




GEORGES

*Spring lunch menu le Georges 2025
Christophe Vaillard, Nicolas Duclos, Jérôme Bellegueille,
Quentin Rivasseau, Paul Depreux et moi-même ainsi que toute l'équipe
vous invitons à un moment de partage et de convivialité ...*

Thomas Parnaud

Menu Intemporel 98 euros

Menu Empreinte 126 euros

Menu

Impromptu 65€

Starter, dish, dessert,
Composed by the chef.

or 52€

Starter and Dish

or

Dish and Dessert
composed by the chef.

Organic hen egg,
A la Chartres. (22 euros)

Perche pike cake,
Mushrooms and garum de Tours. (32 euros)

Mr. Lorin's lamp,
Green asparagus, black garlic and cameline. (42 euros)

Soufflé au Grand Marnier,
Bigaradier leaves. (19 euros)

or

Soufflé chocolate Grand Cru Mangaro 71%
Chartreuse jaune,
*Vanilla from Martinique, cacao beans
from Très Hombres. (19 euros)*

Morels, snails by Véronique Paysan,
Bear garlic, fatty bacon. (32 euros)

Mr. Vasseur's trout,
*Spinash, smoked butter sauce, eggs of trout,
yuzu leaves from Japan (42 euros)*

Pullet from Racan,
Chicories, kumquat, buckwheat. (46 euros)

Père Mabol's grapefruit,
Stalked celery, tagette. (17 euros)

The Chef also proposes you the following suggestions :

Young gourmet (-12 years)
39 euros

Amuse-bouche, dish, dessert

Choice from the menu.

Dublin bay prawn triple zéro,
Smoked butter sauce, buckwheat. (75 euros)

Side of veal from Ségala,
*Grand Monarque (≈ 600gr), green asparagus, black garlic, coffee veal sauce.
(120 euros for two people)*

Cheeses from Marc Janin
MOF Affineur 2015 reference
to Jura origins of Christophe.
19 euros

*All our dishes are available à la carte (*euros).*

We remain at your disposal in case of intolerances or allergies. Vegetable dishes or menu on request.

Net prices in euros TVA 10% - Service included.
List of allergens and origins of the meat available.

Lunch menus




GEORGES

*Spring dinner menu le Georges 2025
Christophe Vaillard, Nicolas Duclos, Jérôme Bellegueille,
Quentin Rivasseau, Paul Depreux et moi-même ainsi que toute l'équipe
vous invitons à un moment de partage et de convivialité ...*

Thomas Parnaud

Menu Intemporel 98 euros

Organic hen egg,
A la Chartres. (22 euros)

Perche pike cake,
Mushrooms and garum de Tours. (32 euros)

Mr. Lorin's lamp,
Green asparagus, black garlic and cameline. (42 euros)

Soufflé au Grand Marnier,
Biagaradier leaves.
(19 euros)

or

Soufflé chocolate Grand Cru Mangaro 71%
Chartreuse jaune,
Vanilla from Martiniqua, cacao beans
from Très Hombres. (19 euros)

Menu Empreinte 126 euros

Morels, snails by Véronique Paysan,
Bear garlic, fatty bacon. (32 euros)

Mr. Vasseur's trout,
Spinash, smoked butter sauce, eggs of trout,
yuzu leaves from Japan. (42 euros)

Pullet from Racan,
Chicories, kumquat, buckwheat. (46 euros)

Père Mabol's grapefruit,
Stalked celery, tagette leaves. (17 euros)

Menu Des Agapes 155 euros *Proposed menu for the entire table.*

Ikéjímé catfish,
Caviar osciètre de Sologne, spirulina. (75 euros)

Mr. Vasseur's black bass,
Fermented limequat, smoked butter sauce. (36 euros)

Morels, snails by Véronique Paysan,
Bear garlic, fatty bacon. (32 euros)

Perche pike cake,
Mushrooms and garum de Tours. (32 euros)

Pullet from Racan,
Chicories, kumquat. (46 euros)

Orange carrot vacherin,
Vanilla from Martiniqua, green fruity olive oil from my
childhood village of Leucate. (19 euros)

The Chef also proposes you the following suggestions :

Young gourmet (-12 years)
39 euros

Amuse-bouche, dish, dessert

Choice from the menu.

Dublin bay prawn triple zéro,
Smoked butter sauce, buckwheat. (75 euros)

Side of veal from Ségala,
Grand Monarque (≈ 600gr), green asparagus, black garlic, coffee veal sauce.
(120 euros for two people)

Cheeses from Marc Janin
MOF Affineur 2015 reference
to Jura origins of Christophe.
19 euros

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Dinner menus