps</i>		

« The Oysterman's Pearl »	Price of the day	
<i>For two people : 1 Lobster, 1 North Sea crab, 4 Zélande 3/0, 6 Fines de Claire, 2 Langoustines, 2 Giant shrimps, 4 Mussels, , 4 Almond shells, Bouquet of imperial shrimps, a Portion of Periwinkles, Whelks and Grey shrimps</i>		

Caviar	69,50
<i>Iranian Ossetra: 'Pearl Selection' (30gr)</i>	



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Wines



FRENCH WHITE WINES

		Verre	XI	Btl
ALSACE				
Riesling "Expression", Paul Buecher, bio	2022	-	-	48,00
Pinot Gris "Expression", Paul Buecher, bio	2023	10,10	17,00	48,00
Gewurztraminer "Expression", Paul Buecher, bio	2022	-	-	48,00
LOIRE				
Muscadet de Sèvre et Maine sur Lie "La Grenouille", Domaine de la Grenaudière	2023	7,90	13,30	37,00
Vouvray, Domaine des Aubusnières, Bernard Fouquet	2023	-	-	37,00
Cheverny, Domaine Huguet	2023	-	-	38,00
Touraine "Sauvignon", Domaine Octavie	2023	-	-	42,00
Chenin "Pourquoi faire sans blanc", Domaine Sérol, bio	2024	-	-	47,00
Menetou-Salon "Morogues", Domaine Henry Pellé, bio	2023	-	-	55,00
Sancerre "Terre de Maimbray", Domaine P. et N. Reverdy	2024	12,10	20,30	58,00
Quincy "Les Niorles", Maison Laporte	2024	12,50	21,00	60,00
Pouilly-Fumé "Villa Paulus", Domaine Masson-Blondelet	2023	-	-	64,00
RHÔNE				
Vacqueyras "Jeu de Gârri", Domaine La Monardière, bio	2023	-	-	49,00
IGP Collines Rhodaniennes Viognier "Les Vignes d'à côté", Cave Yves Cuilleron	2023	11,70	19,70	56,00
Crozes-Hermitage "Les Rousses", Cave Yves Cuilleron	2024	-	-	73,00
Saint-Joseph "Fruit d'Avilleran", Domaine François Villard	2023	-	-	87,00
Saint-Peray, Domaine Johann Michel	2023	-	-	100,00
Châteauneuf du Pape "Clos de l'Oratoire", Maison Ogier	2023	-	-	114,00
Condrieu "Le Grand Vallon", Domaine François Villard, bio	2022	-	-	132,00
LANGUEDOC				
Château de Lascaux "Garrigue", Languedoc, bio	2023	-	-	36,00
BOURGOGNE				
Bourgogne Chardonnay "Kimméridgien", Jean-Marc Brocard	2023	9,10	15,30	43,00
Macon Solutré-Pouilly, Domaine Pierre Desroches, bio	2023	-	-	49,00
Petit Chablis "Sous le Vent", Domaine Courtault-Michelet	2023	-	-	50,00
Chablis, Jean-Marc Brocard	2024	12,10	20,30	58,00
Saint-Véran "Les Pommards", Domaine Pierre Desroches, bio	2023	12,70	21,30	61,00
Viré-Clessé "Chazelles", Domaine Jean-Marie Chaland, bio	2023	-	-	66,00
Pouilly Fuisse, Domaine Pierre Desroches, bio	2023	-	-	67,00
Givry "Champ Pourot", Domaine Ragot	2023	-	-	72,00
Rully, Domaine Michel Briday	2022	-	-	83,00
Ladoix "Clos Royer", Domaine Pierre Ravaut	2022	-	-	92,00
Chablis 1er Cru "Fourchaume", Château de Maligny	2023	-	-	94,00
Marsannay "Cuvée Saint-Urbain", Domaine Jean Fournier, bio	2023	-	-	95,00
Pernand Vergelesses, Maison Champy	2023	-	-	98,00
BEAUJOLAIS				
Beaujolais "Roche Noire", Domaine Lathuilière Gravallon	2024	-	-	36,00
BORDEAUX				
Bordeaux Grand Bateau "By Beychevelle"	2022	-	-	34,00
Château Les Ormes "Marlène", Sauternes	2021	9,50	-	45,00
Chênes de Bouscaut, Pessac Léognan	2020	-	-	74,00
Château Carbonnieux, Pessac Léognan	2023	-	-	114,00

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CAVE

FRENCH ROSE WINES

PROVENCE

		Verre	XI	Btl
Château Favori Cuvée Château, Côtes-de-Provence, bio	2024	8,70	14,70	41,00
Minuty Prestige, Côtes-de-Provence	2024	-	-	59,00
Château d'Esclans Whispering Angel, Côtes-de-Provence	2024	13,10	22,00	63,00

FRENCH RED WINES

ALSACE

Pinot Noir "Expression", Paul Buecher, bio	2023	10,10	17,00	48,00
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LOIRE

Saumur Champigny "Les Folies", Vieilles Vignes Domaine du Val Brun, bio	2023	-	-	39,00
Gamay de Touraine, Henry Marionnet	2023	-	-	44,00
Saint-Nicolas de Bourgueil "Les Rouillères", Frédéric Mabileau, bio	2023	-	-	46,00
Côte Roannaise "Éclat de Granite", Domaine Sérol, bio	2023	9,90	16,70	47,00
Chinon rouge "Les Gravinières", Domaine Jourdan, bio	2023	-	-	48,00
Sancerre "Terre de Maimbray", Domaine P. et N. Reverdy	2023	-	-	69,00

BEAUJOLAIS

Morgon "Bellevue", Domaine Daniel Bouland	2023	10,70	18,00	51,00
Brouilly, Château de la Terrière	2023	-	-	53,00
Saint-Amour, Château de la Pirolette	2023	-	-	54,00
Moulin-à-Vent des Hospices, Collin Bourisset	2020	-	-	62,00

LANGUEDOC

Pic-Saint-Loup "Carra", Château de Lascaux Jean-Benoît Cavalier, bio	2023	-	-	45,00
AOP La Clape, Héritage "An 1650", Gérard Bertrand	2023	-	-	45,00
Château Bel Evêque Corbières, Atout Pic, Mas Coris	2023	-	-	60,00
IGP Saint-Guilhem Le Desert, Cité D'Aniane Mas de Daumas Gassac	2021	-	-	139,00

RHÔNE

Rasteau "Les Coteaux", Domaine des Escaravailles	2021	-	-	42,00
IGP Collines Rhodaniennes Syrah "L'Appel des Sereines", Domaine François Villard	2023	-	-	43,00
Vacqueyras "Les 2 Monardes", Domaine La Monardière, bio	2023	10,50	17,70	50,00
Lirac, Clos du Mont-Olivet	2022	-	-	50,00
Gigondas, Domaine Raspail-Ay	2022	-	-	72,00
Crozes-Hermitage "Georges", Domaine Les Bruyères, bio	2022	-	-	72,00
Saint-Joseph "Les Pierres Sèches", Cave Yves Cuilleron	2023	15,70	26,40	76,00
Châteauneuf du Pape, Clos du Mont-Olivet	2022	-	-	98,00
Cornas, Domaine Johann Michel	2022	-	-	111,00
Côte Rôtie "Madinière", Cave Yves Cuilleron	2023	-	-	154,00

BOURGOGNE

Hautes-Côtes-de-Nuits "Clos du Vignon", Domaine Thevenot Le Brun & Fils	2023	-	-	59,00
Santenay, Bernard & Florian Regnaudot	2023	-	-	70,00
Rully "Mollepierre Sud", Domaine Philippe Girard	2023	14,90	25,00	72,00
Savigny-Les-Beaune "Vieilles Vignes", Domaine Philippe Girard	2023	-	-	83,00
Pinot Noir, Château Marsannay	2022	-	-	85,00
Givry 1 ^{er} Cru "Les Grands Prétans", Domaine Besson	2023	-	-	86,00

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Mercurey “Vieilles Vignes”, <i>Domaine Tupinier-Bautista</i>	2023	-	-	88,00
Chorey-Les-Beaunes, <i>Domaine Arnoux</i>	2022	-	-	90,00
Ladoix “Clos Royer”, <i>Domaine Pierre Ravaut</i>	2020	-	-	92,00
Marsannay “Les Longeroies”, <i>Domaine Charlopin-Tissier</i>	2022	-	-	105,00
Aloxe-Corton, <i>Domaine Jean Fournier, bio</i>	2023	-	-	138,00
Gevey-Chambertin “La Justice”, <i>Domaine Philippe Charlopin</i>	2022	-	-	171,00

BORDEAUX

Château La Gorce Cru bourgeois, <i>Médoc</i>	2019	8,10	13,70	38,00
Château Peybonhomme Les Tours, <i>Côtes de Bordeaux</i>	2022	-	-	43,00
Château de La Commanderie, <i>Lalande de Pomerol</i>	2023	-	-	55,00
Chênes de Bouscaut, <i>Pessac Léognan</i>	2018	14,30	24,00	69,00
Château Grand Pey Lescours, <i>Saint Emilion Grand Cru, bio</i>	2022	-	-	70,00
La Fleur de Pédesclaux, <i>Pauillac</i>	2018	-	-	74,00
Château Petit Bocq, <i>Saint Estèphe</i>	2021	-	-	77,00
Château Moulin Riche, <i>Saint Julien</i>	2017	-	-	100,00
Clos René, <i>Pomerol</i>	2020	-	-	101,00
Château Croque Michotte, <i>Saint Emilion Grand Cru, bio</i>	2020	-	-	103,00
Château Chasse Spleen Moulis, <i>Médoc</i>	2021	-	-	105,00
Château Labégorce, <i>Margaux</i>	2020	-	-	110,00
Château Sociandot Mallet, <i>Haut Médoc</i>	2018	-	-	117,00
Château Haut-Bages Libéral, <i>Pauillac, bio</i>	2021	-	-	146,00
Château La Marzelle, <i>Saint Emilion Grand Cru</i>	2021	-	-	146,00
Château Phélan Ségur, <i>Saint Estèphe</i>	2018	-	-	160,00
Château Branaire Ducru, <i>Saint Julien</i>	2018	-	-	189,00
Château Giscours, <i>Margaux</i>	2018	-	-	226,00
Domaine de Chevalier, <i>Pessac Léognan</i>	2020	-	-	244,00
Château Roc de Cambes, <i>Côtes de Bourg</i>	2022	-	-	244,00
Château Latour, <i>Pomerol</i>	2021	-	-	273,00

WORLD WINES

Cloudy Bay, <i>Sauvignon Blanc, Nouvelle-Zélande, (Blanc)</i>	2024	-	-	78,00
Terrazas de Los Andes “Reserva”, <i>Malbec, Argentine, (Rouge)</i>	2023	-	-	53,00

PREMIUM WINES**GRANDS CRUS ROUGES**

Petit Mouton de Mouton Rothschild, <i>Pauillac</i>	2020			495,00
Corton Grand Cru “Clos Des Cortons”, <i>Faiveley</i>	2018			533,00
Charmes Chambertin Grand Cru, <i>Faiveley</i>	2020			533,00

GRANDS CRUS BLANCS

Chablis “Vaudésir” Grand Cru, <i>Joseph Drouin, bio</i>	2022			285,00
Beaune 1 ^{er} Cru “Clos Des Mouches”, <i>Joseph Drouin, bio</i>	2022			291,00
Meursault-Charmes, 1 ^{er} Cru, <i>Joseph Drouin</i>	2019			344,00
Bâtard Montrachet Grand Cru, <i>Domaine Fontaine Gagnard</i>	2019			787,00

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OUR MAGNUMS

Btl

BLANCS

Bourgogne Macon Solutré-Pouilly, Domaine Pierre Desroches, bio	2023	107,00
Bourgogne Chablis, Domaine Courtault-Michelet	2023	134,00
Loire Menetou-Salon "Morogues", Domaine Henry Pellé, bio	2022	139,00

ROSÉS

Provence Château Minuty Prestige	2024	123,00
Provence Château d'Esclans, Whispering Angel	2024	131,00

ROUGES

Bordeaux Médoc Château La Gorce Cru Bourgeois, Médoc	2019	79,00
Rhône Vacqueyras "Les 2 Monardes", Domaine de la Monardière, bio	2022	99,00
Bordeaux Château de la Commanderie, Lalande de Pomerol	2023	112,00
Bourgogne Santenay, Bernard & Florian Regnaudot	2022	144,00
Bordeaux Château Petit Bocq, Saint-Estèphe	2020	155,00
Rhône Saint-Joseph "Les Pierres Sèches", Cave Yves Cuilleron	2024	164,00

Should you wish to taste a wine available exclusively by the bottle, please consult your waiter

***Kindly note that the vintages of our wines are subject to change; do not hesitate to inquire**

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