

# Le Central

## Lunch & Dinner

### Salads

- Butter Lettuce 8.50
- Belgian Endives with Roquefort Cheese 11.00
- Greek Salad 10.50
- Caesar Salad 10.50
- Tomato with Anchovies, Eggs and Olives 11.50
- Fresh Leeks Vinaigrette 8.50
- Fresh Celery Root Remoulade 8.50
- Warm Goat Cheese Salad 11.50
- Roasted Fresh Beets with Mixed Spring Greens 10.50

### **Salad Nicoise**

- Lettuce, Green Beans, Potatos, Bell Peppers, Tomatoes,  
Anchovies, Tuna, Egg, Cucumber 17.50

### Soups

- Onion Soup Gratinée 9.00
- Soup de Jour A/Q

### Appetizers

- Steak Tartare 15.50
- Norwegian Smoked Salmon 11.00
- Filet of Smoked Trout with Potato Salad and Horseradish Sauce 12.50
- Escargots de Bourgogne 11.00
- Paté de Campagne - Country Style 9.00
- Individual Onion Tarte 9.50
- Saucisson Chaud - Warm Garlic Sausage with Potato Vinaigrette 10.50
- Crab Cake Beurre Blanc 11.00
- Fresh Oysters in Half Shell with Shallot Vinegar 12.00

### Pasta

- Ravioli of the Day 12.50
- Special Pasta of the Day A/Q
- Pasta Primavera 11.50

### Poissons and Seafood

Grilled or Poached Filet of Salmon Beurre Nantais 23.50  
Grilled Jumbo Prawns Saffron Risotto 24.50  
Cold Salmon with Sauce Verte and Cucumber Salad 23.50  
Sea Scallops Sauté Provencale 24.50

### Meat and Poultry

Steak Tartare 28.50  
New York Steak Pommes Frites with Sautéed Onions 28.50  
Filet Mignon Au Poivre 29.50  
Rack of Lamb Persillé 29.50  
Roast Chicken Pommes Frites 19.00  
Cold Roast Chicken Mayonnaise 19.00  
Grilled Paillard of Chicken with Pasta 19.00  
Boudin Noir (Blood Sausage) Pomme Frites with Sauteed Apples 18.00  
Choucroute Garnie à l'Alsacienne 18.00  
Cassoulet "Le Central" 19.00

### Sides

Pommes Frites 5.00  
Risotto 6.50  
Pomme Purée 5.00  
Sautéed Mushrooms 8.00  
Haricot Verts 11.00  
Vegetarian Plate A/Q

### Fromages

Imported Roquefort "Société" 8.00  
Brie 7.50  
Goat Cheese 7.50  
Assorted Cheese Plate 16.50