



## **Ernest menu : Starter, main course and dessert : 50€**

(Price per person – set menu served to the entire table)

### **Starters**

Crispy warm goat's cheese, mesclun salad with smoked duck lardons

Salmon mousseline with wakame seaweed, scallop coral emulsion

Herve cheese croquettes

### **Main Courses**

Duroc pork neck, smoked garlic jus, thyme gratin

Pike-perch fillet with Riesling sauce, served on a bed of fresh spinach, Duchess potatoes

Selection of seasonal vegetables glazed with aged Comté, fresh tomato tapenade, boiled potatoes

### **Desserts**

Warm apple tart, walnut nougatine

Chocolate croquette in hazelnut crust, vanilla ice cream

### **Aperitif Options**

Pommery Champagne, wines, soft drinks and beer for 30 minutes — **32€**

Jarras Blanc de Blancs, wines, soft drinks and beer for 30 minutes— **22 €**

Zakouski selection (3 per person) — **10 €**

### **Beverage Package: 29 €**

Welcome drink : Cava Blanc de Blancs or “Chose” mocktail (tonic & grapefruit)

½ bottle of red or white wine

½ bottle of Bru water, coffee or tea

**Information & reservations : kevyn@ernest-restaurant.be**

For groups of 8 or more, reservation required and menu choices must be communicated at least 3 days in advance.



## **Children's Menu : 20 €**

### **Main Course**

Penne with ham, butter and cheese

### **Dessert**

Ice cream of your choice (2 scoops) : vanilla, raspberry sorbet or lemon