



Express Lunch Menu

Served Monday-Friday from 11am-5pm

Sandwiches

All sandwiches are served with salad, tomato & French fries

Central B.L.T.	7.
Smoked Salmon Croissant	12.
Annie's Croque Monsieur	9.
Croque Madame Croque Monsieur topped with egg	10.
Sardines a l'Huile Tartine on a Grilled Baguette	11.
Parisian Hot Dog on Baguette with Cheese	9.
Central Burger Angus Beef with Aged Cheddar on Brioche, served with Grillo's Pickles*	9.
Sandwich Baguette Jambon or Brie or Rillettes	8.
Ratatouille Gratin on Grilled Baguette	9.
Eggs	
Bistro Salad with Two Hard Boiled Eggs	6.
French Toast (French Baguette) with Fruit Compote	8.
Crispy Poached Eggs with Bacon & Frisée Salad*	10.
Chunky Bacon Quiche Omelette	10.
Omelette of Your Choice* (served with vegetables & starch)	
Ham, Cheese, Tomato, Herbs, Mushrooms	10.75
With Spinach	11.00
With Goat Cheese	11.25

Soups & Salads

Coffee & Potato Soup with Toasted Almonds	5.
Vegetarian Soup du Jour	6.
Fresh Vegetable Salad Crudité	10.
Traditional Salad Niçoise with Preserved Tuna	11.
Four Poached Tiger Shrimp, Dill Cucumber Salad	12.
Duck Confit & Kimchee Sushi Roll	10.25
ASK YOUR SERVER ABOUT OUR DAILY SALAD SPECIALS FROM LOCAL FARMS!	

Entrées

Quiche Lorraine with Bacon	10.
Creamy Chicken Crêpe Maître Jacques	12.
Hachis Parmentier French Shepherd's Pie	12.
Fettuccini with Garlicky Vegetables	13.

French Lessons: If you aren't certain what a menu item is, please know your server can answer any questions you may have!

Delicious Desk Dining: Our Express Lunch Menu is available for pick-up; so if you're having one of those days where you have to eat at your desk, make sure that lunch is delicious! Call 617.737.1777 to place your order & we will have it waiting for you at the hostess desk.

Chic Choices: We offer a variety of private dining and lunch catering options; please contact our Director of Special Events, Danielle DiGiorgio at Danielle@PetitRobertCentral.com to learn more.

It is the customer's obligation to alert the server to any food allergy.

*These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



Dinner Menu

Hors D'oeuvres

Green & Red Vegetable Paté, Herb Oil & Tomato Concassée	7.
Apple Wood Smoked Salmon ...Lemon Wedge*	13.
Trio of Homemade Patés with Condiments	10.
Jambon de Bayonne & Hearts of Palm Salad	12.
Hand-Cut Tuna Tartar Tartines & Frisee Salad	17.
Moules Marinières	13.
Six Escargots Bourguignons	10.
Our Chilled Foie Gras Terrine ...Fresh Rhubarb Compote*	19.

Entrees

Penne Pasta with Three Champignons (Butter or Olive Oil)	16.
Pan-Seared Scallops with Spinach, Tomato & Garlic Butter	20.
Crab & Potato Cake, Sauce Tartare, Curried Steamed Rice	20.
Grilled Salmon Fillet, Lemon & Chive Butter*	19.
Sautéed Bluefish with Grilled Shrimp, Creamed Corn*	20.
Duck Confit, Grilled Sausage & Braised Cabbage	20.
Tripes Provençales	17.

Soups & Salads

Soupe du Jour	7.
Soupe à l'Onion Gratinée	9.
Creamy Lobster Bisque	10.
Garden Salad, Shallot Vinaigrette add Panko Crusted Goat Cheese	9. 11.
Romaine Heart, Roquefort & Vinaigrette	12.
Asparagus & Haricots-Verts Salad	12.
Smoked Marinated Herrings Fillets ...Warm Potato Salad*	10.
Salade Niçoise with Pan-Seared Tuna*	20.

Roasted Half Chicken...Natural Jus* Named one of Boston Magazine's Top 20 dishes	18.
Chicken Coq au Vin with Buttered Noodles	18.
Organic Calf's Liver Sautéed Lyonnaise, Caramelized Onion & Bacon*	18.
Pan-Seared Sweetbreads, Cream of Leek & Mustard Sauce	19.
Two Grilled Lamb Tongues, Fresh Tarragon Sauce	18.
Beef Short Rib Bourguignon & Roasted Potato	20.
Panko-Crusted Pork Loin, Caper Butter*	20.
Grilled Minute Steak Frites, Choice of Bordelaise, Béarnaise or Poivre Sauce*	20.

All Entrées come with Vegies du jour and starch. Sorry, no substitution for side dishes

Side Dishes

Pommes Frites 4.50	Fried Mashed Potato Croquettes 6.25	Corn Gratin 7.50
Spinach Sautéed au Beurre 7.00	Grilled Asparagus Hollandaise 7.75	Creamed Spinach 7.50

We offer a seasonal dessert soufflé (except Sat.) Please ask your server about ordering

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Dessert Menu

Nos Fromages	3./cut
Cheese plate sold by the cut: Pont-l'Évêque, Brie, Bûcheron, Roquefort, Emmenthaler	
Ile Flottante	6.
Meringue floating over a pool of smooth vanilla custard	
Sorbets Maison	6.
One Giant Profiterole	6.25
Served with vanilla ice cream & fudge sauce	
Seasonal Fruit Salad, sablé	7.
White Chocolate Bread Pudding	7.
Served with vanilla ice cream	
Vanilla Crème Brulée, palmier	7.
Mousse au Chocolat, langue de chat	7.50
Peach Cake with peach sorbet	7.50
Tarte de Jour	7.50
Warm Apple Tarte Tatin et crème fraîche	7.50
Macarons	7.50
Cherries Jubilee	8.
Served with vanilla ice cream	
Gateau au Chocolat Petit Robert	10.
Served with chocolate Eiffel Tower	
Grand Marnier Soufflé, crème anglaise	11.
All soufflés are made to order; please allow 15-20 minutes. Soufflés not available on Saturdays.	
Crepe Suzette	10.
Available Saturdays only.	