LE GEORGE

FOUR SEASONS HOTEL GEORGE V

À LA CARTE

Lunch 12:30 pm – 2:30 pm · Dinner 7:00 pm – 10:00 pm

À LA CARTE

CRUDOS

Tuna Crudo 42
with Black Truffle

Saffron Arancini 17
with Tuna Tartare

Tuna Crudo 28
Porcini Mushrooms, Piemont Hazelnuts

John Dory Crudo 52
Caviar, Bergamot, Lobster Butter

Yellowtail Kingfish Crudo 26
Girolles Mushrooms, Garlic Vinaigrette

Lightly Seared Langoustine 39
Mostarda di Cremona, Béarnaise

Tarbouriech Oysters from Marseillan 28
Green Mango, Sea-Flavoured Vinaigrette

STARTERS

Shredded breton brown crab 39
Tangy Yoghurt, Baeri Caviar

Candied tomato tarte tatin 24
Cacio e Pepe Ice Cream

Pumpkin soup 34
48-Month-Aged Parmesan Cream

Wood-fired Octopus 33
Hazelnuts, Kalamata Olives, Candied Tomatoes

Beef tenderloin Carpaccio 38
with Black Truffle

À LA CARTE

STARTERS · CONTINUED

Beet Carpaccio 19
Raspberries, Fresh Goat Cheese, Hazelnuts

Vitello Tonnato 28

PASTA AND RISOTTO

Del plin ravioli, three ricotta 42
Finger Lime, Fresh Mint

Frutti di mare ravioli 58
Verbena Emulsion, Dried Caviar

Veal agnolotti 42
Button Mushrooms, Veal Juice

Carbonara tortellini 42

Saffron risotto 48
Barolo Braised Beef

Pomodoro risotto 48
Bufflonne Ricotta

Guinea fowl del plin ravioli 55
Porcini Mushrooms, Chanterelles, Rich Jus

Tortellini alla arrabiata 42

SALADS

French Iceberg Salad 55
with Barolo-Marinated Red Label Salmon

Blue lobster salad 80
Endives, Truffled Dressing

À LA CARTE

SALADS · CONTINUED

Button mushrooms 51
80-Month-Aged Parmesan Panna Cotta, Yuzu, Hazelnut Dressing

FISH

Roasted Sole 86
Basil, Vinaigrette

Pan-fried sea bass 84
Clams, Truffled Juice

MEAT

Crispy pork 64
Parsnip, Hazelnuts and Mustard

Veal chop Milanese Style 66
Salted Butter, Mashed Potatoes, Truffle

Wood-fired beef tagliata 89

Candied Aveyron's lamb 70
Wild Mushrooms and Herb Crust

Milanese-Style Pigeon 69
Saffron Cream, Green Leaves, Mustard Sprouts

CHEESES

Selection of Italian cheeses 25

SWEETS

Limoncello and grappa Babà 28
Basil Sorbet, Fresh Mint

À LA CARTE

SWEETS · CONTINUED

Cream cheese crème brûlée — 21
Milk Sorbet, Exotic Fruits

Chocolate's sweetness — 28
with Stracciatella

Semifreddo al pistachio — 26
Herbs from My Garden, Citrus Sorbet

Caramelized Torta di mele (to share) — 36
with Vanilla Ice Cream

LUNCH MENU

PER PERSON · AVAILABLE MONDAY TO FRIDAY

80

LUNCH

Yellowtail crudo and sea bass tartare
with Verjuice Vinaigrette

Veal agnolottis, button mushrooms, veal juice

Pollock, lemon sauce

Wood-fired roasted Aveyron lamb and lemon juice

TASTING MENU

PER PERSON · FOR THE ENTIRE PARTY

160

FOR THE ENTIRE PARTY

Pumpkin soup
Ceps Cream

Saffron Arancini
with Tuna Tartare

Shredded Breton Brown Crab
Tangy Yoghurt, Baeri Caviar

Tuna Crudo
Candied Tomatoes and Capers

Lightly seared langoustine + EUR 15 per person

OPTIONAL

Del plin ravioli
Braised Veal, Mushrooms Carpaccio

Chef's pasta selection + EUR 35 per person
Served for the Entire Table

OPTIONAL

Pan-fried sea bass
Clams, Truffled Juice

Pressed veal
Wild Mushrooms, Herb Crust

The Chef's Scarpetta
with Aged Parmesan

TASTING MENU

FOR THE ENTIRE PARTY · CONTINUED

Semifreddo al pistacchio
Herbs from My Garden, Citrus Sorbet

VEGETARIAN MENU

PER PERSON · FOR THE ENTIRE PARTY

135

FOR THE ENTIRE PARTY

Pumpkin Soup
Ceps Cream

Saffron Arancini
Tomato Tartare

Beet Carpaccio
Raspberries, Goat Cheese, Hazelnuts

Spinach Salad
with Truffles

OPTIONAL

Del Plin Ravioli
with Vegetarian Bolognese

Del plin ravioli, three ricotta
Finger Lemon, Fresh Mint

Celery cordon bleu
Parmesan and Truffle

The Chef's Scarpetta
with Aged Parmesan

Cream cheese crème brûlée
Milk Sorbet, Exotic Fruits

VEGAN MENU

PER PERSON · FOR THE ENTIRE PARTY

135

FOR THE ENTIRE PARTY

pumpkin soup

pumpkin escabeche

Beet Carpaccio
Raspberries, Hazelnuts

Spinach Salad
with Truffles

Vegan spaghetti bolognese

Aubergine parmigiana

Endives tian

Stella Verde