

ERNEST

BOULANGERIE • BAR • RESTAURANT

De 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

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

Meat

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

Ceasar salad **17**

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

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