

BRASSERIE

SINCE 1986



—BRASSERIES—
GEORGES
—Depuis 1986—

BAR & CELLAR

APERITIFS

Ricard	7,10
Pineau des Charentes	7,10
Martini (Red/White)	7,10
Campari	7,10
Picon (beer/white wine)	9,70 / 10,70
Kir / Kir Royal	10,20 / 12,80

SOFT DRINKS

Freshly squeezed orange juice	4,60
Fresh lemon juice	4,60
Jomato juice	3,60
Coca-Cola/ Zero/ Fanta/ Sprite	4,10
Fever-Tree	5,10
<i>Indian Tonic / Mediterranean Tonic / Ginger Beer / Sparkling Pink Grapefruit / Ginger Ale</i>	
Red Bull / Red Bull Sugar Free	5,10
Minute Maid	4,10
<i>Apple / Apple-Cherry</i>	
Fuze Tea / Fuze Tea Peach	4,10
BRU (Still / Sparkling)	3,10 / 5,10 / 8,70
<i>¼- ½ - 1 L</i>	

NON-ALCOHOLIC SIGNATURES

Pollen Orange Spritz N.A	10,20
<i>(Pollen Orange Spritz, Fever Tree Indian Tonic, sparkling water, orange slice)</i>	
Pollen Limoncelli Spritz N.A	10,20
<i>(Pollen Limoncelli, Fever Tree Indian Tonic, sparkling water, lemon slice)</i>	
Gin & Tonic Pollen London Botanical N.A	11,20
Coconut Lips	11,70
<i>(Pollen Spiced Caribbean, pineapple juice, coconut syrup, lime, cane sugar)</i>	
Virgin Mule	11,70
<i>(Martini vibrante, Ginger beer)</i>	
Virgin Mojito	11,70
<i>(Pollen Spiced Caribbean, mint, lime, cane sugar, sparkling water)</i>	
Limoncelli Sour	11,70
<i>(Pollen Limoncelli, lemon juice, cane sugar, egg white, lemon zest)</i>	



COCKTAILS

Campari or Martini Bianco Spritz	12,20
St Germain Spritz	14,30
Chandon Garden Spritz	14,30
Chaco Martini	14,30
<i>(Gran Chaco Bolivia, Kahlua, espresso, vanilla syrup)</i>	
Le Paloma	14,30
<i>(Patron Silver, Fever Pink Grapefruit, lime)</i>	
Mojito	14,30
<i>(Bacardi Carta Blanca, lime, fresh mint, cane sugar, sparkling water)</i>	
Espresso Martini	14,30
<i>(Grey Goose, Kahlua, cane sugar, espresso)</i>	
Amaretto Sour	14,30
<i>(Amaretto, egg white, cane sugar, lemon juice)</i>	
Moscow Mule	14,30
<i>(Vodka Eristoff, lime, Schweppes Ginger Beer Chili)</i>	
Le Negroni	14,30
<i>(Martini Rosso, Campari, Gin)</i>	
Pornstar Martini	18,40
<i>(Vodka Eristoff, passion fruit syrup and purée, vanilla syrup) served with a shot of Veuve Clicquot Champagne</i>	

BAR & CELLAR



BEERS

Bottles :

Carlsberg 0%	5,10
Kriek Liefmans 0%	5,10
Chouffe 0%	5,30
Triple 888	5,80
<i>(Voted best Triple 2025)</i>	
Salitos	6,10
Duvel Tripel Hop (IPA)	7,10
Orval (subject to the monks' mood)	7,30

On tap :

	25cl	33cl	50cl
St Hubertus Blonde	-	6,10	8,70
St Hubertus Ambrée	-	6,10	8,70
St Hubertus Blanche	-	6,10	8,70
Carlsberg	4,60	-	9,20
Kriek Liefmans	5,10	-	-

SPARKLING WINES

	Flute	Royale	Btl	Magnum
Crémant de Loire (Culture raisonnée)	10,20	15,30	61,20	-
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, our Champagne vintages may change at any time, do not hesitate to ask

BAR & CELLAR

RUM

Bacardi Carta Blanca	9,20
Gran Chaco Bolivia Bio	11,20
Bacardi 8Y	12,20
Bacardi Caribbean Spiced <i>(coconut / pineapple)</i>	12,20
Trois Rivières Ambré	13,30
Zacapa XO	31,60



VODKA

Eristoff	9,20
Grey Goose	11,20



GIN

Bombay Sapphir	10,20
Panda Gin Bio	10,20
Bombay 1 ^{er} Cru	11,20
Hendrick's	11,20
Copperhead	13,30

WHISKIES

William Lawson	9,20
Jack Daniel's	10,20
Dewar's 12Y	12,20
Oban 14Y	14,30
Lagavulin 16Y	15,30
Glenfiddich 18Y	16,30
Glenfiddich 21Y	19,40

OUR RAMOS PINTO PORTS

WHITE

Adriano White Reserva 7Y	8,20
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RED

Late Bottled Vintage 7Y (Ruby)	12,20
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KITCHEN

TO SHARE

- Bowl of hot whelks 14,30
- Fried squid, tartar sauce 18,30
- Blinis with smoked salmon, sour cream 25,50
- Parma ham board 28,70
- Duck rillettes (by Fernand), toasts 21,30



COLD STARTERS

- Salmon tartare, avocado brunoise, coriander, pomegranate **starter: 20,40 / main: 34,60**
- Beef carpaccio, Parmesan shavings, rocket, confit tomatoes **starter: 19,40 / main: 33,10**
- Tomato with North Sea grey shrimps **starter: 19,40 / main: 38,80**
- Artisanal pâté en croûte, onion jam and gherkins 20,40
- Extra mild smoked salmon, toasted brioche 26,50
- Marinated herring (Label Rouge), potatoes in oil 19,40

HOT STARTERS

-  Vieux Bruges cheese fritters with Liège syrup (1 or 2 pces) 9,50 / 19,00
- Grey shrimp croquettes (1 or 2 pces) 13,00 / 26,00
- *Made by Fernand Duarte, voted best in Brussels in 2022 and 2023**
- Duo of grey shrimp croquettes and cheese fritters 22,50
- Rock fish soup, croutons, rouille and grated cheese 17,30
- Grilled bone marrow with fleur de sel, homemade toast 18,40
- Pike quenelles, cardinal sauce (2pces) 19,40
- Scampi cassiolette with garlic and parsley 23,50

SALADS

- Caesar salad 26,50**
- Lemon-marinated chicken, hardboiled egg, anchovies, Parmesan, romaine, croutons, green beans, tomatoes, Caesar dressing*
- Wild salad 33,70**
- Smoked duck breast, gizzards, scampi, smoked salmon, avocado, green beans, tomatoes*

FISH & SHELLFISH

- Roasted sea bream fillet, tarragon butter, artichoke heart, sautéed potatoes 29,60
- Classic sole meunière, boiled potatoes **Market price**
- Grilled sole, Dijon sauce, olive oil mash **Market price**
- Roasted small soles, lemon butter sauce, vegetable mash 34,60
- Poached skate wing, caper butter sauce, mash 35,60
- Cod fillet, sauce vierge, fried leeks, crushed potatoes with green olives 37,70
- Bouillabaisse, rouille crouton 38,30
- Our lobster en bellevue **Market price**
- Roasted lobster, creamy asparagus risotto **Market price**



KITCHEN

BRASSERIES SPECIALITIES

Traditional steak tartare with fries 25,50
Italian-style tartare (knife-cut), rocket and Parmesan 26,50
Meatloaf, Venetian veal jus, vegetable mash 26,50
Vol-au-vent, mousseline sauce, fries 28,00
Mechelen cuckoo waterzooi 27,90
Confit duck leg, sautéed potatoes with garlic and parsley 28,90
Veal kidney fricassee, wholegrain mustard, fries 30,60
Andouillette (AAAAA) from Vire, wholegrain mustard, mashed potato 31,60
Lamb shank with honey, thyme, glazed baby carrots, green bean bundle, mashed potato 36,70
Lobster vol-au-vent, roasted scallops, cardinal sauce 55,10
Beef cheek carbonade with Kriek beer, fries 30,60

PASTA

 Penne with vegetables, fresh basil, Parmesan shavings 24,50
Linguine with seafood (scallops and prawns) 38,80
Scallop risotto, baby spinach, Comté tuile 35,70
Linguine alle Vongole 31,60

MEAT

All our meat dishes are served with beef fat fries and a sauce of your choice

Grilled beef steak 250g (Black Angus) 30,60
Pure beef tenderloin 250g (Black Angus) 41,60
Entrecôte 300g (Black Angus) 43,80
The large grilled veal chop 48,70
Bone-in rib steak on the plancha 1,200g (Simmental) (2 covers) 98,90

SAUCES

Mayonnaise, Tartare or Cocktail 2,60
Béarnaise, Archiduke, Green Pepper or Maître d'Hôtel butter 5,10

SIDES

Fresh fries cooked in beef fat 5,10, Potato croquettes 5,10
Mashed potatoes 5,60, Lettuce salad with mayonnaise 6,60, Vegetable gratin 7,10
Mixed salad 7,70, Seasonal vegetable bouquet 8,20

CHILDREN'S MENU

Minced beef steak, fries, salad 14,00
Breaded cod, tartar sauce, fries, salad 14,00
Penne with ham and cheese 14,00



THE OYSTER BAR



THE OYSTER BAR

OUR OYSTER SELECTION

FLAT OYSTERS

		PC	6PC	9PC
Belon Prat-Ar-Coum	N°5	2,80	17,00	25,50
Belon Prat-Ar-Coum	N°2	4,50	27,20	40,80
<i>France, Famille Madec</i>				

CUPPED OYSTERS

		PC	6PC	9PC
La perle des BG	N°3	6,10	36,50	54,70
<i>Marennes-Oléron (Fr), Famille Gillardeau</i>				
La Spéciale Gillardeau	N°4	4,90	29,40	44,10
<i>Marennes-Oléron (Fr), Famille Gillardeau</i>				
Baby KYS	N°5	5,20	30,90	46,90
Fines de Claire	N°3	3,10	18,50	27,80
<i>Marennes-Oléron (Fr), Famille Courdavault</i>				
Normande	N°3	3,20	19,20	28,70
<i>Normandie (Fr), Famille Courdavault</i>				
Boudeuse	N°5	2,10	12,40	18,50
<i>Marennes-Oléron (Fr), Famille Courdavault</i>				

SHELLFISH

Dog cockle	per piece	1,30
Clam	per piece	1,90
Mussel	per piece	1,00
Whelks	per portion	13,40
Periwinkles	per portion	13,40

CRUSTACEANS

Grey shrimps +/- 150gr	per portion	16,50
Imperial prawn bouquet	per portion	12,40
Giant prawn	per piece	3,60
Langoustine	per piece	7,10
Brown crab	per piece	28,80
Canadian lobster 500/550gr	per piece	Market price



OUR MAGNIFICENT PLATTERS

	1pers	2pers
« The Royal Crustaceans »		Market price
<i>Composition for Two : 1 lobster, 1 brown crab, 6 langoustines, 4 giant prawns, a bouquet of king prawns, and servings of periwinkles, whelks, and brown shrimp</i>		

« The Oyster Bar Signature »	31,90	63,90
<i>Composition for Two : 4 Prat-Ar-Coum n°2, 4 Prat-Ar-Coum n°5, 4 Gillardeau, 4 Fines de Claire</i>		

« L'Impérial »		Market price
<i>Composition for Two : 1 Lobster, 4 Prat-Ar-Coum No. 2 Oysters, 4 Fines de Claire Oysters, 4 Normandy Oysters, 4 Almond Cockles, 4 Clams, 4 Mussels, Bouquet of King Prawns, 1 Serving of Periwinkles, 1 Serving of Whelks and 1 Serving of Brown Shrimp</i>		

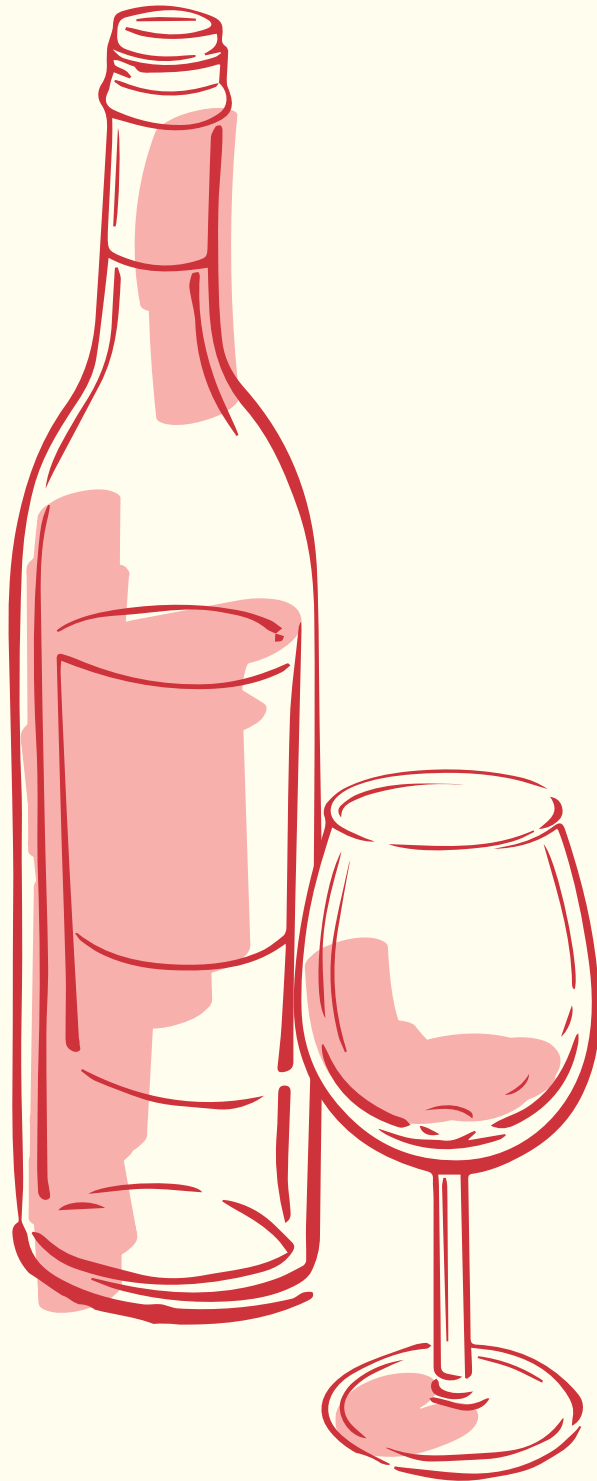
« The Special Crab »	72,10	144,20
<i>Composition for Two : 1 Brown crab, 4 Prat-Ar-Coum n°5, 4 Fines de Claire, 4 Langoustines, 4 Giant prawns, 4 Dog cockles, Bouquet, portion of Periwinkles, Whelks, Grey shrimps</i>		

« Georges' Selection »	59,20	118,50
<i>Composition for Two : 4 Prat-Ar-Coum n°5, 4 Normandes, 4 Dog cockles, 4 Clams, 4 Mussels, 2 Langoustines, 2 Giant prawns, Bouquet, Grey shrimps, Whelks, Periwinkles</i>		

« The Oyster Bar Pearl »		Market price
<i>Composition for Two : 1 Lobster, 1 Brown crab, 4 Prat-Ar-Coum n°5, 6 Fines de Claire, 2 Langoustines, 2 Giant prawns, 4 Mussels, 4 Clams, 4 Dog cockles, Bouquet, Grey shrimps, Whelks, Periwinkles</i>		

Caviar		69,50
<i>Osciètré Iranien : « Pearl Selection » (boîte de 30gr)</i>		

WINES



If you wish to taste a wine available by the bottle only,
please ask your head waiter.

FRENCH WHITE WINES

		Glass	Xl	Btl
ALSACE				
Riesling “Expression”, Paul Buecher, organic	2024	-	-	48,00
Pinot Gris “Expression”, Paul Buecher, organic	2024	10,10	17,00	48,00
Gewurztraminer “Expression”, Paul Buecher, organic	2023	-	-	48,00
LOIRE				
Muscadet de Sèvre et Maine sur Lie “La Grenouille”, Domaine de la Grenaudière	2024	7,90	13,30	37,00
Vouvray, Domaine des Aubusières, Bernard Fouquet	2024	-	-	37,00
Cheverny, Domaine Huguet	2024	-	-	38,00
Touraine “Sauvignon”, Domaine Octavie	2024	-	-	42,00
Chenin “Pourquoi faire sans blanc”, Domaine Sérol, organic	2024	-	-	47,00
Menetou-Salon “Morogues”, Domaine Henry Pellé, organic	2023	-	-	55,00
Sancerre “Les Grandmontains”, Domaine Laporte	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, organic	2025	-	-	49,00
IGP Collines Rhodaniennes Viognier “Les Vignes d’à côté”, Cave Yves Cuilleron	2024	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	2024	-	-	100,00
Châteauneuf du Pape “Clos de l’Oratoire”, Maison Ogier	2023	-	-	114,00
Condrieu “Le Grand Vallon”, Domaine François Villard, organic	2023	-	-	132,00
LANGUEDOC				
Château de Lascaux “Garigue”, Languedoc, organic	2024	-	-	36,00
BOURGOGNE				
Bourgogne Chardonnay “Kimméridgien”, Jean-Marc Brocard	2023	9,10	15,30	43,00
Macon Solutré-Pouilly, Domaine Pierre Desroches, organic	2024	-	-	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 Chenes ”, Domaine Auvigie	2023	16,10	27,00	78,00
Viré-Clessé “Chazelles”, Domaine Jean-Marie Chaland, organic	2023	-	-	66,00
Pouilly Fuisse, Domaine Pierre Desroches, organic	2024	-	-	67,00
Givry “Champ Pouroit”, Domaine Ragot	2023	-	-	72,00
Rully, Domaine Michel Briday	2023	-	-	83,00
Ladoix “Clos Royer”, Domaine Pierre Ravaut	2023	-	-	92,00
Chablis 1er Cru “Fourchaume”, Château de Maligny	2023	-	-	94,00
Marsannay “Cuvée Saint-Urbain”, Domaine Jean Fournier, organic	2023	-	-	95,00
Pernand Vergelesses, Maison Champy	2023	-	-	98,00
BEAUJOLAIS				
Beaujolais “Roche Noire”, Domaine Lathuillère Gravallon	2025	-	-	36,00

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		Glass	Xl	Btl
BORDEAUX				
Bordeaux Grand Bateau “By Beychevelle”	2022	-	-	34,00
Château Les Ormes “Marlène”, Sauternes	2019	9,50	-	45,00
Chênes de Bouscaut, Pessac Léognan	2020	-	-	74,00
Château Carbonnieux, Pessac Léognan	2023	-	-	114,00

FRENSH ROSÉ WINES

PROVENCE

Château Favori Cuvée Château, Côtes-de-Provence, organic	2025	8,70	14,70	41,00
Minuty Prestige, Côtes-de-Provence	2024	-	-	59,00
Château d’Esclans Whispering Angel, Côtes-de-Provence	2025	13,10	22,00	63,00

FRENSH RED WINES

ALSACE

Pinot Noir “Expression”, Paul Buecher, organic	2025	10,10	17,00	48,00
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LOIRE

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

BEAUJOLAIS

Morgon “Bellevue”, Domaine Daniel Bouland	2024	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, organic	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 “La pourpre”, Ogier	2024	13,10	22,00	63,00
Lirac, Clos du Mont-Olivet	2023	-	-	50,00
Gigondas, Domaine Raspail-Ay	2022	-	-	72,00
Crozes-Hermitage “Georges”, Domaine Les Bruyères, organic	2023	-	-	72,00

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		Glass	Xl	Btl
Saint-Joseph “Les Pierres Sèches”, Cave Yves Cuilleron	2024	15,70	26,40	76,00
Châteauneuf du Pape, Clos du Mont-Olivet	2023	-	-	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
Mercurey “Vieilles Vignes”, Domaine Tupinier-Bautista	2023	-	-	88,00
Chorey-Les-Beaunes, Domaine Arnoux	2022	-	-	90,00
Ladoix “Clos Royer”, Domaine Pierre Ravaut	2022	-	-	92,00
Marsannay “Les Longeroies”, Domaine Charlopin-Tissier	2022	-	-	105,00
Aloxe-Corton, Domaine Jean Fournier, organic	2023	-	-	138,00
Gevrey-Chambertin “La Justice”, Domaine Philippe Charlopin	2023	-	-	171,00

BORDEAUX

Château Vieux Moulin Cru Bourgeois, Listrac-Médoc	2019	10,30	17,30	49,00
Château Peybonhomme Les Tours, Côtes de Bordeaux	2022	-	-	43,00
Château de La Commanderie, Lalande de Pomerol	2023	-	-	55,00
Château Lamothe Bouscaut, Pessac-Léognan	2020	15,70	26,30	76,00
Château Grand Pey Lescours, Saint Emilion Grand Cru, organic	2022	-	-	70,00
La Fleur de Pédesclaux, Pauillac	2020	-	-	74,00
Château Petit Bocq, Saint Estèphe	2022	-	-	77,00
Château Moulin Riche, Saint Julien	2017	-	-	100,00
Clos René, Pomerol	2022	-	-	101,00
Château Croque Michotte, Saint Emilion Grand Cru, organic	2020	-	-	103,00
Château Chasse Spleen Moulis, Médoc	2021	-	-	105,00
Château Labégorce, Margaux	2020	-	-	110,00
Château Sociandot Mallet, Haut Médoc	2018	-	-	117,00
Château Haut-Bages Libéral, Pauillac, organic	2021	-	-	146,00
Château La Marzelle, Saint Emilion Grand Cru	2021	-	-	146,00
Château Phélan Ségur, Saint Estèphe	2018	-	-	160,00
Château Branaire Ducru, Saint Julien	2018	-	-	189,00
Château Giscours, Margaux	2018	-	-	226,00
Domaine de Chevalier, Pessac Léognan	2020	-	-	244,00
Château Roc de Cambes, Côtes de Bourg	2022	-	-	244,00
Château Latour, Pomerol	2021	-	-	273,00

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WINES FROM AROUND THE WORLD

		Glass	Xl	Btl
Cloudy Bay, Sauvignon Blanc, Nouvelle-Zélande, (Blanc)	2024			
Terrazas de Los Andes “Reserva”, Malbec, Argentine, (Rouge)	2023	-	-	78,00
		-	-	53,00

EXCEPTIONAL WINES

GREAT RED CRUS

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

GREAT WHITE CRUS

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



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OUR MAGNUMS

WHITE

Bourgogne Macon Solutré-Pouilly, Domaine Pierre Desroches, organic	2024	107,00
Bourgogne Chablis, Domaine Courtault-Michelet	2023	134,00
Loire Menetou-Salon “Morogues”, Domaine Henry Pellé, organic	2022	139,00

ROSÉ

Provence Château Minuty Prestige	2024	123,00
Provence Château d’Esclans, Whispering Angel	2025	131,00

RED

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



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English version:



Nederlandse versie:



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