

Dear Guests,



Welcome to « Chez Ernest » !

We inherited from our Chef Ancestor the taste, the tradition and the know-how, without forgetting the modernity.

This place was born from that philosophy : a warm table where we like to meet and spend a pleasant moment in family, with colleagues or friends.

We can taste the classics of the french style bistro or the regional dishes there, sometimes we can also be introduced at some actually dishes too !

Good Introducing, good appetite, and a lot of nice moments with us !



Chez Ernest

Drinks

House Aperitif : Ernest's Kir 12cl			10.50
Champagne, Cream of Curacao and Cane Sugar Syrup			
Kir Royal			10.50
Glass of Champagne 12cl			10.00
Glass of Gewurztraminer Late Harvest 12cl			7.00
Glass of Sparkling Wine 12cl			6.00
Glass of Muscat 12cl			4.60
White Wine and Blackcurrant Or Blackberry Or Peach Or Violet 12cl			3.70
Jack Daniel's Tennessee Whiskey 4cl			7.90
Scotch Whisky 4cl			6.90
Fischer's Traditional Draught Beer	25 cl : 3.10	50 cl : 6.20	
Season's Draught Beer	25 cl : 3.60	50 cl : 7.20	
Uberach Blond Beer 33cl			4.30
Uberach Ginger and Rose Flower Extract 33cl			4.60
Uberach White Beer 33cl			4.40
Uberach Dark Ale 33cl			4.50
Picon's Beer, Cynar's Beer 25cl			3.80
Shandy, Monaco 25cl			2.90
Mojito Royal			10.00
Mojito			8.10
Mojito Alcohol-free			5.10
Aperol and Sparkling Wine			6.60
Kir of Sparkling Wine and Blackcurrant Or Blackberry Or Peach Or Violet 12cl			6.10
Martini Or Campari Or Suze Or Red Port Wine 4cl			4.40
Grapefruit Rosé			3.80
Ricard, Pastis 51 4cl			3.80
Alain Milliat Fruit Juice and Fruit Nectar 33cl			5.50
Carola (still, slightly sparkling or sparkling)	50 cl : 3.30	100 cl : 6.60	
Vittel 50cl, Perrier 33cl, San Pellegrino 50cl			3.50
Coca Cola Or Coca Zéro 33cl			3.50
Schweppes Agrumes			3.50

Net Price in Euros



La carte

Starters

Terrine of Duck Foie Gras with Mulled Wine Sauce	12.00
Seasonal Raw Vegetables	10.00
The Little Queen-Sized Bites	9.50
Terrine of Venison, Endive Salad with Walnuts	8.00
Cream of Pumpkin Soup with Foie Gras Croutons	8.50
Crab Tartar, Mango and Celery Salad, Passion Fruit Vinaigrette	14.00



For the « Ernestin » and the « Ernestine »

For the Kids (-12 years) - Every Day

The Little Queen-Sized Bites	10.00
...	
Filet of Pike Perch with Cream	10.00
...	
Charolais Beef Burger	10.00

Net Price in Euros



Traditional Dishes

The Queen-Sized Bites, Tagliatelle	18.00
Sauerkraut with 6 Kinds of Meet	17.00
Fleischkiechle, Gratin Dauphinois and Green Leaf Salad	16.50

Meat Dishes

Duck Filet, Blackcurrant Juice, Vegetables and Schupfnudeln (Alsacian Gnocchi)	19.00
Hand-Carved Tartar of Charolais Beef, French Fries and Green Salad	17.50
Cordon Bleu of Veal, Cream with Mushrooms, Vegetables and French Fries	20.00
Beef Filet with a Morel Sauce, Baked Potatoes and Vegetables	25.00
Tagliatelle with Mushrooms and Vegetables	15.00

Fish Dishes

Monkfish Fricassee with Crayfish Tails, Vegetables and « La Ratte » Potatoes	22.00
Filet of Pike Perch into Creamy Sauce with Mushrooms, Tagliatelle	17.00



Price of an additional Topping : 2.50 €

Tell us about any food allergy please

Cheeses

Slices of Melted Cheese 6.50

Dessert

Grand Marnier Iced Soufflé 7.50

Lukewarm Soft Chocolate Cake Cooked in Casserole, Vanilla Ice Cream 8.50

Gourmet Coffee 8.50

French Toast with Cinnamon, Winter Fruits and Vanilla Ice Cream 8.00

Mango and Passion Fruit Cheesecake with Exotic Fruits Coulis 8.50

Vanilla Crème Brûlée, Cinnamon Ice Cream 7.50

Swan Lake « Quick Baked » Vacherin 9.00

Dame Blanche 7.00

Coffee Eis Cream **Or** Chocolate Eis Cream 8.00

Slice of Pie of the Day 6.00

Coupe « Colonel » (Lemon Ice Cream and Vodka) 9.00

Coupe « Raspberry » (Raspberry Ice Cream and Eau-de-Vie) 9.00

Our Ice and Sorbet are made by an Artisan Ice Cream Maker 2.25 / Scoop
Lemon, Raspberry, Vanilla, Coffee, Chocolate, Pistachio, Orange, Cinnamon

Hot Drinks

Espresso, Decaffeinated Coffee 2.25

Large Coffee 3.25

Tea **Or** Infusion 2.85

Double Espresso 4.35

Large White Coffee 3.55

Cappuccino, Chocolate 3.65

Our Irish Coffees with Whipped Cream

The Traditional with Irish Whiskey 8.00

... 8.00

The Irish with Cointreau 8.00

... 8.00

The Alsacian Irish with Marc de Gewurztraminer 8.00