

La cuisine du plaisir pour le bonheur des sens...

Lunch menu Le Georges spring 2026

*Christophe Vuillard, Nicolas Duclos, Jérôme Bellegueille,
Quentin Rivasseau and myself, along with the whole team,
invite you to share a moment of conviviality...*



Thomas Parnaud



MENU IMPROMPTU 65 euros

3 services

Starter, dish, dessert.
composed by the Chef.

Or 52 euros

2 services

Starter and dish

or

Dish and dessert
composed by the Chef.

MENU INTEMPOREL 98 euros

4 services

Organic hen egg,

A la Chartres, tarragon and veal juice (22 euros)

Sandre,

Crusty scales, Pochouse sauce
au Bourgueil "Secret de famille",
garum de Tours (52 euros)

Mr Lorin's lamb,

Green asparagus, black garlic and cameline (52 euros)

Dessert of your choice "à la carte"

MENU EMPREINTE 126 euros

4 services

Morilles,

Poultry stuffing, snails stew with Colonnata fat, bear garlic and
vin jaune (36 euros)

Troot,

Fire roasted, celeriac, Beauce nuts, troots eggs, caviar de
Sologne (42 euros)

Racan squab,

In bread crust,
roasted spelt risotto, rye juice (52 euros)

Dessert of your choice "à la carte"

THE CHEF ALSO PROPOSES YOU THE FOLLOWING SUGGESTIONS

Dublin bay prawn "triple zero",

Eure-et-Loir spice, smoked butter sauce, buckwheat (75 euros)

Cotlet of veal from Ségala,

Grand Monarque (≈600g), green asparagus, veal sauce
with coffee from Brûlerie Chartraine (120 euros for two people.)

YOUNG GOURMET (-12 YEARS)

39 euros

Dish and dessert in choice from the menu

DESSERTS OF YOUR CHOICE

"À LA CARTE" 19 euros

Cheeses from Marc Janin,

MOF Affineur 2015,
reference to Jura origins of Christophe.

Honey,

Pithiviers almond and fromage blanc,
almond and honey ice cream, caramel

Soufflé Grand Marnier,

Cuvée du centenaire, sweetness of aunt Léonie,
and greediness of Marcel Proust

Chocolat de plantation 76% ,

Chocolaterie COPO (Colombie), DUNI ANEI BIO
by sail, pink grapefruit and Timut pepper

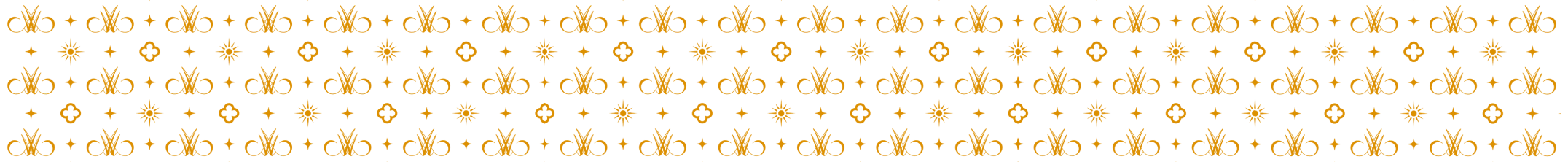
Rhubarb from Maison Vermes,

Shiso leaves sorbet

ALL OUR DISHES ARE AVAILABLE "A LA CARTE" (*EUROS).

We remain at your disposal in case of intolerances or allergies. Vegetable dishes or menu on request.

Prix nets en euros TVA 10% - Service compris. Liste des allergènes et origines des viandes à disposition.



La cuisine du plaisir pour le bonheur des sens...

Dinner menu Le Georges spring 2026

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Thomas Parnaud



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au Bourgueil "Secret de famille",
garum de Tours (52 euros)

Mr Lorin's lamb,

Green asparagus, black garlic and cameline (52 euros)

Dessert of your choice "à la carte"

MENU EMPREINTE 126 euros

4 services

Morilles,

Poultry stuffing, snails stew with Colonnata fat,
bear garlic and vin jaune (36 euros)

Troot,

Fire roasted, celeriac, Beauce nuts, troots eggs,
caviar de Sologne (42 euros)

Racan squab,

In bread crust,
roasted spelt risotto, rye juice (52 euros)

Dessert of your choice "à la carte"

MENU DES AGAPES 155 euros

6 services

Set menu for the entire table and served until 9pm.

Ikéjilé catfish,

Caviar oscietra from Sologne, Beauce spirulina (75 euros)

Black-bass,

Sweet spices crudo, celtuce (36 euros)

Morilles,

Poultry stuffing, snails stew with Colonnata fat,
bear garlic and vin jaune (36 euros)

Pike,

Pike cake, mushrooms, garum de Tours, pike eggs (42 euros)

Racan squab,

In bread crust, roasted spelt risotto, rye juice (52 euros)

Dessert of your choice "à la carte"

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