

BREAKFAST
Coming Soon...

BRUNCH
Saturday - Sunday,
11am to 5pm

LUNCH - AFTERNOON - DINNER
Monday - Sunday 11am to 11pm

BRASSERIE BC CENTRAL

PROPRIETOR
Pascal Oudin

EXECUTIVE CHEF
Chef Fabien Micard



Nos Cochonnailles

• Du Comptoir •

DEGUSTATION de CHARCUTERIE

Tasting of Charcuterie Specialties,
Hors D'Oeuvre, Condiment and Mustard.
Small Board 19 Large Board 32

TERRINE DE FOIE GRAS DE CANARD 19
Duck Foie Gras Terrine, Sweet Onions
Compote with Campagne Bread

PATE CAMPAGNARD 10
Country Style Pate, Chicken Liver,
Pork and Cognac Cornichons and Dijon
Mustard

RILLETTE DU MANS 10
Pulled Pork Rillettes, Condiment,
Dijon Mustard

MOUSSE DE FOIE DE VOLAILLE 9
Chicken Liver Mousse, Condiment,
with Toasted Baguette

JAMBON CRU D'AUVERGNE 12
Planche Regions Prociutto, Butter, Radish

JAMBON BLANC DE PARIS 11
Planche Homemade Cooked Ham,
Butter, Cornichons, Radish

Les Cocottes - Plats Mijotes

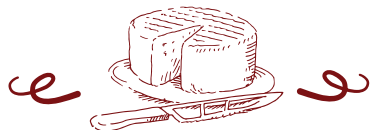
Slow cooked Dishes in the French Tradition

COQ AU VIN LYONNAIS 25
Slow Cooked Chicken in Red Wine with
Onions, Mushrooms, Bacon Lardon

BOUDIN BLANC TRUFFÉ 23
Truffled White Boudin, Apple,
Mashed Potatoes

PLAT DE CÔTES 28
BRAISEES BOURGUIGNON
Slow Cooked Boneless Short Ribs
in Red Wine with Onions, Mushrooms
and Bacon Lardon

BLANQUETTE DE VEAU 25
White Veal Stew, Lemon Velouté



Les Fromages

A Selection of Regional French Cheeses

FOURME D' AMBERT - Auvergne

BRIE DE MEAUX - Ile de France

ST NECTAIRE - Auvergne

CROTTIN DE CHAVIGNOLE - Loire

PONT L' EVEQUE - Normandie

Select

1 Piece \$6 3 Pieces \$15 5 Pieces \$21

Desserts

et Patisserie — 8.00

CRÊPES SUZETTE
Orange Crepes

BC PROFITEROLES GLACÉES
Vanilla Ice Cream Profiteroles
and Chocolate Sauce

ILE FLOTTANTE
Floating Island -
Vanilla Anglaise

MOUSSE AU CHOCOLAT
Bittersweet Chocolate Mousse

PETIT POT DE CRÈME GOURMANDE
Three Infused Custard - Vanilla, Coffee,
Chocolaté

PAIN PERDUE
Bread Pudding

TARTE FINE AUX POMMES A LA MODE
Thin Crisp Apple Tart, Vanilla Ice Cream

LA GAUFRE CHANTILLY
Belgian Waffle, Chantilly with Chocolate or
Caramel

GÂTEAU AU CHOCOLAT AMER
Chocolate Cake

MILLE-FEUILLE PATISIER
Vanilla Napoleon

LE BABA AU RHUM
Chantilly and Rum



Le Bar a Huîtres

Plateaux de Fruits de Mer



* LE PETIT PLATEAU 45

1/2 Lobster - 9 Oysters -
3 Head on Shrimps - 6 Clams -
1/2 Dozen Cooked Mussels

* LE PLATEAU CENTRAL 85

1 Lobster - 16 Oysters - 4 Head on
Shrimps - 8 Clams - 1 Dozen Cooked
Mussels, Seasonal Crab (Seasonal
Selection)

HUÎTRES* 15
Oysters - 1/2 Dozen

MOULES (Cuit) 12
Chilled Cooked
Mussels - 1 Litres

CREVETTES 5
1 Piece Head on Shrimp -

CREVETTES ROSES 14
Peel and Eat Shrimp
Basket 1/2 Pound

CRABE (Saison) MP
Crab - Seasonal

PALOURDES* 12
Clams - 1/2 Dozen

DEMI-HOMARD MP
1/2 Chilled Lobster

SHRIMP COCKTAIL 15

Les salades et Sandwiches

BC SALADE DE LAITUE 8
Bibb Lettuce Salad with
Mustard Vinaigrette

SALADE DE BETTERAVES 11
Beets, Endive, Apples, Goat Cheese,
Shallot Vinaigrette

NICOISE SALADE 18
Riviera Style Salad, Tuna, Potatoes,
Green Beans, Egg, Tomato, Anchovies

SALADE DE TOMATES 9
Beefsteak Tomato, Butter Lettuce

SALADE LYONNAISE 13
Frisée, Soft Poached Egg,
Bacon Lardon, Croutons

CROQUE MONSIEUR 16
VACHE QUI RIT
Warm Ham, Bechamel
and Laughing Cow

CROQUE MADAME 17
Warm Ham, Gruyère Cheese and
Bechamel, topped with a Farm Egg

QUICHE MAISON 16
Daily Selection, with Bibb Lettuce



Hors D'oeuvres



SOUPE DU JOUR
Chef Daily Preparation
8

SOUPE A L'OIGNON
GRATINEE
Three Onions and Gruyère
Cheese
9

VELOUTÉ DE POIREAUX
ET POMMES DE TERRE
Potato Leek Vichyssoise
8

SAUMON FUMÉ
ÉCOSSAIS
Smoked Salmon, Tomato,
Lettuce, Red Onions, Crème
Fraîche, Capers
16

GNOCCHI A LA
PARISIENNE
Gratinee with Bechamel and
Gruyère Cheese
12

BRANDADE DE MORUE
Cod Brandade, Herbs
Parmesan, Olive Oil
13

ASSIETE DE CRUDITÉS
Celery Root Remoulade,
Grated Carrot Salad, Roasted
Beets, Egg Mayonnaise
9

ESCARGOTS DE
BOURGOGNE
Wild Burgundy Snails with
Garlic and Parsley
6 / 9 - 12 / 16

ARTICHAUT
VINAIGRETTE
Steamed Whole Artichoke,
Ravigote Vinaigrette
13

* LE TARTARE PARISIEN
Hand Cut Steak Tartare, Egg
Yolk, Onions, Cornichons and
Anchovy, French Fries
16 / 28

* LE TARTARE BC
ALLEZ-RETOUR
Like The Parisien,
Lightly Seared,
French Fries
28

Hamburgers

Freshground 7 oz. Beef Patty with Iceberg, Tomato and Onions on a Sesame Bun - Cornichons and Fries

HAMBURGER
Cornichons and Fries
15

CHEESE BURGER
Add Swiss - Cheddar - Blue
16

A CHEVAL
Add a Farm Egg
17

Plats Principaux

BROCHETTE DE POISSON 25
Local Fish Skewered

MOULES
MARINIÈRE, FRITES 15 / 22
Steamed Mussels in White Wine,
Garlic and Parsley - French Fries

TRUITE AMANDINE 25
Pan Roasted Trout with Almond,
Brown Butter and Haricots vert

POULET RÔTI AU JUS 25
Half Rotisserie Chicken,
Dripping Jus, Mashed Potatoes

ENTRECÔTE FRITES 29
Grilled Rib Eye Steak with
French Fries and Bearnaise Sauce

STEAK AU POIVRE 36
Black Pepper Crusted New York,
Garlic Spinach, Cognac Demi-Glace

SOURIS D'AGNEAU BRAISÉE 33
Braised Lamb Shank

LA CUISSE DE CANARD 26
CONFIT SALARDAISE
Duck Confit with Crispy Potato

COTE DE PORC 25
GRILLÉE CHARCUTIERE
Pork Chop, Cornichons,
Mustard Sauce, Carrot Vichy

DOS DE SAUMON 28
GRILLE
Grilled Salmon Filet,
Olive Oil and Lemon

NOS POISSONS
ENTIERS ROTIS 28
Whole Fish of the Day



Legumes — 7.00

Side substitution add - 4.00

POMMES FRITES
French Fries

POMME PURÉE
Mashed Potatoes

SALADE DE LAITUE
Bibb Lettuce

GRATIN DAUPHINOIS
French Gratin Potato

EPINARD AU BEURRE
Buttered Spinach, Garlic

EPINARD A LA CRÈME
Creamed Spinach

CAROTTE VICHY
Glazed Young Carrots

MACARONI AU
GRATIN
Central Mac & Cheese

HARICOT VERT
French Green Beans

Carafes

BLANC

COTE MAS, SUD DE FRANCE
BLANC MEDITERRANEE
25CL 9 / .50CL 16

ROSE

COTE MAS, SUD DE FRANCE
ROSE AURORE
25CL 10 / .50 18

ROUGE

COTE MAS, SUD DE FRANCE
ROUGE INTENSE
.25CL 12 / .50 22

Reserve our private room for your next lunch or soiree up to 8 guests.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.