



  
GEORGES

*Le Georges Autumn menu 2024*

*Christophe Vaillard, Nicolas Duclos, Jérôme Belleguillaume and myself as well as the whole team invite you to a moment of discovery and sharing ...*

*Thomas Parnaud*

**Menu  
Impromptu 65€**

Starter, dish, dessert,  
Composed by the chef.

**or 52€**

Starter and Dish  
**or**  
Dish and Dessert  
composed by the chef.

**Menu Intemporel 98 euros**

**Locally hunted game**

*(With Alba white truffle 148 euros)*

**Pâté en croûte à la Chartres,**

*With three feathers, fermented blackcurrant. (26 euros)*

**Roe deer from our forests,**

*Carpaccio, risoni of buckwheat and ceps,  
pot-au-feu stock and "bois d'inde". (38 euros)*

**Pithiviers of mallard duck from Sologne,**

*Foie gras, fermented summer fruits. (52 euros)*

**For two in menu.**

**For one person a la carte.**

**Soufflé au Grand Marnier,**

*Century cuvée, sweetness of aunt Leonie  
and greediness of Marcel Proust.  
(19 euros)*

**Menu Empreinte 126 euros**

*(With Alba white truffle 176 euros)*

**Pays Nantais prawns,**

*Head prawns jelly, tuberous parsley and sunflower. (32 euros)*

**With Caviar osciètre de Sologne.**

**20 euros in extra in menu.**

**(75 euros à la carte.)**

**Brill à la Chartres,**

*Crayfish and chanterelles. (52 euros)*

**Perche Rabbit,**

*Chesnut, mushrooms, Red wine sauce. (44 euros)*

**Chocolat Grand Cru Bio 71% cacao,**

*Plantation Mangaro (Madagascar),  
Tuna leaf (salad tree), mushrooms. (19 euros)*

**or**

**Pilgrimage between Cathédrale and Maintenon,**

*As a tatin way. (18 euros)*

**The Chef also proposes you the following suggestions :**

**Alba White truffle,**

*Sublime seasonal product, rape in front of you on the dish of your choice.. (Extra. 20€)*

**Dublin bay prawn triple zéro,**

*Smoked butter sauce, coral, buckwheat. (75 euros)*

**Side of veal from Ségala,**

*Grand Monarque (≈ 600gr), chestnut, mushrooms, coffee veal sauce.  
(120 euros for two people)*

**Lièvre de Beauce à la Royale,**

*Foie gras and black truffle from Touraine. (65 euros)*

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

**Young gourmet (-12 years)  
39 euros**

Amuse-bouche, dish, dessert  
Choice from the menu.

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

**Menu Intemporel 98 euros**

**Locally hunted game**

*(With Alba white truffle 148 euros)*

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**Roe deer from our forests,**

*En carpaccio, risoni of buckwheat and ceps, pot-au-feu stock and "bois d'inde". (38 euros)*

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*For two in menu.*

*For one person a la carte.*

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*Century cuvée, sweetness of aunt Leonie and greediness of Marcel Proust. (19 euros)*

**Menu Empreinte 126 euros**

*(With Alba white truffle 176 euros)*

**Pays Nantais Prawns,**

*Head infused jelly, tuberous parsley and sunflower. (32 euros)*

**With Caviar osciètre de Sologne.**

*20 euros in extra in menu.*

*(75 euros à la carte.)*

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*Plantation Mangaro (Madagascar),  
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*or*

**Pilgrimage between Cathédrale and Maintenon,**

*As a tatin way. (18 euros)*

**Menu « Des Agapes » 155 euros**

*(With Alba white truffle 205 euros)*

**Ikéjímé catfish cooked in salt,**

*Spirulina from Beauce. (32 euros)*

**Pays Nantais prawns,**

*Tuberous parsley, sunflower,  
caviar osciètre de Sologne. (75 euros)*

**Pumpkin from Berry,**

*Hazelnuts, Alba white truffle. (28 euros)*

**Pike cake,**

*Mushrooms fermented, garum from Tours. (36 euros)*

**Brill à la Chartres,**

*Crayfish and chanterelles mushrooms. (52 euros)*

**Chocolat Grand Cru Bio 71% cacao,**

*Plantation Mangaro (Madagascar),  
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Dinner menus