

We are open from Monday to Saturday
9:00 am – 2:00 pm / 7:00 pm – 11:00 pm



Labeled establishment - 100% Côte-d'Or Savoir-Faire
More visibility to Côte-d'Or producers, breeders, traders, restaurateurs, caterers and craftsmen is the vocation of "100% Côte-d'Or know-how". A true guarantee of quality for consumers, this brand was launched during the 2019 edition of the Dijon International and Gastronomic Fair.

Menu of the day

Feel free to ask the waiter/waitress for the suggestion of the day
Served from 12pm to 2pm and from 7pm to 11pm, except Friday night and Saturday night

19,90 € (starter + main dish + dessert)
Or starter + main dish or main dish + dessert at **16,90 €** or main dish only **12.90 €**

Régional Menu


6 Burgundy snails with chopped parsley and garlic
or
Creamy soup of pumpkin and black garlic

Chicken « Gaston Gérard and fries (cream and mustard sauce)
ou
Trout fillet, chablis émulsion



Cottage cheese
Or
Pavlova and blackcurrant
ou
Crème brûlée with anis Of Flavigny

30.00 € (Starter + main dish + dessert)
Or starter + main dish or main dish + dessert at **24.00€**

To Discover

Cold meats board (Bellota Ham, Parme's Ham, Ibérian chorizo, dry sausage, condiments)	18.00
Cheese board (Brillat-Savarin, Epoisses, Citeaux, 100% Côte d'Or) 	16.00
Chef's board (Smoked salmon, Parm's ham, foie gras, vintage sardines)	20.00


Starters

6 or 12 Burgundy snails with chopped parsley and garlic	12.00 /20.00
Poached eggs served with red wine sauce 	15.00
Parsley ham from Burgundy « Gold medal » from Marcel Sabatier 	15.00
Creamy soup of pumpkin and black garlic	10.00

Salads and Poke Bowl






Central salad Ham, chicken, cherry tomatoes, Comte, walnuts, egg, croutons	17.00
Goat's cheese salad ,green salad,bacon and walnuts	17.00
Shrimp bowl pumpkin,rice,lettuce,trout,lentils	18.00
Veggie Bowl fried rice noodles with vegetables	15.00

Essentials



Central burger seeds bread, 150g charolais beef, blackcurrant ketchup, lettuce, onions, Citeaux Abbey cheese 	19.00
Omelette , with smoked ham and cheese	15.00
Club sandwich chicken, ham, salad, tomato, egg, mayonnaise, French fries	19.00

Main Dishes




Served with fries and salad or vegetables of the day
Additional topping 4€

Trout fillet from Dombes, Crémant de Bourgogne sauce 	20.00
Charolais steak tartare ,row or panfried and French fries 	20.00
Regional chesse cooked in the owen ham, potatoes and green salad 	20.00
Chicken "Gaston Gérard"(cream and mustard sauce) 	20.00
Grilled Charolais Rumsteack, Epoisses cheese sauce 	24.00

Cheese

Cottage cheese 	8.00
Regional trilogy : Brillat-Savarin, Epoisses,100% Côte d'Or, salad 	10.00

Desserts

Ice cream or sorbet, 2 scoops of your choice from « La Duchesse des glaces » 	6.50
(Madagascar vanilla, coffee, chocolate, salted caramel, strawberry, blackcurrant, coco, banana)	
Fresh fruits salad, hibiscus and mint syrup	9.00
Chocolate cake, custard	9.00
Crème brûlée with anise 	9.00
Iced nougat with Fontaine-Française honey and dried fruits 	9.00
Gourmet coffee	10.00

Ice Cream

Cassissine	10.00
Vanilla ice cream and blackcurrant berries with liqueur from the Peureux house	
Venue d'ailleurs	10.00
Coconut ice cream, banana sorbet, whipped cream, Toblerone sauce, pecans	
Carachoc	10.00
Praline ice cream, toffee ice cream, chantilly, Toblerone sauce and pieces of cookie	