ERNEST

RESTAURANT · LA HULPE

AUTUMN MENU

3-COURSE MENU · STARTER / MAIN / DESSERT 55 € / person

STARTERS

Wild mushroom risotto, Ardennes ham crisps

Herve cheese croquettes, chicory and apple salad, walnut vinaigrette

Skate fillet, braised leeks, lemon beurre blanc

MAIN COURSES

Marengo beef stew (tomatoes, onions, mushrooms), sautéed baby potatoes

Lightly cooked salmon fillet, watercress cream, tender leeks, boiled potatoes

Seasonal vegetable selection, Comté ice cream, boiled potato

DESSERTS

Tarte Tatin, almond ice cream

Soft-centred chocolate cake, salted caramel ice cream

To ensure your event runs smoothly, please send us each guest·s choice of starter, main course and dessert no later than 72 hours before the date of your event.