



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)	7,00
Coupe de Crémant and blackcurrant from Dijon (15 cl)	8,00
Coupe de Champagne Février (15 cl)	12,00
Kir Royal (Champagne and blackcurrant from Dijon) (15 cl)	12,00
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 Busnel « V.S.O.P » (4cl)	8,00



BEERS

Draft beer	25 cl	33cl	50 cl
Heineken	3,80	5,50	6,80
Affligem	4,80	6,80	8,80
Monaco, Panache	3,80	5,50	6,80
Artisanal burgundy beer			33 cl
Elixir blond, white, amber, triple or raspberry			6,00



SOFTS

Coca, Coca light, Coca zéro (33 cl)	3,50
Fuzetea, Schweppes tonic or citrus, Limonade, Fanta, Orangina, Sprite (25 cl)	3,50
Fruit juice Granini (<i>apricot, orange, apple, raspberry, pineapple, tomato</i>) (25 cl)	3,50
Syrup	2,00
(grenadine, strawberry, mint, frosty mint, peach, lemon, kiwi, banana, passionfruit or orgeat)	



MINERAL WATER

	Bottle	½ bottle
Evian	5,00	3,50
Badoit/San Pellegrino	5,00	3,50
Chateldon	6,00	
Perrier (33 cl)		3,50
Vittel (25 cl)		2,50



TO DISCOVER

Cold meats board (Bellota Ham, Parme's Ham, Ibérian chorizo, dry sausage, condiments)	14.00
Cheese board (100% Côte d'Or, Comté, Brillat-Savarin, Epoisses)	12.00
Chef's board (Smoked salmon, Parm's ham, foie gras, vintage sardines)	16.00



WINES LIST

Wine pitchers (white, rose or red)	25 cl 6,00	50 cl 12,00
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White :

	Glass (15 cl)	Bottle (75cl)
Bourgogne Aligoté 2020, La Combe Aux Chailles	4,00	19,00
Bourgogne Chardonnay 2019, Cave d'Azé	5,00	22,00
Coteaux Bourguignons 2018 « Colette », Aegerter	6,00	30,00

Rose :

IGP Méditerranée, You Are Maur 2020	4,00	20,00
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Red :

Côteaux Bourguignons 2017, Lionel Carron	4,00	19,00
Bourgogne Pinot noir 2020, la Combe aux Chailles	5,50	25,00
Beaujolais-Village 2018, G. Duboeuf	6,00	30,00



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 »	14.00



BIG PLATES AND POKE BOWLS

Salade Central (Ham, chicken, cherry tomato, Comte, nuts, egg, croutons)	15.00
Salmon bowl (black lentils, smoked salmon, lettuce, pomelo, grilled zucchinis, shrimps, bulgarian dressing)	15.00
Chicken bowl (lettuce, cherry tomato, chicken, cabbage, egg, peanuts, beans)	15.00
Veggie bowl (lettuce, black lentils, cherry tomato, cabbage, grilled zucchini, beans, squash seeds, sesame)	14.00



ESSENTIALS

Omelette with smoked ham and cheese	12.00
Club sandwich (Chicken, ham, salad, tomato, egg, mayonnaise), fries	15.00
Central burger (seeds bread, 150g charolais beef, blackcurrant ketchup, lettuce, onions, Citeaux Abbey cheese)	16.00
Veggie burger (veggie steak, mashed carrot, lettuce, onions)	14.00

*All our prices are in euros. Net price, service included
Are you allergic? Thank you for questioning us. Information on reportable allergens in the dishes will be provided by staff.*



MAIN DISHES

Served with fries and salad or vegetables of the day
Additional topping 2€

Dauphiné ravioli (Label Rouge) with chives cream sauce	15.00
Seabream fillet served with white butter sauce	24.00
Trout fillet from Dombes, Chablis sauce	17.00
Charolais steak tartar from Côte d'Or, minced by the minute	17.00
Chicken breast with morels cream sauce	22.00
Grilled Charolais Rumsteack, Epoisses cheese sauce	19.00



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

18.50 € (Starter + main dish + dessert)

*Or starter + main dish or main dish + dessert at **15.50 €** 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 from Jura, chablis émulsion

Cheese Duo

Or

Blackcurrant Mirror

Or

Flavigny anise financier, fresh milk ice-cream

25,00 € (Starter + main dish + dessert)

*Ou starter + main dish or main dish + dessert at **20,00€**
Served from 12pm to 2pm and from 7pm to 11pm*

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DESSERTS

Ice cream or sorbet, 2 scoops of your choice (Madagascar vanilla, espresso coffee, chocolate, salted caramel, strawberry, blackcurrant, apricot, lemon, raspberry)	6.50
Chocolate creamy « Illanka »	9.00
Flavigny anise financier, fresh milk ice-cream	8.00
Fresh fruits salad, hibiscus and mint syrup	7.00
Shortbread biscuit with strawberries	8.00
Gourmet coffee	9.00



ICE CREAM

Carachoc (Praline ice cream, toffee ice cream, chantilly, chocolat sauce and pieces of cookie)	9,00
Etna (Pistachio ice cream, apricot sorbet, chantilly, strawberry coulis, crumble)	9,00
Tic & Tac (Madagascar vanilla ice cream, coffee ice cream, chantilly, spéculoos and caramel)	9,00



HOT BEVERAGES

Espresso	1,80
Cappuccino	3,50
Infusion and tea	3,00
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



10,00 €

Served until 10 years old