

Served from 12pm to 23pm



## 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 »	12,00
Organic Squash (from Arc sur Tille) cappuccino	10,00



## BIG PLATES AND POKE BOWLS

<b>Salade Central</b> (Ham, chicken, tomato, Comte, nuts, egg, croutons)	15,00
<b>Goatcheese salade</b> (walnuts, bacon and honey)	15,00
<b>BFC bowl</b> (lettuce, organic lentils, Côte d'Or ham, Comté cheese, eggs, beans)	15,00
<b>Exo bowl</b> (shrimps, creole rice, salmon, pak choi, butternut, beansprout, chia seeds)	16,00
<b>Veggie chili</b> (red beans, corn, tomato, zucchini, carrots)	14,00



## LES INCONTOURNABLES

<b>Omelette</b> with ham and cheese, fries and salad	12,00
<b>Club sandwich</b> (Chicken, ham, salad, tomato, egg, mayonnaise), fries	15,00
<b>Central burger</b> (150g charolais beef, béarnaise sauce, bacon, comte, salad, tomato), fries	15,00
<b>Croque Monsieur</b> , salad, fries	12,00

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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€**

Spaghetti « alla chitarra », morel cream	16,00
Sea bass fillet (from sustainable fishing) served with white butter sauce	18,00
Trout fillet from Dombes, Chablis sauce	17,00
Charolais steak tartar from Côte d'Or, minced by the minute	17,00
Braised Charolais beef cheek, béarnaise sauce, fries	18,00
Grilled charolais Rumsteack, « Homemade » béarnaise sauce	18,00
Grilled andouillette AAAAA, IGP mustard sauce	18,00



## CHEESE

Cottage cheese from Gilly les Cîteaux	7,00
Regional trilogy : Brillat-Savarin, Epoisses, Comte, 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 RÉGIONAL

6 Burgundy snails with chopped parsley and garlic

OU

Poached eggs with red wine

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Chicken fillet Gaston Gérard (Mustard and white wine sauce)

OU

Trout fillet from Jura, chablis émulsion

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Gingerbread ice cream from Dijon

OU

Homemade blackcurrant Macaron, red fruits coulis

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

*Ou starter + main dish or main dish + dessert at **20,00€**  
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## 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)	4,50
Suze, Martini (white, red, rose), Port « Sandeman » (white, red) (6 cl)	4,50



## 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

<b>Draft beer</b>	<b>25 cl</b>	<b>33cl</b>	<b>50 cl</b>
Heineken	3,50	5,00	6,50
Affligem	4,50	6,50	8,50
Monaco, Panache	3,50	5,00	6,50
<b>Beer Bottle</b>			<b>33 cl</b>
Edelweiss, Desperados, Heineken 0.0 (alcohol free)			5,50
<b>Artisanal burgundy beer</b>			
Elixir blond, white, amber or peach-apricot			5,50



## 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	4,50	3,00
Badoit/San Pellegrino	4,50	3,00
Chateldon	6,00	
Perrier (33 cl)		3,00
Vittel (25 cl)		2,50

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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 log with raspberry filling	8,00
Crème brûlée (organic Madagascar vanilla)	7,00
Fresh fruits salad	7,00
Homemade blackcurrant Macaron, red fruits coulis	7,00
Gourmet coffee	9,00



## ICE CREAM

<b>Carachoc</b> (Praline ice cream, toffee ice cream, chantilly, chocolat sauce and pieces of cookie)	9,00
<b>Etna</b> (Pistachio ice cream, apricot sorbet, chantilly, strawberry coulis, crumble)	9,00
<b>Tic &amp; Tac</b> (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

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Alcohol abuse is dangerous for your health, consume with moderation

## Kids Menu

Charolais minced beef, fries or vegetables of the day

OU

Trout fillet, fries or vegetables of the day

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Grilled chicken fillet, fries or vegetables of the day

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Oreo Sundae (vanilla ice cream, oreo crumbs and whipped cream)



**10,00 €**

Served until 10 years old



## TO SHARE

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<b>Cold meats board</b> (Bellota Ham, Parme's Ham, Ibérian chorizo, Jésus Lyonnais, condiments)	12,00
<b>Cheese board</b> (Goat cheese, Comté, Brillat-Savarin, Epoisses, walnuts, blackcurrant confit)	12,00
<b>Chef's board</b> (Smoked salmon, Bellota ham, foie gras, vintage sardines)	16,00



## WINES MENU

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Wine pitchers ( white, rose or red)	25 cl	50 cl
	6,00	12,00
	Bottle (75 cl)	Glass (15 cl)
<b>White :</b>		
Bourgogne Chardonnay, La Chablisienne, 2019	19,00	4,00
Dry Muscat 2018, IGP Côtes Catalanes, Mas Delmas	25,00	5,00
Chablis « Le finage », La Chablisienne, 2017	30,00	6,00
<b>Rose :</b>		
Saint M, Côtes de Provence Cru Classé, Château Saint-Maur	35,00	7,50
<b>Red :</b>		
Côteaux Bourguignons 2017, Lionel Carron	19,00	4,00
Bourgogne Pinot Noir 2015 , Maison Chanzy	24,00	5,00
Maranges 2017, Les Guignottes	35,00	7,00

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