

We are open from Monday to Saturday  
9:00 am–2:30 pm / 7:00 pm –11:00 pm



**Labeled establishment -100% Côte-d'Or Savoir-Faire**

*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.*

## Central Express

Feel free to ask the waiter/waitress for the suggestion of the day

Served for lunch, Monday to Saturday, except public holiday

**19.90 € (starter + main + dessert)**

starter + main or main + dessert **16.90 €** or dish of the day only **12.90**

## Menu Locavore - 100% Côte d'Or

Poched egg from Gevrey Chambertin, in red wine sauce

or

Lentils variation from Bray Farm

or

6 snails with parsley and garlic sauce (sup +4€)

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Chicken, ham and cheese breaded

Or

Catfish, ginger vinegar and cauliflower

or

Potatoes, regional ham and « Nuiton » cheese

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Delin's cheese duo

or

Rhum baba made of spelt flour

Or

Walnut tart

**Starter + main + dessert 30.00 €**

Or starter + main or main + dessert **25.00€**


*All our prices are in euro. Price net, service included*

*Are you allergic ? Thanks to notice it to us. Information about allergens with mandatory declaration contained in the dishes would be given by the staff*

## To share or not...

Ham board (Parma, Franche-Comté, Iberic ans Speck)	19
Regional board (ham, ham and parsley terrine, Côte d'Or cheese, Comté Cheese)	16

## Don't miss !

Poched egg from Gevrey Chambertin, in red wine sauce	1 egg 8	2 eggs 15
6 snails with parsley and garlic sauce 		14

## Salad & Crudo bar

Lentils variation from Bray farm	12
« Confit » leek and beetroot	12
Onion soup and cheese	12
6 oysters »Oléron Marennes « from Lambert n°4	15
« Foie gras »Pana cotta and ginger bread from Mulot and Petitjean	16
Central salad, ham, chicken, walnut, crouton, comte cheese, egg et tomato	18

## Essentials

Charolais beef burger with Epoisses cheese (candied onions, green salad, bacon)	20
Club sandwich (chicken, ham, green salad, tomato, mayonnaise, bacon)	19
Omelette with local eggs, ham et cheese	15
Tartar of « Charolais Beef »	20

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## Land and Sea

Catfish, ginger vinegar and cawiflower	20
Chicken, ham and cheese breaded	22
Charolais thick steak from St Jean de Losne with Epoisses (local cheese) cream	24
Simmental matured beef: sirloin +/- 300g	35
<i>Served with fries or green leaves salad or side dish of the day</i>	
Additional side dish 4€	
Spelled risotto, mushrooms and Parmesan cheese	16
Potatoes, regional ham and Nuiton cheese	20

## Fresh et matured...

Soft white cheese from Gilly-les -Cîteaux	8
Delin's local cheese plate : Brillat Savarin, Epoisses et 100% Côte-d'Or	10

## Sweet food

Ice cream – « Duchesse des glaces », 2 scoop to choose (Vanilla, coffee, chocolate, caramel, strawberry, raspberry, blackcurrent)	6,5
Walnut tart	9
Rum baba made of spelt flour	9
« Ile flottante »,plums soap and lime	9
Gourmet coffee	10

## Ice creams collection

<b>Cassissine</b>	
Vanilla ice cream, blackcurrents and blackcurrent liquor	10
<b>Dame Blanche</b>	
Vanilla ice cream, chocolate sauce, almonds and whipped cream	10

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