

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, white ham, truffle mortadella, chorizo, hazelnut sausage

16.00

Chef's Board

Iberian ham, Comté, hazelnut sausage, tomato confit, mini chicken club sandwich, duck pâté en croûte with Espelette pepper, Mâconnais goat cheese

22.00

VEGGIES OPTIONS

Stuffed sweet potato with goat cheese 12.00

Tonka bean foam

Autumn vegetable ravioli (red kuri squash, mushrooms, fava beans, shiitake) 15.00

Herb emulsion

MAINS

FISH

Sylvain's salmon trout en papillote

Cherry tomatoes with garlic and thyme from the Potager des Ducs

19.00

Fish and chips tartare sauce

Walnut flour from the Ferme de Bray

16.00

MEAT

Crispy chicken fingers Gaston Gérard 18.00

Served with fries or vegetables

Charolais beef burger 19.00

Raclette cheese and grilled bacon

Bavette steak from Côte d'Or with shallots 16.00

Served with fries or vegetables

SNACKING

Farm eggs fried with crispy bacon 15.00

Served with fries or vegetables

Duck pâté en croûte marinated with Espelette pepper 15.00

Croque monsieur with comté rostaed ham 12.00

Served with salad

Central Salad 18.00

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

OUR SWEETS

Faisselle from Gilly les Citeaux 8.00

Sugar tartlet 8.00

Chocolate and hazelnut brownie 9.00

Sorbet and ice cream: 2 scoops 6.50

White peach - Madagascar vanilla - Mara des Bois strawberry - Pressed lemon - 100% Arabica coffee - Dulce de leche 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, Domaine Venon	7.00€	12.00€	25.00€	32.00€
Mâcon-Villages "Terres Secrètes" 2020, Cerço	8.50€	13.50€	27.00€	40.00€
Saint-Véran "Tradition" 2022, Deux Roches				
Rosés :				
Domaine Val d'Astier 2023, Côtes de Provence	8.00€	13.00€	26.00€	39.00€
Rouges :				
Coteaux Bourguignons 2022, Domaine Carron	4.50€	7.00€	14.00€	22.00€
Bourgogne Côte Chalonnaise 2022, Domaine Masse	5.50€	11.00€	22.00€	33.00€
Bourgogne Pinot Noir 2022, Domaine Simon Gaudet	7.80€	12.50€	25.00€	37.00€
Hautes Côtes de Nuits 2023 "Coup de foudre", Domaine Bonnardot	8.00€	13.00€	26.00€	39.00€

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