# GEORGE'S

GEORGE'S MENU Gastronomic Restaurant

Welcome to Île de Ré! The George's is a nod to American President George Washington (a descendant of Rétais Nicolas Martiau), to our son Georges, to the Four Seasons Hotel George V where we met... not to forget Georgine and the future King of England George VII. Laughter, smiles, and beautiful memories – at George's, we aspire to a true art of living.

Our Chef **Ronan Filiatre** offers you creative cuisine highlighting local producers and terroir products. We hope this culinary journey will offer you a special moment of sharing. Whether you're from here or elsewhere, at George's you are at home!

Olivia & Didier

#### To accompany your aperitif ...

Le caprice: oysters and caviar (50g) 155€

Coastal sailing in Four Acts 95 €

The Green peas, the almond and the sage

The fish of the day, the provençal eggplant and the mint\*

\*Option to discover our signature dishes: George's famous lobster pasta + 50€ per person The beautiful sole to share (for 2 persons) +70€ per person

The cheese with island flavors

The Toiras chocolate delight

Or

The red berries, the basil and the lemon balm

#### À la carte

Truffled Belle Aurore 65€

George's famous lobster pasta 95€

The beautiful sole to share 180€

The magnificent rib of beef to share (approx. 1.2kg) – 160€



Truffle lovers (Tuber Aestivum)? Tableside truffle service available on both menus depending on availability  $8 \notin / \text{gram}$  Around the island tour in Five Acts 150€

The ikejime, the carrot and the smoked cream



The fish of the day, the provençal eggplant and the mint

The truffled Belle Aurore

The cheese with island flavors

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The Toiras chocolate delight

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Or

The red berries, the basil and the lemon palm

<b>George's Junior</b> Include a water syrup - 50€	
The green peas or	The crispy shrimp
The fish of the day or	The chicken and vegetable
The red Berries or	The Toiras chocolate delight

#### **Seafood platter**

Available on request 48 hours in advance – from €90 per person

### OUR PARTNERS, LOCAL PRODUCERS

(Subject to change depending on arrivals and seasons...)



# NOT TO FORGET OUR FRIENDS FROM THE MAINLAND...

Fish, la Criée de La Rochelle & Viviers Renaud Boutin

## ...AND FOR THOSE IN THE KNOW

For coffee, croissants, and the latest gossip? Meet at Au Lever du Soleil !

For the best knives on the island? Rush to Le Bistrot du Marin!

For a seafood platter? Book at Tout du Cru!

For the famous iced macarons? Get in line at La Martinière!