



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

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



SOFTS

Coca, Coca light, Coca zéro (33 cl)	3,90
Fuzetea, Schweppes tonic or citrus, Limonade, Fanta, Orangina, Sprite (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, passionfruit 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

Cold meats board (Bellota Ham, Parme's Ham, Ibérian chorizo, dry sausage, condiments)	16.00
Cheese board (100% Côte d'Or, Comté, Brillat-Savarin, Epoisses) 	14.00
Chef's board (Smoked salmon, Parm's ham, foie gras, vintage sardines)	18.00



WINES LIST

	Glass 15 cl	Pitcher 25cl	Pitcher 50cl	Bottle 75cl
<u>White :</u>				
Macon-Villages 2020, Cave d'Azé	5,50	9,00	18,00	26,00
Côteaux Bourguignons 2020 « Les Lilis »	6,00	10,00	20,00	29,00
Montagny 2018, Domaine des Pierres Blanches	8,50	13,00	26,00	39,00
<u>Rose :</u>				
IGP Méditerranée 2021, You are Maur, Château Saint-Maur	4,50	7,50	15,00	22,00
Côtes de Provence, Roseline Prestige 2021	6,50	11,50	23,00	32,00
<u>Red :</u>				
Côteaux Bourguignons 2020, Lionel Carron	4,00	7,00	14,00	19,00
Bourgogne Pinot noir 2020, la Combe aux Chailles	5,50	9,00	18,00	25,00
Beaune 2017, André Goichot	10,00	16,50	33,00	49,00

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 	12.00
Parsley ham from Burgundy « Gold medal » from Marcel Sabatier 	14.00




SALADS AND POKE BOWLS

Salade Central (Ham, chicken, cherry tomato, Comte, nuts, egg, croutons)	16.00
Salmon bowl (black lentils, smoked salmon, lettuce, pomelo, grilled zucchinis, shrimps, bulgarian dressing)	16.00
Chicken bowl (lettuce, cherry tomato, chicken, cabbage, egg, peanuts, beans)	16.00
Veggie Bowl (fried rice noodles with vegetables)	14.00



ESSENTIALS

Omelette with smoked ham and cheese	12.00
Club sandwich (Chicken, ham, salad, tomato, egg, mayonnaise), fries	17.00
Central burger (seeds bread, 150g charolais beef, blackcurrant ketchup, lettuce, onions, Citeaux Abbey cheese) 	17.00

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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 	18.00
Charolais steak tartar from Côte d'Or, minced by the minute	18.00
Codfish carpaccio with pomegranate and passion fruit	19.00
Grilled Charolais Rumsteack, Epoisses cheese sauce 	20.00



CHEESE

Cottage cheese 	7.00
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 € (Starter + main dish + dessert)

Or starter + main dish or main dish + dessert at 16 € or main dish only 12.50 €

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

Chicken fillet Gaston Gérard (Mustard and white wine sauce)

ou

Trout fillet, chablis émulsion

Cheese Duo

Or

Vanilla ice-cream and blackcurrant

Or

Crème brûlée with anis Of Flavigny

27,00 € (Starter + main dish + dessert)




Ou starter + main dish or main dish + dessert at 22,00€

Served from 12pm to 2pm and from 7pm to 11pm

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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)	
Iced nougat with Fontaine-Française honey from the Perronneau family and dried fruits, red fruit coulis from Messigny 	8.00
Chocolate cake, custard	9.00
Crème brûlée with anise from Flavigny sur Ozerain 	8.00
Fresh fruits salad, hibiscus and mint syrup	7.00
Gourmet coffee	9.00



ICE CREAM

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

1 scoop of ice-cream



12,00 €

Served until 10 years old