

SMALL PLATES... *to share*

TARAMASALATA by Petrossian	12.5	CHEESE SELECTION by «Marie-Anne Cantin»	14
WHITE TUNA, toast	18.5	SOFT TRUFFLE GOUDA	11.5
ROASTED CAULIFLOWER, soft spices	11.5	AVOCADO / MANGO / POMEGRANATE	12.5
FOCACCIA & STRACCIATELLA, truffle oil	13	EGG MAYONNAISE & POUTARGUE	8.5
SHRIMPS & SPINACH FRIED SPRING ROLLS	13.5	BEEF CARPACCIO and truffle gouda	14.5
CHARCUTERIE PLATE by «Seguin»	25.5	ROASTED EGGPLANT / STRACCIATELLA	12.5
HOMEMADE GUACAMOLE	13	OCTOPUS CARPACCIO / CELERY / SPRING ONIONS	12.5

MAINS COURSES

EGGS BENEDICT	16.5	BACON CHEESE BURGER by le Central (170gr)	24
EGGS NORWEGIAN	17	BEEF PATTY with fried egg on top (170gr)	20
OMELETTE WITH HERBS by le Central	17	PAN SEARED ENTRECÔTE (280gr)	31.5
POKE BOWL salmon / mango / avocado	20	TARTARE by le Central (170gr)	22
TOMATOES & BURRATA	19	CHICKEN PAILLARD marined with lemon, and arugula salad	22.5
SALADE CAESAR, roasted chicken	20	DUCK CONFIT, sauteed potatoes	23
THAI BEEF SALAD	17	ANGUS FLANK STEAK (300gr) béarnaise sauce	24.5
CROQUE-MONSIEUR	17		
TRUFFLE RAVIOLI by «Perrin»	28.5		
PENNE CACIO E PEPE «Marco Ardiri»	20		
TUNA TARTARE / MANGO / AVOCADO	24		
SEABASS FILET and green beans	21		
TUNA KATSU	19		

choice of SIDES

french fries • spaghetti
tomatoes • mashed potatoes • green beans
jasmine rice • sauteed potatoes

PIZZA 21€

Pepperoni

tomato,
mozzarella
pepperoni

Funghi

tomato, mozzarella,
cooked ham
taggiasca olives
mushrooms

Bufala

tomato,
fresh buffalo mozzarella,
basil

DESSERTS

CAFÉ GOURMAND	12
COFFEE TIRAMISU	12
RED FRUITS PLATE, whipped cream	12
PASTRY of the day	12
CHOCOLATE LAVA CAKE	13
CHOCOLATE MOUSSE by le Central	12
VANILLA CRÈME BRÛLÉE	12
NOUGAT by «Sénéquier»	22

ICE CREAM

Berthillon



Vanilla • Coffe • Chocolate
Salted butter Caramel
Blackcurrant • Pear • Strawberry • Mango

2 SCCOPS 12.5

3 SCOOPS 13.5

CHOCOLATE LIÉGEOIS, whipped cream 15

COFFEE LIÉGEOIS, whipped cream 15

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