Le George

À LA CARTE

CRUDOS

TUNA CRUDO

with Black Truffle

EUR 42

SAFFRON ARANCINI

with Tuna Tartare

EUR 17

TUNA CRUDO

with Strawberries

EUR 28

JOHN DORY CRUDO

Caviar, Bergamot, Lobster Butter

EUR 52

YELLOWTAIL KINGFISH CRUDO

Chiodini Mushrooms, Garlic Vinaigrette

EUR 26

LIGHTLY SEARED LANGOUSTINE

Mostarda di Cremona, Béarnaise

EUR 39

TARBOURIECH OYSTERS FROM MARSEILLAN

Green Mango, Sea-Flavoured Vinaigrette

EUR 28

STARTERS

SHREDDED BRETON BROWN CRAB

Tangy Yoghurt, Baeri Caviar

EUR 39

CANDIED TOMATO TARTE TATIN

Cacio e Pepe Ice Cream

EUR 24

POMODORO GAZPACHO

Grilled Bell Pepper, Burrata

EUR 34

WOOD-FIRED OCTOPUS

Hazelnuts, Kalamata Olives, Candied Tomatoes

EUR 33

BEEF TENDERLOIN CARPACCIO

with Black Truffle

EUR 38

BEET CARPACCIO

Raspberries, Fresh Goat Cheese, Hazelnuts

EUR 19

VITELLO TONNATO

EUR 28

PASTA AND RISOTTO

DEL PLIN RAVIOLI, THREE RICOTTA

Finger Lime, Fresh Mint

EUR 42

FRUTTI DI MARE RAVIOLI

Verbena Emulsion, Dried Caviar

EUR 58

VEAL AGNOLOTTI

Button Mushrooms, Veal Juice

EUR 42

CARBONARA TORTELLINI

EUR 42

SAFFRON RISOTTO

Barolo Braised Beef

EUR 48

POMODORO RISOTTO

Bufflonne Ricotta

EUR 48

OSSO BUCO DEL PLIN RAVIOLI

with Lavender Butter

EUR 55

TORTELLINI ALLA ARRABIATA

EUR 42

BUCATINI

Aged Parmesan, Black Truffle

EUR 90

SALADS

FRENCH ICEBERG SALAD

with Barolo Marinated Red Label Salmon

EUR 55

BLUE LOBSTER SALAD

Tomatoes, Truffle Dressing

EUR 80

BUTTON MUSHROOMS

80-Month Aged Parmesan Panna Cotta, Yuzu, Hazelnut Dressing

EUR 51

FISH

ROASTED SOLE

Basil, Vinaigrette

EUR 86

PAN-FRIED SEA BASS

Clams, Truffled Juice

EUR 84

MEAT

CRISPY PORK

Tomato, Mustard

EUR 64

VEAL CHOP MILANESE STYLE

Salted Butter, Mashed Potatoes, Truffle

EUR 66

WOOD-FIRED BEEF TAGLIATA

EUR 89

CANDIED AVEYRON'S LAMB

Courgette, Lemon

EUR 70

MILANESE-STYLE PIGEON

Saffron Cream, green leaves and mustard sprouts

EUR 69

CHEESES

SELECTION OF ITALIAN CHEESES

EUR 25

SWEETS

STRAWBERRY AND MERINGUE

with Fresh Basil

EUR 28

CHEESECAKE CRÈME BRÛLÉE

Raspberry, Hibiscus

EUR 21

CHOCOLATE'S SWEETNESS

with Stracciatella

EUR 28

SEMIFREDDO AL PISTACHIO

Herbs from my Garden, Citrus Sorbet

EUR 26

CARAMELIZED TORTA DI MELE (TO SHARE)

with Vanilla Ice Cream

EUR 36