

LE PETIT CENTRAL

Brasserie

Served Monday to Saturday from 12:00 PM to 2:00 PM and from 7:00 PM to 11:00 PM

OUR BOARDS

Charcuterie Board

Parma Ham, Cooked Ham, Sausage, and Truffle Mortadella

16.00

Chef's Board

Parma Ham, Comté Cheese, Sausage, Tapenade, Ibérico Ham, and Hummus

19.00

VEGGIES OPTIONS

Long Nice Squash Gratin

And Brillat Savarin

15.00

Creamy Polenta

And Caramelized Endives

15.00

MAINS

FISH

Mackerel Fillet

Served with fresh fries or vegetables
Vierge Sauce with Grilled Pistachios and Mango

19.00

Côte d'Or trout tempura

Sweet chili sauce
Served with fried vegetables

17.00

MEAT

Authentic Toulouse Sausage from Maison Garcia

Served with fresh fries or vegetables

16.00

lightly smoked beef burger with Iberian ham

Served with fresh fries or vegetables

19.00

Gratinated Gaston Gérard chicken fillet

Served with fresh fries or vegetables

18.00

SNACKING

Fried farm eggs and bacon

Served with fresh fries or vegetables

15.00

Burgundy Snails in Garlic and Parsley Butter

Fenay Snail Farm, served in portions of 6

French Onion Soup Gratinée

Melted cheese topping

10.00

Central Salad

Ham, chicken, Comté, walnuts, tomatoes, poached egg, and croutons

18.00

OUR SWEETS

Faisselle from Gilly les Citeaux

8.00

Financier (small almond cake)

Blueberries and Hazelnuts

8.00

Chocolate Tartlet

Clementine Curd

9.00

Sorbet and ice cream: 2 scoops

6.50

Passion fruit-Mango- Vanilla of Madagascar - Straw berry Marra des Bois - Squeezed lemon - Coffee Arabica 100% - Milk jam and fleur de sel

Extra topping : 2€

CENTRAL EXPRESS'

Dish of the day

Served only at lunchtime
Starter - Main - Dessert

3 courses: 19.90€

2 courses: 16.90€

1 course: 12.90€

CENTRAL KIDS

12€

Charolais beef patty, served with fries or vegetables of the day

1 scoop of ice cream of choice

All our prices are in euros. Net prices, service included.

Are you allergic? Please ask us. Information about mandatory allergens in the dishes will be provided by the restaurant staff.

APERITIFS

Kir du Chanoine (Bourgogne Aligoté et crème de cassis Cartron), 15 cl		6.90€
Coupe de Crémant, Bailly Lapierre (15 cl)		8.00€
Coupe de Crémant et cassis de Dijon (15 cl)		8.50€
Coupe de Champagne Brut (15 cl), Kir Royal (Champagne et crème de cassis Cartron) (15 cl)		15.00€
Anisés (Ricard, Pastis 51) (2 cl), Pastis du Secret de l'Herbier (2 cl)		6.50€
Suze, Martini (blanc, rouge), Porto « Graham's Fine Tawny » (blanc, rouge), 6 cl		6.50€
	2cl	4cl
J and B Rare, Clan Campbell, Jameson	4,00€	8.00€
Chivas Regal « 12 ans d'âge », Glenlivet, Four Roses, Jack Daniels	5.00€	10.00€
Aberlour (10 ans forest Reserve)	6.00€	12.00€

WINE LIST

	Glasses 15 cl	Pitcher 25cl	Pitchier 50cl	Bottle 75cl
Blancs:	4.50€	7.00€	14.00€	22.00€
Bourgogne Aligoté 2022, vigneron de Buxy	6.00€	10.00€	19.00€	29.00€
Bourgogne Chardonnay 2022, Cave d'Azé	7.00€	12.00€	25.00€	32.00€
Mâcon-Villages "Terres Secrètes" 2020, Cerço	7.50€	12.50€	26.00€	35.00€
Beaujolais "Terres Dorées" 2023, J-P Brun				
Rosés :				
Domaine Grand Cros "cuvée Jules" 2023, Côtes de Provence	7.00€	12.00€	25.00€	32.00€
Rouges :				
Coteaux Bourguignons 2022, Domaine Carron	4.50€	7.00€	14.00€	22.00€
Côtes du Rhône "Parallèle 45" 2023, Paul Jaboulet	5.50€	11.00€	22.00€	33.00€
Bourgogne Pinot Noir 2022, Domaine Simon Gaudet	7.80€	12.50€	25.00€	37.00€
Beaujolais "Terres Dorées" 2023, J-P Brun	7.50€	13.50€	27.00€	35.00€

Livre de cave "100 références" sur demande

WATERS

	Bottle	1/2 bottle
Vittel	6.00€	4.00€
San Pellegrino	6.00€	4.00€
Perrier (33 cl)		4.00€
Vittel (25 cl)		3.50€

SOFTS DRINKS

Coca, Coca zero (33 cl)	4.00€
Fuzetea pêche, Schweppes indian tonic, Limonade, Orangina (25 cl)	4.00€
Jus de fruits Granini	4.00€
Sirop à l'eau, Monin (25 cl)	2.50€

BEERS

	25cl	33cl	50cl
Bières pression			
Heineken (Supplément 1€ Picon)	4.00€	6.50€	7.90€
Affligem (Supplément 1€ Picon)	5.00€	7.50€	9.90€
Monaco, Panaché	4.00€		
Bières artisanales Bourguignonnes			
Elixkir blonde, blanche, ambrée ou triple		6.90€	
Bières bouteilles			
Desperados, Mort Subite white (Lambic blanc)		6.90€	
Heineken 0,0 s/s alcool		6.00€	

ALCOHOLS

Get 27, Get 31 (4cl)	8.00€
Cointreau, Grand-Marnier, Limoncello, Amaretto, Bailey's, Chartreuse verte et jaune (4cl)	8.00€
Eaux de Vie (Poire, Mirabelle, Framboise) (4cl)	8.00€
Gin Gibson's (4cl), Vodka Absolut (4cl)	8.00€
Gin Tanqueray (4cl) / Gin Mac Malden	10.00€
Rhum Zacapa 23, Rhum Dom Papa, Havana Club blanc (4cl) ,Téquila Olmeca (4cl)	10.00€
Marc ou Fine de Bourgogne (4cl), Armagnac, Château de Laubade VSOP (4cl)	8.00€
Cognac « Courvoisier » VSOP (4cl), Calvados Christian Drouin « V.S.O.P » (4cl)	8.00€

COFFEES AND HOT DRINKS

Espresso, decaf coffee, long coffee, and hazelnut coffee	1.80€
Cappuccino, hot chocolate, double espresso, tea, Viennese coffee, choco-frappé, frappé coffee	3.90€
Coffee with milk	2.20€

Excessive drinking is dangerous for your health; Consume in moderation