



### **Ernest Menu**

**Starter, main course & dessert 45€**

**Starter & main course 40€**

**Main course & dessert 35€**

#### **Starters**

Lightly cooked veal carpaccio, tuna sauce and capers

Herve cheese croquettes

Smoked salmon millefeuille with mild goat cheese and spring onion, grilled sesame sauce, toasted bread

#### **Main courses**

Chicken leg "corn" tajine with olives and lemon confit, flavored semolina

Open lasagna of octopus and wakame, sea urchin coral sauce, zucchini chutney

Stir-fried penne with seasonal vegetables, sun-dried tomato tapenade, aged Comté glaze

#### **Desserts**

Raspberry iced vacherin

Fresh peach Melba

For groups of 8 or more, bookings must be made 3 days in advance.

Information and bookings: [jerome@ernest-restaurant.be](mailto:jerome@ernest-restaurant.be)



### **Hemingway Menu**

**3 Courses menu 60€** *cold starter, main course, dessert*

**4 Courses menu 80€** *cold starter, hot starter, main course, dessert*

**5 Courses menu 90€** *cold starter, hot starter, main course, cheese, dessert*

### **Cold starters**

Tuna tartare with guacamole, marinated octopus in ceviche

White lentil salad with pan-fried sweetbreads, foie gras vinaigrette

### **Hot starters**

Crab ravioli with wakame seaweed, garden herb butter

Duck parmentier glazed with aged Comté cheese

### **Main courses**

Iberian pork pluma with pesto sauce, Niçoise vegetables, dauphinois gratin with thyme

Babylotte blanquette and scampis with saffron and seasonal vegetables

### **Cheese**

Warm goat cheese toast, thyme flan, arugula, AOC cheese platter with chutney

### **Desserts**

Baba au rhum with vanilla ice cream

Chocolate fondant on praline cream

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Information and bookings: [jerome@ernest-restaurant.be](mailto:jerome@ernest-restaurant.be)



### **Kids Menu**

20€

### **Main course**

Meatballs with tomato sauce, fries

Mini Vol-au-vent

### **Dessert**

Ice cream of your choice, 2 scoops ( vanilla, chocolate or strawberry )

### **Options**

#### **Aperitif**

Pommery Champagne, wine, softs drinks, and draftbeet for 30 minutes 28€

Jarras Blanc de Blancs, wine, softs drinks, and draftbeet for 30 minutes 20€

Aperitif platter (Tempura of cauliflower, Pata Negra, cheese) 8€

*Price per person, served to all guests*

### **Drinks Package – All-in**

27€

1 Verre d'accueil au Cava Blanc de Blancs ou mocktail « Chose » (Tonic-pamplemousse)

Half bottle of Merlot or Chardonnay

Half bottle water, coffee, tea

*Price per person, served to all guests*

*NB : Possibilité de commander les boissons à la carte, au prix de la carte*