



## APERITIFS

Kir du Chanoine( Bourgogne Aligoté and blackcurrant cream) (15 cl)	6,50
<i>Our other cream from Dijon : Peach, raspberry...</i>	
Coupe de Crémant, Bailly Lapierre (15 cl)	8,00
Coupe de Crémant and blackcurrant from Dijon (15 cl)	8,50
Coupe de Champagne Février (15 cl)	15,00
Kir Royal (Champagne and blackcurrant from Dijon ) (15 cl)	15,00
Anisés (Ricard, Pernod, Pastis 51) (2 cl)	5,00
Suze, Martini (white, red, rose), Port « Sandeman » (white, red) (6 cl)	5,00



## WHISKYS

	2 cl	4 cl
Clan Campbell, Jameson	4,00	6,50
Chivas Regal « 12 years old », Glenlivet, Four Roses	5,00	9,00
Jack Daniels	5,00	9,00
Mac Malden « Le Charolais » , Oban 14ans, Ardbeg, Aberlour	5,50	10,00



## ALCOHOL

Get 27, Get 31 (4cl)	7,50
Cointreau, Grand-Marnier, Limoncello, amaretto, green chartreuse (4cl)	7,50
Eaux de Vie (Poire, Mirabelle, Framboise) (4cl)	7,50
Gin Gibson's(4cl)	8,00
Gin Sorgin, Gin Tanqueray(4cl)	10,00
Gin Tanqueray Ten, Gin Mac Malden (4cl)	12,00
Havana Club 3y (4cl)	8,00
Rhum Plantation 2004, Rhum Zacapa 23, Rhum Dom Papa(4cl)	10,00
Téquila Don Julio blanco	10,00
Vodka Absolut	8,00
Marc ou Fine de Bourgogne (4cl)	7,00
Armagnac, Château de Laubade VSOP (4cl)	8,00
Cognac « Courvoisier » (4cl)	8,00
Cognac « Hennessy XO » (4cl)	25,00
Calvados Christian Douin « V.S.O.P » (4cl)	8,00



## BEERS

<b>Draft beer</b>	<b>25 cl</b>	<b>33cl</b>	<b>50 cl</b>
Heineken	3,90	5,50	6,90
Affligem	4,90	6,50	8,90
Monaco, Panache	3,90		
<b>Artisanal burgundy beer</b>			<b>33 cl</b>
Elixir blond, white, amber, triple		6,00	
<b>Bières bouteilles:</b> Desperados, Edelweiss			6,00



## SOFTS

Coca, Coca zéro (33 cl)	3,90
Fuzetea, Schweppes tonic or citrus, Limonade, Fanta, Orangina, (25 cl)	3,90
Fruit juice Granini ( <i>apricot, orange, apple, raspberry, pineapple, tomato</i> ) (25 cl)	3,90
Syrup	2,50
(grenadine, strawberry, mint, frosty mint, peach, lemon, kiwi, banana, passion fruit or orgeat)	



## MINERAL WATER

	Bottle	½ bottle
Evian	5,00	3,80
Badoit	5,00	3,80
Chateldon	6,00	
Perrier (33 cl)		3,90
Vittel (25 cl)		3,00




### Labeled establishment - 100% Côte-d'Or know-how Giving

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.



## TO DISCOVER

<b>Cold meats board</b> (Bellota Ham, Parme's Ham, Ibérien chorizo, dry sausage, condiments)	16.00
<b>Cheese board</b> (100% Citeaux, Comté, Brillat-Savarin, Epoisses) 	14.00
<b>Chef's board</b> (Smoked salmon, Parm's ham, foie gras, vintage sardines)	18.00



## WINES LIST

	<b>Glass</b> <b>15 cl</b>	<b>Pitcher</b> <b>25cl</b>	<b>Pitcher</b> <b>50cl</b>	<b>Bottle</b> <b>75cl</b>
<b><u>White :</u></b>				
Bourgogne Aligoté 2021, Domaine Girard	4,50	7,00	14,00	20,00
Coteaux Bourguignons 2020 « Les Lilis »	6,00	10,00	20,00	29,00
Bourgogne Tonnerre 2020, Château de Vaulichères	7,50	12,50	25,00	35,00
Saint-Véran 2018, Domaine Giroux	8,00	13,00	26,00	39,00
<b><u>Rose :</u></b>				
IGP Méditerranée 2021, You are Maur, Château Saint-Maur	4,50	7,50	15,00	22,00
Côtes de Provence, Maur & More 2021	6,00	11,00	22,00	30,00
<b><u>Red :</u></b>				
Coteaux Bourguignons 2020, Domaine Carron	4,50	7,00	14,00	20,00
Bourgogne Côte Chalonnaise 2019, Vignerons de Buxy	6,50	11,00	22,00	32,00
Hautes-Côtes de Nuits 2020, Domaine Pansiot	7,50	12,50	25,00	35,00
Côte de Beaune 2019, Caves Patriarche	9,50	15,00	30,00	45,00

All our prices are in euros. Net price, service included  
Alcohol abuse is dangerous for your health, consume with moderation



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## STARTERS

6 or 12 Burgundy snails with chopped parsley and garlic	10.00 / 18.00
Poached eggs served with red wine sauce 	14.00
Parsley ham from Burgundy « Gold medal » from Marcel Sabatier 	14.00




## SALADS AND POKE BOWLS

<b>Salade Central</b> (Ham, chicken, cherry tomato, Comte, nuts, egg, croutons)	16.00
<b>Salmon bowl</b> (Rice, cucumber, smoked salmon, pomelo, artichoke, cherry tomato)	16.00
<b>Chicken bowl</b> (free-range eggs, chicken, red cabbage, corn, artichoke, cherry tomato)	16.00
<b>Veggie Bowl</b> (fried rice noodles with vegetables)	15.00



## ESSENTIALS

<b>Omelette</b> with smoked ham and cheese	14.00
<b>Club sandwich</b> (Chicken, ham, salad, tomato, egg, mayonnaise), fries	18.00
<b>Central burger</b> (seeds bread, 150g charolais beef, blackcurrant ketchup, lettuce, onions, Citeaux Abbey cheese) 	18.00

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Are you allergic? Thank you for questioning us. Information on reportable allergens in the dishes will be provided by staff.*



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## MAIN DISHES

*Served with fries and salad or vegetables of the day*

**Additional topping 2€**

Risotto of elbow pasta with ham from the Fournier butchery 	16.00
Trout fillet from Dombes, Crémant de Bourgogne sauce 	19.00
Charolais steak tartar from Côte d'Or, minced by the minute	19.00
Codfish carpaccio with pomegranate and passion fruit	20.00
Grilled Charolais Rumsteack, Epoisses cheese sauce 	22.00



## CHEESE

Cottage cheese 	8.00
Regional trilogy : Brillat-Savarin, Epoisses, 100% Côte d'Or, salad 	9.00

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## MENU OF THE DAY

Ask the waiter/waitress for the suggestion of the day

**19,50 € (Starter + main dish + dessert)**

*Or starter + main dish or main dish + dessert at **16,50 €** or main dish only **12.90 €**  
Served from 12pm to 2pm and from 7pm to 11pm (Except Friday night and Saturday night)*

## MENU

6 Burgundy snails with chopped parsley and garlic

or

Poached eggs with red wine

Or

Parsley ham from Burgundy

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Chicken fillet Gaston Gérard (Mustard and white wine sauce)

ou

Trout fillet, chablis émulsion

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Cheese Duo

Or

Vanilla ice-cream and blackcurrant

Or

Crème brûlée with anis Of Flavigny




**28,00 € (Starter + main dish + dessert)**

*Ou starter + main dish or main dish + dessert at **23,00€**  
Served from 12pm to 2pm and from 7pm to 11pm*

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## DESSERTS

<b>Ice cream or sorbet, 2 scoops of your choice from « La Duchesse des glaces »</b> 	6.50
(Madagascar vanilla, coffee, chocolate, salted caramel, strawberry, blackcurrant, coco, banana)	
Iced nougat with Fontaine-Française honey from the Perronneau family and dried fruits, red fruit coulis from Messigny 	9.00
Chocolate cake, custard	9.00
Crème brûlée with anise from Flavigny sur Ozerain 	9.00
Fresh fruits salad, hibiscus and mint syrup	9.00
Gourmet coffee	10.00



## ICE CREAM

<b>Ice cream or sorbet, 2 scoops of your choice from « La Duchesse des glaces »</b> 	
<b>Carachoc</b> (Praline ice cream, toffee ice cream, chantilly, Toblerone sauce and pieces of cookie)	9,00
<b>Cassissine</b> (Vanilla ice cream and blackcurrant berries with liqueur from the Peureux house)	9,00
<b>D'ici et d'ailleurs</b> (Coconut ice cream, banana sorbet, whipped cream, Toblerone sauce, pecans)	9,00
<b>Charlotte</b> (Strawberry sorbet, vanilla ice cream, strawberries and strawberry coulis, whipped cream, biscuit)	9.00



## HOT BEVERAGES

Espresso	1,80
Cappuccino	3,50
Infusion and tea	3,50
Hot chocolate	3,50
Iced coffee and iced chocolate	3,50

## Kids Menu

Charolais minced beef, fries or vegetables of the day

ou

Trout fillet, fries or vegetables of the day

ou

Grilled chicken fillet, fries or vegetables of the day

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1 scoop of ice-cream



**12,00 €**

Served until 10 years old