Le Petit Central

Bistrot

Non-stop service from 12 p.m. to 11 p.m.

Charcuterie and cheese board — **18€**
Franc-Comtois ham, Parma ham, dry-cured sausage, Côte-d'Or cheese, Comté

Owl from Dijon board — **19€**
Caramelized onions, marinated trout, homemade terrine, Charolais steak tartare, Côte d'Or

Board of dukes from Burgundy — **23€**
Snail crisps, meurette sauce, Époisses toast, chicken, fries

Salad — **18€**
Central Salad (Ham, chicken, Comté cheese, walnuts, tomatoes, poached egg, and croutons)

Caesar salad with bacon, chicken, and parmesan — **19€**

Club sandwich — **19€**
Grilled bread, chicken, bone-in ham, egg, tomato, and crispy bacon

Service from Monday to Saturday from 12:00 PM to 2:00 PM and from 7:00 PM to 11:00 PM

Starters

Poached egg with Comté cream and a crispy tuile

Gravlax of sea bream, lemon, and sunflower oil from the Ferme de Bray

6 snails in parsley butter from Ferme Hélicicole from Fenay
(+€4 supplement)

Main Courses

Grilled veal paillard with garlic butter, fresh fries

Salmon trout burger, fresh cheese, fresh fries

Crispy cereal-fed chicken with Gaston Gérard sauce, served with fresh fries

Zucchini and artichoke risotto with black olive coulis

Butcher's cut with fresh fries
Choice of sauce: Béarnaise or pepper (+4€ supplement)

Cheese & Desserts

Faisselle cheese

Côte d'Or cheese, walnut salad from the Bray farm

Tiramisu with strawberries

Chocolate mousse with cocoa streusel

Peach Melba

Gourmet coffee (€2 supplement)

19.00€	24.00€	29.00€
Menu 1 Dish (Choice from the menu)	Starter + Main Course or Main Course + Dessert (Choice from the menu)	Starter + Main Course + Dessert (Choice from the menu)

ALL OUR PRICES ARE IN EUROS. NET PRICES.

APERITIFS

Kir du Chanoine (Bourgogne Aligoté et crème de cassis Cartron), 15 cl	6.90€
Cremant cup, Bailly Lapierre (15 cl)	8.00€
Cremant cup and blackcurrant from Dijon (15 cl)	8.50€
Champagne cup (15 cl), Kir Royal (Champagne et and blackcurrant cream from Cartron) (15 cl)	15.00€
Anisés (Ricard, Pastis 51) (2 cl), Pastis B-A-R Jô (2 cl)	6.50€
Suze, Martini (blanc, rouge), Porto « Graham's Fine Tawny » (blanc, rouge), 6 cl	6.50€

	2cl	4cl
J and B Rare, Clan Campbell, Jameson	4,00€	8.00€
Chivas Regal « 12 ans d'âge », Glenlivet, Four Roses, Jack Daniels	5.00€	10.00€
Aberlour (10 ans forest Reserve)	6.00€	12.00€

WINES LIST

	Glass 15 cl	Pichet 25cl	Pichet 50cl	Bottle 75cl
White:				
Bourgogne Aligoté 2023, vignerons de Buxy	4.50€	7.00€	14.00€	22.00€
Côtes du Rhône "Parallèle 45" 2023, Paul Jaboulet	5.50€	10.00€	20.00€	29.00€
Beaujolais "Terres Dorées" 2023, J-P Brun	7.50€	12.50€	26.00€	35.00€
Mâcon Vergisson 2023, Domaine Guerrin et Fils	8.50€	14.00€	28.00€	39.00€
Rosé :				
Flora by L'Escarelle 2024, IGP Méditerannée	5.50€	10.00€	20.00€	29.00€
Prestige de Roseline 2024, Côtes de Provence	7.50€	12.50€	26.00€	35.00€
Red :				
Coteaux Bourguignons 2022, Domaine Carron	4.50€	7.00€	14.00€	22.00€
Côtes du Rhône "Parallèle 45" 2023, Paul Jaboulet	5.50€	10.00€	20.00€	29.00€
Bourgogne Pinot Noir 2022, Domaine Simon Gaudet	7.80€	12.50€	25.00€	37.00€
Hautes Côtes de Nuits 2023, Domaine Bonnardot	8.00€	13.00€	26.00€	39.00€

Book of cave " 100 références" On request

WATERS

	Bottle	1/2 bottle
Vittel	6.00€	4.00€
San Pellegrino	6.00€	4.00€
Perrier (33 cl)		4.00€
Vittel (25 cl)		3.50€

SOFTS

Coca cola, Coca cola zero (33 cl)	4.00€
Fuzetea peach, Schweppes indian tonic, Limonade, Orangina (25 cl)	4.00€
Fruit juice Granini	4.00€
water syrup, Monin (25 cl)	2.50€

BEERS

	25cl	33cl	50cl
Draft Beers			
Heineken (+€1 for Picon)	4.00€	6.50€	7.90€
Affligem (+€1 for Picon)	5.00€	7.50€	9.90€
Monaco, Panaché	4.00€		
Burgundy Craft Beers			
Elixkir blonde, white, amber, or triple		6.90€	
Bottled Beers			
Desperados		6.90€	
Heineken 0.0 (non-alcoholic)		6.00€	

DIGESTIVES

Get 27, Get 31 (4cl)	8.00€
Cointreau, Grand-Marnier, Limoncello, Amaretto, Bailey's, Chartreuse green or yellow (4cl)	8.00€
Eaux de Vie (Pear, Mirabelle, Raspberry) (4cl)	8.00€
Gin Gibson's (4cl), Vodka Absolut (4cl)	8.00€
Gin Tanqueray (4cl) / Gin Mac Malden	10.00€
Rhum Zacapa 23, Rhum Dom Papa, Havana Club blanc (4cl) ,Téquila Olmeca (4cl)	10.00€
Marc ou Fine of Burgundy (4cl), Armagnac, Château de Laubade VSOP (4cl)	8.00€
Cognac « Courvoisier » VSOP (4cl), Calvados Christian Drouin « V.S.O.P » (4cl)	8.00€

COFFEES AND HOT BEVERAGES

Expresso, decaffeinated coffee, lungo,	1.80€
Cappuccino, hot chocolate, doppio, vienna coffee, ice chocolate, ice coffee, tea	3.90€
Latte coffee	2.20€

Excessive alcohol consumption is harmful to health; Drink in moderation