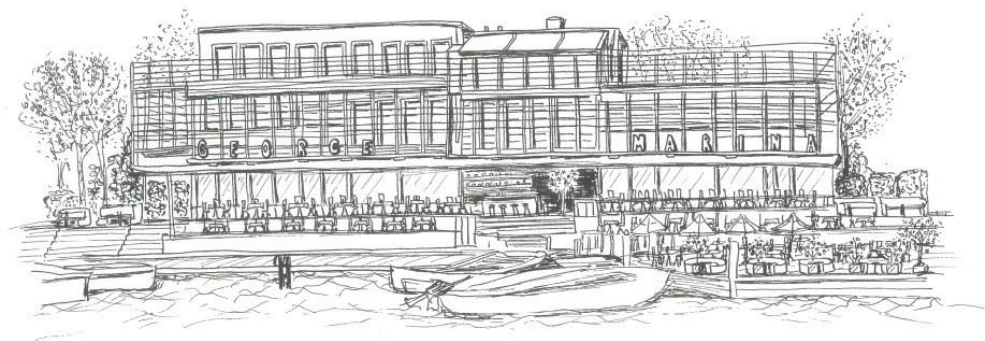


# GEORGE HILVERSUM



## EGGS Poached eggs on brioche

<i>Florentine w/ spinach &amp; Hollandaise sauce</i>	13
<i>Norwegian w/ smoked salmon &amp; Hollandaise sauce</i>	16
<i>Benedict w/ ham &amp; Hollandaise sauce</i>	14

## TOAST Sourdough bread

<i>Aubergine</i> 🍴	11½ w/ <i>lettuce, tomato, Savora mayonnaise</i>
<i>Avocado w/ feta &amp; pomegranate</i> <i>(Optional w/ vegan cheese)</i> 🍴	12
<i>Philly Steak</i> <i>mayonnaise</i>	14½ w/ <i>melted cheese, kimchi &amp; spicy</i>

## CLUBS w/ French fries

<i>Club Classic</i> <i>tomato</i>	14 w/ <i>chicken, bacon, egg, lettuce &amp;</i>
<i>Club Nordique</i> <i>cucumber &amp; onion</i>	17½ w/ <i>smoked salmon, crab, lettuce,</i>



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## SALADS

<i>Caesar salad w/ chicken, anchovy &amp; a perfect egg</i>	17½
<i>Niçoise salad w/ fresh tuna</i>	22
<i>Kale - avocado salad w/ corn crunch &amp; yuzu dressing</i> 🍴	16
<i>Salade riche</i> 26 w/ <i>lobster, smoked salmon, egg, steak tartare &amp; foie gras royale</i> . ©	




## STARTERS

Tomato soup	9
Pizza tuna	16½
Pizza crab & avocado	17
Shrimp cocktail	17
Tuna avocado tartare	16½
Whole globe artichoke* 	13
Beetroot & goat cheese 15 (Optional w/ vegan  cheese)	
Carpaccio	15
Steak tartare (100gr)	16

### GEORGE ♥ VEGGIES

*Whether you're vegetarian, vegan or 'veggie curious', you will find a number of carefully selected vegetarian and plant based items on our menu. The vegetarian dishes speak for themselves in the description.*

*Our plant based dishes are marked with a . Any questions? Just ask our staff!*

## OYSTERS & CLAMS

*Served w/ lemon & red wine -shallot vinaigrette*

### COLD

Fines de Claires nr.3 Normandie (6 pcs.)	24
Creuses de Zélande nr.3* (6 pcs.)	24
Plateau d'huitres selection of 6 oysters	24

### HOT

Oysters Rockefeller (3 pcs.)	15
w/ spinach & Hollandaise sauce	



Asian style steamed oysters (3 pcs.) w/  
ginger & chili 15

Sauteed clams & prawns 18  
w/ garlic, parsley, white wine & toasted bread

**FRESH LOBSTER** *half or whole*  
*served with French fries & green salad*

COLD w/ homemade 22 / 40  
mayonnaise

HOT 'THERMIDOR' creamy sauce of mustard, 25 / 45  
cognac & Gruyère

## MARINA SEAFOOD PLATEAU

*served w/ passion fruit-yuzu vinaigrette, red wine vinaigrette & mayonnaise*

PLATEAU GEORGE 60  
*selection of 6 oysters, Dutch shrimp & Nordic pink shrimps,  
marinated mussels, 1/4 cooked lobster & fresh red crab salad*

PLATEAU GEORGE XL 145  
*selection of 18 oysters, Dutch shrimp & Nordic pink shrimps,  
marinated mussels, 1/2 cooked lobster & fresh red crab salad*

*George Marina uses fresh, seasonal products. Products marked \* may be out of season.*

## SUSHI ROLLS w/ kizami, wasabi & ginger

Green maki roll 🍣 w/ savoy cabbage, asparagus, 15  
avocado & pandan sauce

Spicy tuna roll w/ tuna, tuna tartare, cucumber, 18  
avocado & chili

Flamed salmon roll w/ flame torched salmon, avocado, cucumber 17  
& wasabi sesame

Unagi dragon roll w/deepfried 19  
prawns & Japanese eel



Crunchy prawn roll <i>w/ deepfried prawns, avocado, cucumber &amp; tanuki</i>	18
California roll <i>w/crab, avocado &amp; ikura caviar</i>	20
Crispy soft shell crab roll <i>deepfried roll w/ soft shell crab, mango &amp; avocado</i>	19
Chicken mango roll <i>w/ avocado, cucumber, crispy chicken &amp; ikura caviar</i>	16

## NIGIRI *w/ kizami, wasabi & ginger (2 pcs.)*

Tuna & masago caviar	15
Sirloin beef & truffle teriyaki	10
King mushroom, enoki & asparagus 🌿	8

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## MAKI *w/ kizami, wasabi & ginger (8pcs.)*

🌿 Cucumber      8 Avocado 9	
🌿	
Salmon	10

## SASHIMI *w/ ginger & wasabi*

Sashimi salmon, tuna or bass (6 pcs.)	13 / 17 / 19
Sashimi selection (9 pcs.) <i>w/ salmon, tuna &amp; bass</i>	20



XL sashimi selection (18 pcs.)  
*salmon, tuna & bass*

39

MARINA ROYALE 35

*Mix of 20 pcs Marina sushi*

*Nigiri 's & Maki 's*

*Salmon, tuna & bass sashimi*

*Kizami wasabi & passion fruit-yuzu vinaigrette*

MARINA IMPERIAL 99

*King size selection of 48 pcs Marina sushi*

*Nigiri 's & Maki 's*

*Salmon, tuna & bass sashimi*

*Kizami wasabi & passion fruit-yuzu vinaigrette*

## MEAT

*Served with French fries & green salad*

Bistro burger w/ bacon & cheese

19½

Steak tartare classic      21½ w/ poached egg or 10 grams of caviar   23/  
40

Veal schnitzel

21½

½ Grilled chicken (boneless)

24

Steak frites w/ herb butter (160 gram)

21½

Tournedos w/ pepper sauce (180 gram)

29½



Rib-eye steak w/ *Béarnaise sauce*  
250/400/500/600 grams etc. etc.

30/45/55/65

## FISH

*Served with French fries & green salad*

Moules*	22
Salmon miso	24
Steamed seabass	24
Blackened tuna	29
Sole meunière*	day price

Bouillabaisse à la maison      27 w/ *fillet of fish, clams, Gruyère, rouille & crostini*

*George Marina uses fresh, seasonal products. Products marked \* may be out of season.*

## MEATLESS

*Vegetarian & plant-based*

Grilled green asparagus w/ <i>poached egg, black truffle, Hollandaise sauce &amp; nuts</i>	17
Beyond burger w/ <i>French fries &amp; green salad</i> 🌱	18

Eggplant steak      17½ w/ *Béarnaise sauce, French fries & green salad* 🌱

## KIDS MENU

Pasta w/ *tomato sauce*

7



Mini hamburger w/ *French fries* 9 American pancakes w/ *syrup*

8 Fishsticks & chips 8

## GREENS

Haricots verts 4½

Spinach sauteed w/ *garlic* 5

Rocket Parmesan salad w/ *Balsamico* 8½

Green salad w/ *mustard dressing* 4½

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## POTATOES

French fries 4½

Sweet potato fries w/ *chili mayonnaise* 6

American twister fries 6

Mashed potatoes 5

Mashed potatoes w/ *black truffle* 7

## CHEESE





Planche de fromage

13½

## DESSERTS

Crème brûlée

7½

Tarte tatin

8

Petit gateau au citron

8½

Île flottante

9

Chocolate gateau chaud w/ vanilla ice cream

9

Coupe pavlova w/ red fruit, almonds & pistachios 

9

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## WINE MENU

### DESSERT WINE

G B

Moscatel

5 40

*Añejo, Bodegas De Muller, Tarragona - Spain*

Muscat de Rivesaltes -

6 45

*Domaine Pouderoux, Roussillon - France*

Portal *White*

5

Portal *Tawny*

6

Portal *10 y.a. Tawny*

8

### SPARKLING WINE

G B

Prosecco

7 37

*Belstar, Veneto - Italy*

Raventós Cava Rosé

47



*Raventós, Penedes - Spain*

Champagne 13½ 75  
*Brut, Blanc des Blancs, 'Conversation'*  
*J.L. Vergnon - France*

Veuve Cliquot Magnum 150  
*Brut - France (1½l)*

Ruinart, Blanc de Blancs 95  
Ruinart - France

Dom Pérignon 195  
Vintage 2010 - France

## ROSÉ WINE G B

George Rosé 6 30  
*Languedoc-Roussillon - France*

George Rosé Magnum 55  
*Languedoc-Roussillon, France (1½l)*

Aix Rosé 8½ 42½  
*Provence - France*

Aix Rosé Magnum 85  
*Provence - France (1½l)*



# WHITE WINE

G B

## LIGHT & ELEGANT

Verdejo

*Caballero de Olmedo, Rueda - Spain*

5½ 27½

Sauvignon Blanc

*Domaine Guillaman, Côtes de Gascogne - France*

6 30

Riesling 'Win Win'

*Von Winning, Pfalz - 2018 - Germany*

40

Vermentino

*Sardegna doc Meri, Argiolas - 2019 - Italy*

40

Gruner veltliner

*Fritsch, Wagram, Steinberg - 2019 - Austria*

45

## REFINED & AROMATIC

Albarino

*Martin Codax, Rias Baixas - Spain*

7½ 37½

Pinot Grigio, Alto Adige

*Tiefenbrunner - Italy*

8 40

Sancerre

*Henri Bourgeois, Le Baronnes, Loire - 2019 - France*

13 63

Chenin Blanc, Loire

*Brochet reserve - 2017 - France*

40

Soave, Anselmi

*Capitel Croce - 2018 - Italy*

42½

Weissburgunder Sud Tirol

*Tiefenbrunner, Anna - 2018 - Italy*

43

## INTENSE & POWERFULL



Chardonnay <i>Dumanet, Languedoc-Rousillon - France</i>	7	35
Chablis <i>Gilbert Picq, Burgundy - France</i>	11½	57½
Chardonnay, Francis Ford Coppola <i>Diamond collection, California - 2018 - USA</i>		45
Chenin Blanc, Old Vines <i>Raats, Stellenbosch - 2018 - South Africa</i>		55
Verdejo Barrica <i>Jose Pariente - 2018 Spain</i>		55
Chardonnay, Bernardus <i>Monterey Country, California- 2018 - USA</i>		65
Pouilly-Fuissé <i>Château du Clos, Bourgogne - 2017 - France</i>		70
Viognier Condrieu <i>La petite cote, Domaine Yves Cuilleron, Rhône - 2018 - France</i>		80
Meursault, Les Tillets <i>Domaine Du Fahn, Burgundy - 2018 - France</i>		95
Châteauneuf-du-Pape Vieilles Vignes <i>Maison Tardieu-Laurent, Rhone - 2016 - France</i>		95
Puligny Montrachet 'Les Champs' <i>Domaine Bohrmann, Bourgogne - 2014 - France</i>		130

## RED WINE

G B

### LIGHT & ELEGANT

Merlot <i>Luck &amp; Jack, Languedoc-Rousillon - France</i>	5	25
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Pinot Noir, Francis Ford Coppola <i>California, USA</i>	9½	47½
Beaujolais moulin a vent <i>Couvent des Thorins - 2016 - France</i>		40
Spätburgunder <i>Jean Stodder, Ahr - 2015 - Germany</i>		45
REFINED & AROMATIC		
Sangiovese <i>Cantina de Scansano, Tuscany - Italy</i>	6	30
Côtes Du Rhône <i>Les Lauzières Maison Tardieu-Laurent - France</i>	7	35
Pinot Noir Mercurey Rouge <i>Château de Chamirey , Burgundy - 2016 - France</i>		55
Pommard <i>Domaine Vincent Girardin, Burgundy - 2014 - France</i>		100
INTENSE & POWERFULL		
Malbec, Appellations La Consulta <i>Catena Zapata, Mendoza - Argentina</i>	8½	42½
Saint Emilion Grand Cru <i>Chateau Fouqueryat, Bordeaux - France</i>	11½	57½
Bordeaux <i>Petit Sirene de Giscours - 2015 - France</i>		40
Ripasso Superiore <i>Tedeschi, capitel san rocco, Valpolicella - 2017 - Italy</i>		45
Ribera del Duero <i>Do Jaros - 2017 - Spain</i>		48
Rioja Reserva <i>Tempranillo, Vina Alberdi - 2015 - Spain</i>		50



Le Haut Medoc de Giscours	58
<i>Chateau Giscours, Bordeaux - 2014 - France</i>	
Brunello di Montalcino	70
<i>La Serena, Tuscany - 2015 - Italy</i>	
Nebbiolo Barolo	75
<i>Barolo Parusso, Piedmont - 2016 - Italy</i>	
Amarone della Valpolicella	80
<i>Fratelli Tedeschi, Veneto - 2016 - Italy</i>	
Chateauneuf du Pape rouge	85
<i>Domaine de Marcoux, Rhone - 2015 - France</i>	
Ornellaia, "La serre Nuove"	90
<i>Ornellaia, Tuscany - 2018 - Italy</i>	
Vilafonte series M	95
<i>Merlot, Malbec, Carbernet Sauvignon - 2014 - S. Africa</i>	
Pomerol	100
<i>Château Bourgneuf, Bordeaux - 2008 - France</i>	
Chateau Du Tertre	130
<i>Margaux 5e Grand Cru Classé, Bordeaux - 2007 - France</i>	

## APERITIF

Pernod	5½
Martini Bianco	5½
Martini Rosso	5½
Noilly prat <i>Extra Dry</i>	5½
Campari	5½

## BEERS

### draft

Heineken 0.18l / 0.25l / 0.5l	3 / 3¾ / 7
Brouwerij 't IJ - IJwit	6



Affligem - *Blond* **bottle** 6

Sol 5

Lagunitas - *IPA* 6

Bruys seltzer - *Perfectly pure* 6

Amstel - *Raadler* 6

Heineken *0.0%* 3½

Affligem - *Blond 0.0%* 4½

## GIN & TONICS

Tanqueray & Fentimans indian tonic 10½  
*w/ lemon*

Gin Mare & Fentimans yuzu tonic 13½  
*w/ rosemary & grapefruit*

Bobby's & Fentimans valencian orange tonic 13  
*w/ orange & cloves*

Hendricks & Fentimans indian tonic 12½  
*w/ cucumber*

Copperhead & Fentimans valencian orange tonic 14½  
*w/ grapefruit*

## COCKTAILS

Aperol spritz 9½  
*Aperol, prosecco, eau gazeuse & orange*

St Germain spritz 9  
*St-Germain Elderflower, prosecco, eau gazeuse & citron jaune*

Bloody mary 11½  
*Vodka & spiced tomato juice*

Bellini 9  
*Prosecco & peach*

Mimosa 8½



*Prosecco, Cointreau & orange juice*

Skinny Diva 10½  
*Bruys Seltzer perfect pure, dash of limoncello & lime twist*

Espresso martini 12½  
*Vodka, Kahlua & espresso*

Pornstar martini 13½  
*Vodka & passionfruit, eggwhite, vanilla & prosecco shot*

Negroni 11  
*Gin, Campari & red vermouth*

Moscow mule 11  
*Vodka, Fentimans ginger beer, lime & bitters*

## NON-ALCOHOLIC COCKTAILS

Virgin Mary 8½ *Spiced tomato juice w/ celery*

Seedlip garden 9½ *Fentimans valencian orange tonic w/ orange & cloves*

George lemonade 8½  
*w/ Monin green apple syrup, lemon juice,  
Fentimans ginger ale, rosemary & bitters*

Fresh cucumber, Laori Nr1 0.0 gin, 9½  
*Double Dutch cucumber-watermelon lemonade & cucumber*

## LIQUOR

Baileys 5½  
Cointreau 5½  
Tia Maria 5½  
Kahlua 5½  
Disaronno amaretto 5½  
Licor 43 5½  
Molinari sambuca 5½  
Limoncello 7





## TEQUILA

Jose Cuervo <i>blanco</i>	5½
Patron anejo	9½

## RUM

Bacardi <i>superior</i>	6
Gosling's <i>black seal rum</i>	6½
Ron Zacapa 23y	11½

## VODKA

Ketel one	6
Grey Goose	9

## DUTCH Jenever

Van Wees <i>young jenever</i>	5
Van Wees <i>aged jenever</i>	5

## WHISKEY

Jameson <i>Irish</i>	5½
Jack Daniels	6½
Maker's Mark <i>Bourbon</i>	7
Johnny Walker <i>Red Label</i>	6½
Lagavulin 16y	11½
Glenmorangie 12y	8½

## DIGESTIVES

Hennessey <i>V.S.O.P de cognac</i>	9½
Nonino <i>grappa chardonnay</i>	8½
Chateau du Breuil 8y <i>calvados</i>	9½



## JUICES

Orange juice <i>small / large</i>	4¼ / 5¾
Citron presse w/ <i>Marie Stella Maris</i>	4¼
Big Tom <i>tomato juice</i>	4¼
Schulp <i>organic apple juice</i>	4¼

## GEORGE COFFEE & TEA

*choose your milk: whole milk, low-fat skimmed milk, lactose-free  
soy milk (+½) or oatmilk (+¾)*

Espresso	3
Double espresso	4¼
Espresso macchiato	3¼
Coffee	3¼
Cappuccino	3¾
Café au lait	4
Latte macchiato	4
Selection of tea	3¼
Fresh mint tea	4
Fresh ginger tea w/ <i>orange</i>	4¼
Hot chocolate	3
Hot chocolate w/ <i>cream</i>	3¼
Irish - Spanish - Italian coffee	9

## SODAS

Coca Cola <i>regular / zero</i>	3½
Orangina	3¾
Bos Organic ice tea <i>lemon / peach</i>	3¾
Double Dutch <i>cucumber en watermelon soda</i>	4
Fentimans <i>indian tonic / yuzu tonic / valencian orange tonic / victorian lemonade / rose lemonade / ginger ale / ginger beer</i>	4

## WATER

Marie-Stella-Maris <i>still / sparkling 0,25l</i>	3¼
Marie-Stella-Maris <i>still / sparkling 0,75l</i>	6¼



