LA GALERIE

FOUR SEASONS HOTEL GEORGE V

LUNCH & DINNER

Every day, 8:00 am – 11:00 pm

BREAKFAST

SIGNATURE BREAKFAST

Assortment, Cereals, Dairies and Seasonal Fruits, Eggs Prepared to your Liking Served with Two Sides 78

Scrambled, as an Omelette, Benedict, Soft Boiled, Poached or Fried (Signature Eggs +EUR 14)

PRESTIGE BREAKFAST

Sweet and Savoury Assortment, Cereals, Dairies and Seasonal Fruits, Prestige Eggs to your Liking 115

Caviar Scrambled Eggs, Cocotte Eggs with Foie Gras and Black Truffle or Blue Lobster Omelette

EGGS

Two Eggs Prepared to your Liking and Two Garnishes 26

Scrambled, as an Omelette, Benedict, Soft Boiled, Poached or Fried

SIGNATURE SPECIALITIES

French Toast with Caviar 60

Delicate Tart with Button Mushrooms and Soft Poached Egg 58

George V Style Shakshuka 45

Croissant with 36-month Comté Cheese and Truffle 53
with or without Ham

SAVOURY SELECTION

Avocado Toasts and Poached Eggs 45

Smoked Salmon and Blinis 48

Aged Cheese Assortment 35

Iberian Ham 50

BREAKFAST

CAVIARS

Osetra Caviar	EUR 460 / 50 grams
Beluga Caviar	EUR 930 / 50 grams

HEALTHY BOWLS

Smoothie Bowl Mango, Banana, Passion Fruit	24
Chia Pudding	24
Yoghurt Parfait Müesli, Red Berries	24
Birsher Müesli	20

FRESH FRUITS

Fruit Salad	18
Freshly Cut Fruit Platter	28
Selection of Red Berries	35

DAIRY

Plain, Fruit or Low-Fat Yoghurt	12
Greek Yoghurt, Cottage Cheese or Low-Fat Fromage Blanc	14

CEREALS

Porridge with Water or Milk	20
Cereals Selection	16

BREAKFAST

SIGNATURE CREATION

15 Minutes of Cooking Time

Crêpes Suzette Soufflé	38

SWEET TREATS

French Toast George V Red Berries, Maple Syrup	47
Traditional Crêpes	28
Maple Butter Pancake 15 minutes of Cooking Time	28
Vanilla Waffles	28
Extra Red Berries	22

BAKERY

French Bakeries Basket For 1 Person	35
French Bakeries Basket For 2 People	60
French Bakery By Piece	9
Bread Basket	25

FRUIT JUICES

25 centiliters

Orange	18
Grapefruit	18
Pineapple	18

BREAKFAST

FRUIT JUICES · CONTINUED

Apple	18
Red Berries	28
Ginger Shot	15
Detox Apple, Ginger, Kiwi	25
Green Apple, Cucumber, Celery, Spinach, Kale	25

HOT DRINKS

Signature Hot Chocolate Whipped Cream, Crispy Chocolate, Marshmallows	28
Signature Pressed Coffee	21
Espresso	13
Cappuccino or Latte	18
Almond Milk Matcha Latte	28
“Grand Cru” Tea Selection	28
Classic and Herbal Tea Selection	21
Japanese Green Tea Selection	25

CHAMPAGNES

Charles Heidsieck - Brut	35
Louis Roederer - Cuvée Rosé	49

BREAKFAST

CHAMPAGNES · CONTINUED

Deutz - Blanc de Blancs - Amour de Deutz	65

LUNCH & DINNER

SANDWICHES AND SALADS

Double Smash Burger French Fries	64
Traditional Cheeseburger French Fries	59
Croque Monsieur with Truffle Ham & Saint-Nectaire Cheese, Green Salad	62
Poultry & Bacon Club Sandwich Green Salad	55
New York Style Lobster Roll Green Salad	98
Caesar Salad with Roasted Chicken	49

APPETIZERS

Brittany Oysters No. 3 3 Units	18
Brittany Oysters No. 3 6 Units	34
Marinated Scallops	16
Langoustines with Mayonnaise	90
King Crab with Avocado	52
Assorted Raw Vegetables, Velvet Sorrel Sauce	19
Celery Mimosa Eggs	15
Foie Gras Terrine, Beef Jelly	48

LUNCH & DINNER

APPETIZERS · CONTINUED

Osetra Caviar — 460
50 grams

Beluga Caviar — 930
50 grams

"LES PETITS PLATS DANS LES GRANDS"

Selection for Two People — 275

Brittany Oysters No. 3, Marinated Scallops, Langoustines with Mayonnaise, King Crab with Avocado, Assorted Raw Vegetables & Sorrel Velvet Sauce, Celery Mimosa Eggs, Foie Gras Terrine & Beef Jelly

STARTERS

Lamb's Lettuce & Beetroot Salad — 37
Hazelnuts & Truffle

Leeks & Eggs Vinaigrette — 42
Crispy Buckwheat

Autumn Vegetables Julienne Soup — 39
Herb-Infused Broth

Scallops — 42
Seaweed Butter

Royal Egg Foie Gras & Truffle — 59
«Meurette» Sauce

The Ultimate Onion Soup — 41

Snails — 39
Parsley & Garlic

LUNCH & DINNER

MAIN DISHES

Florentine Style Roasted Sea Bass Filet Champagne Sauce	70
«Meunière» Sole Almonds & Seaweed Potatoes	85
Devil style Chicken Breast Darphin Potatoes	70
Beef Tartare French Fries	56
Sage Artichoke Ravioli Arugula & Hazelnuts	48
Orechiette with Truffle Ham & Comté Cheese	56
Simmental Tenderloin Flambéed with Rémy Martin Cognac Traditional French Fries, Black Pepper Sauce	95

SIDES

French Fries	15
Traditional «Dauphine» Potatoes	28
Mashed Potatoes	15
Basmati Rice	15
Lettuce Heart	15
Brown Butter Spinach	15
Pan-Fried Mushrooms	15

LUNCH & DINNER

SIDES · CONTINUED

Eric Roy's Vegetable Bouquet	15
Extra Osetra Caviar	EUR 10 / BY GRAM
Extra Melanosporum Truffle	EUR 10 / BY GRAM

CHEESES

Choice of Cheese (by portion) Comté, Camembert, Reblochon, Saint-Néctaire or Chèvre Cendré	16
Aged Cheese Assortment	35

DESSERTS

"George V" French Toast Berries, Maple Syrup	47
Tulakalum Chocolate Mousse Pecan Praliné	30
Fresh Mango Delicate Coconut «Mousse»	35
Madagascar Vanilla Napoleon Vanilla Ice Cream	32
Berger Manufacture Chocolate Soufflé Vanilla Ice Cream	30
Homemade Ice Cream and Sorbets Three Scoops	28

KIDS

BREAKFAST BUFFET

Fruit Juice, Glass of Milk or Hot Chocolate, Egg Choice and a Garnish 38

À LA CARTE

French Toast 16

Crepe, Pancakes or Waffle 14

Egg and a Garnish 14

STARTER

Velvety Seasonal Vegetable Soup 14

MAIN DISHES

Orecchiette with Ham & Comté Cheese 19

Roasted Chicken Breast, Mashed Potatoes 32

Viennese Sea Bass Filet, Pan Fried Vegetables 36

DESSERTS

Cookies or Madeleines 10
2 Pieces

Homemade Ice Cream 10
2 Scoops

AFTERNOON TEA

PASTRY SELECTION

“George V” French Toast 47

Tulakalum Chocolate Mousse 30
Pecan Praliné

Ciflorette Strawberries 35
Vanilla Whipped Cream

Madagascar Vanilla Napoleon 32

Berger Manufacture Chocolate Soufflé 30

Homemade Ice Cream and Sorbets 28
Three scoops

“GRAND CRU” TEA — L’Autre Thé 28

Bourgeons Nan Mei (China)
Wild white tea. Made only from buds hand-picked by local ethnic groups from wild tea bushes in the Yunnan region, the cradle of tea. Its clear liquor offers delicate vegetal and fresh notes, evoking exotic fruits (mango, lychee) and citrus fruits (clementine), without any bitterness. Complex but subtle, with a long finish, this is an exceptional tea to be enjoyed at any time of the day.

Thé Noir des Fées (Vietnam)
Wild black tea. Hand-picked in the north of Vietnam on multi-centenary wild tea bushes, it is oxidized using a traditional technique. Its unique terroir (the tea bushes grow in the middle of the jungle) gives it a very particular character. Its cocoa notes underline a greedy fruity pole. Round and long in the mouth, it is an excellent tea to start the day.

BLACK TEA — L’Autre Thé 21

Darjeeling
Second harvest from the organic Chamong plantation of the Great Gardens of Darjeeling, its brown and russet leaves give a round cup without bitterness, balanced, with woody and fruity notes. A great classic to be enjoyed in the morning or in the afternoon.

Breakfast
A blend of black teas from the Assam region (India) and Sri Lanka, powerful and tannic, very aromatic. A great classic of the English breakfast. Can be enjoyed with a splash of milk.

AFTERNOON TEA

BLACK TEA · CONTINUED

Earl Grey Supérieur
A subtle blend of Indian black teas flavoured with Sicilian bergamot, it is sprinkled with cornflower petals. Finely scented, it goes well with breakfast and snacks. A classic that is sure to please.

My Chaï
Black tea from India with spices that make the reputation of the tea called chai: cinnamon, ginger, fennel, cardamom, cloves, licorice and black pepper. A concentrate of India to be tasted plain or with milk and sugar in the Indian way. It can also be infused directly into hot milk (the famous chai latte). A tea that warms and makes you travel.

4 Fruits Rouges
With a base of Ceylon and Chinese black teas, its strawberry, raspberry and blackcurrant aromas make this tea, sprinkled with pieces of redcurrant, the ideal companion for a gourmet break around a pastry – why not with chocolate.

Lapsang Souchong
Smoked after harvesting on a resinous fire (pine root, according to a traditional recipe), this black tea has a very particular woody and smoky flavour, not very bitter and without astringency. Its notes evoke smoke, tobacco and resin, perfectly accompanying salted or spicy dishes.

GREEN TEA

Jeju Sejak
Very vegetal and fresh, the notes of this green tea from Jeju-do Island borrow from cut grass, seaweed and steamed leafy vegetables, with a finish reminiscent of roasted grains and nuts. These two complementary flavours are the result of its manufacturing method: it is first steamed according to the Japanese method, then wok-roasted like a Chinese tea. Tonic and without bitterness, it is perfect for the morning.

Fragrance N°10
The house's signature recipe created by our nose to celebrate the 10th anniversary of L'Autre Thé, Fragrance n°10 is composed of a base of Sencha green tea and Pai Mu Tan white tea (China), an aromatic bouquet of orchid, orange blossom and rose, subtly enhanced by lemon and passion fruit. A tea like a perfume – fresh and fascinating.

Grand Jasmin
This green tea from Yunnan (China) is delicately scented with jasmine and sprinkled with white tips, buds that attest to the quality of the harvest. Its floral notes are airy and velvety, and it can be enjoyed at any time of the day due to its low theine content.

AFTERNOON TEA

JAPANESE GREEN TEA — Jugetsudo 25

Sencha Tsuki
Sencha is the most popular of the Japanese green teas. Because it contains theanine, Sencha is known for its pleasant flavour and relaxing properties. Furthermore, vitamin C gives the tea a certain burst of freshness. When reaped in season, the Sencha Tsuki leaves are full-bodied in smell and taste.

Genmaicha
A green Matcha tea blended with grilled and crispy rice. Very popular in Japan, this tea is both surprising and delicate and is the perfect match with savoury meals.

Matcha
Matcha is a green tea traditionally milled on grindstones. Beaten in hot water with a bamboo whip (chasen), the powder turns into a ceremonial sparkling tea called “Cha no you.” The flavour, sweetness and texture are exquisite.

HERBAL TEA — Betjeman & Barton 21

Rooibos Vanilla
This vanilla Rooibos has a delightful smooth taste and provides you with a very comforting time.

Secret d’Hiver

Chamomile
Slightly bitter flowers from Maine-et-Loire (west of France). Medicinal properties: tonic stomach action and relieves headaches.

Verbena and Mint

Ginger and Lemon

SIGNATURE HOT CHOCOLATE — Whipped Cream, Crispy Chocolate, Marshmallows 28

COFFEES

Espresso	13
Double Espresso / American Coffee	16

AFTERNOON TEA

COFFEES · CONTINUED

Cappuccino / Latte	18

BEVERAGES

MENU — Prices in Euros

CHAMPAGNES

	12cl
CHARLES HEIDSIECK - BRUT RÉSERVE	35
LOUIS ROEDERER - ROSÉ - 2017	49
DEUTZ - BLANC DE BLANCS - AMOUR DE DEUTZ - 2014	65

ROSÉ WINES

	15cl
CÔTES DE PROVENCE - Rose et Or - CHÂTEAU MINUTY - 2025	26
COTEAUX D'AIX-EN-PROVENCE - CHÂTEAU VIGNELAURE - 2025	25

WHITE WINES

	15cl
SANCERRE - NUANCE - V. PINARD - 2025	28
CHABLIS 1ER CRU VOSGROS - J-P. & B. DROIN - 2024	32
CONDRIEU - A. PERRET - 2024	32
PULIGNY-MONTRACHET - G&J. MEUNIER - 2023	55
MEURSAULT VIEILLES VIGNES - V. Girardin - 2022	70
PESSAC-LÉOGNAN - CLARTÉ HAUT-BRION - 2018	110
HERMITAGE BLANC - J-L Chave - 2020	140

RED WINES

	15cl
CÔTE DE BROUILLY - LES 7 VIGNES - CHÂTEAU THIVIN - 2024	23

BEVERAGES

RED WINES · CONTINUED

SAINT-JOSEPH - J-L. CHAVE - 2023	42
NUITS-SAINT-GEORGES - D. DUBAND - 2019	42
PESSAC-LÉOGNAN - DOMAINE DE CHEVALIER - 2017	55
MARGAUX - ALTER EGO PALMER - 2019	105
HERMITAGE - J-L. CHAVE - 2017	150
LATRICIÈRES-CHAMBERTIN GRAND CRU - F. FEUILLET - 2012	180

DESSERT WINES

8 cl

JURANÇON - CUVÉE MARIE KATTALYN - DOMAINE DE SOUCH - 2022	24
SAUTERNES - CHÂTEAU DE FARGUES - 2008	65
SAUTERNES CRU CLASSÉ - CHÂTEAU D'YQUEM - 2011	230

SODAS

Coca-Cola, Coca-Cola Zero or 7-Up 33cl	13
Orangina 25cl	13
Ginger Ale, Ginger Beer or Tonic Water 20cl	13
Kombucha Brut or Fig Leaves 20cl	20
Sparkling Tea - BLÅ 15cl	22

BEVERAGES

FRUIT JUICES

25cl

Orange, Grapefruit, Pineapple or Apple	18
Green Apple, Cucumber, Celery, Spinach, Kale	25
Detox Apple, Ginger & Kiwi	25
Red Berries	28

MINERAL WATERS

Aqua Chiara (at discretion / person)	6
Evian, Perrier or Badoit Rouge 33cl	11
Evian or Badoit 75cl	12
Icelandic Glacial 75cl	18
Chateldon 75cl	15

BEERS

33cl 16

1664
Non-Alcoholic

Gallia Champ Libre
France

Gallia West IPA
France

BEVERAGES

BEERS · CONTINUED

Hoegaarden
Belgium

Corona
Mexico

SIGNATURE BEVERAGES

Hot Chocolate Served with Whipped Cream, Crispy Chocolate and Marshmallows	28
Almond Matcha Latte	28
Homemade Iced Tea	21
Homemade Lemonade 20cl	18

COFFEES

Espresso	13
Double Espresso	16
American Coffee	16
Cappuccino	18
Latte	18

TEA AND HERBAL TEA

“Grand Cru” Tea Selection Bourgeons Nan Mei (China) or Thé Noir des Fées (Vietnam)	28

BEVERAGES

TEA AND HERBAL TEA · CONTINUED

Black Tea Selection 21
Darjeeling, Breakfast, Superior Earl Grey, My Chaï, Four Red Fruits or Lapsang Souchong

Green Tea Selection 21
Jeju Sejak, Fragrance n°10 or Grand Jasmin

Japanese Green Tea Selection 25
Sencha Tsuki, Genmaïcha or Matcha

Herbal Tea Selection 21
Rooibos Vanilla, Winter's Secret, Chamomile, Verbena and Mint or Ginger and Lemon