

ERNEST

BOULANGERIE • BAR • RESTAURANT

Du Fournil aux Fourneaux

LE RESTAURANT

FORMULAS

| | |
|--|-----------|
| Starter + Main course | 24 |
| Main course + Dessert | 24 |
| Starter+ Main course + Dessert | 29 |
| Children's Menu | 10 |
| Main course + Dessert + a water syrup (before 10 years old) | |

STARTERS

| | |
|--|-------------|
| Lightly spiced tomato gazpacho | 9 |
| Italian ham melon | 9.50 |
| Creamy old-fashioned tomato burrata, basil, olive oil | 9.50 |

MAIN COURSE

Finger Food

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|--|-----------|
| Chicken club sandwich served with salad or fries | 17 |
| Salmon club sandwich served with salad or fries | 18 |

Meat

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|---|-----------|
| Asian-style beef tartare, salad or fries | 18 |
| Supreme of chicken, mushrooms, crushed with vitelottes | 19 |

Please inform your server of any allergies
before ordering
- Net prices in euros, service included.

Fish

Fish and Chips, tartar sauce **18**

Unilateral salmon, crushed vitelottes
or green beans **21**

Salads

Cesar salad **17**

Healthy summer salad **17**
(watermelon, quinoa, olives, cucumber, raisins, pomegranate)

Pasta

Rigatoni pecorino and pepper **17**

Lemon linguine **17**

DESSERTS

Desserts of the day from Ernest pastry **7**

Café gourmand **9,50**

2 scoops sundae **7**

Ice cream: chocolate, vanilla, coffee, raisin rum,
cotton candy, pistachio, yogurt

Sorbets: Strawberry, melon, lemon, apple

*Ice creams and sorbets made with fresh fruit

CHEF FOR AN EVENING AT ERNEST AT LA SAMARITAINE

Who never imagined,
for one evening, become a chef at the head of
a great restaurant?

Ernest, La Samaritaine restaurant, opens its
doors so that everyone can realize this dream:
to become a Chef for an evening.

The opportunity is given to all gastronomy
enthusiasts, amateurs or experts, to reveal
their talent in this contemporary space
inaugurated less than a year ago.

From the restaurant's ultra-modern kitchen,
which is totally open to the dining room, the
Chef for an evening prepares his recipes
under the eyes of his guests installed in a
decor designed by Constance Guisset.

Cutlery, crockery, glasses, kitchen equipment:
everything is provided to receive ten to a
hundred people around the dinner prepared
by the **Chef for an evening** and why not party
until 1am.

At the disposal of the **Chef for an evening** a
kitchen assistant and a dishwasher to assist
him.

Ernest does not stop there, he can
accompany the **Chef for an evening**
according to his wishes : presence or not of a
starred chef*, purchase of raw materials
directly from Rungis*, setting up of drinks at
whole sale prices restaurant*, room staff*.

Being the **Chef for an evening** at Ernest is not
only having fun, it is also the opportunity to
cook for two, three, and even ten and to
receive time for a warm and friendly dinner.
Family, friends or colleagues, to make this
exceptional place your home for the evening !

Price on request : includes the rental of the place,
essential groceries, a chef de partie
kitchen and a dishwasher. *options on request