

## snacks

each snack: 38,- rmb

oyster - vinaigrette (+25,- rmb)...    fried oyster - parsley - leek (+25,- rmb)...  
duck confit with horseradish...    caramelized onion nordic buns...  
popcorn frog legs...    red pepper tart...    salmon mille feuille...

## dishes

each course: 130,- rmb

scallop - pea shoots - tete de moine

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geay oyster - toasted kelp - olive oil

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langoustine - foie gras - caramelized onions (+75,- rmb)

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morel mushrooms - jerusalem artichokes - capers (add truffle +75,- rmb)

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tomato tartar - smoked fresh cheese - tomato leather

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monk fish - potato - mussel sauce

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octopus - carrot - kimchi

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beef tartar - comté - pickled chanterelles (add truffle +75,- rmb)

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slow cooked beef - yellow beets - crisp beets (add foie gras +75,- rmb)

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duck breast - green rhubarb - chicken skin (add foie gras +75,- rmb)

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snail - black garlic - danish blue

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crisp pork - red currants - caramelized onion

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wagyu beef - foie gras - truffle sauce (+75,- rmb)

## sharing dishes

per person: 205,- rmb

beef wellington, like the boys make on their days off

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NZ lamb rack, with truffle sauce and celery root

THE  
Georgy

~ or ~

sit back and relax menu - 450,- rmb

**full on** menu - 650,- rmb

wine pairing - 450,- / 650,- rmb

### cheese

served with bread and honey...45,- rmb each

beijing blue.... tete de moine... comté...

### desserts

78,- each

yang mei - valrhona chocolate - yoghurt

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'æbleskiver' - lemon - osmanthus flower

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figs - fennel

### coffee/tea

house blend espresso, or single region french press from columbia or brazil  
- for tea selection please ask us -

espresso s/d...30,-/40,- macchiato...40,- cappuccino...45,- latte...45,- tea...40,-

single region french press

colombia snowy peak...65,- brazil yellow bourbon...65,-

### Avec

plantation guyana 2005... 85,-

pierre ferrand ambre xo ... 88,-

arran single malt - sauterne cask finish ... 98,-

old malt cask "glenglassaugh" 25yo ... 240,-

for full avec selection please ask us