



DINER MENU

HOMEMADE & SEASONAL CUISINE

All our dishes are homemade using fresh seasonal produce. We favour local products from the region. We compost our bio-waste with Valor Tri.

TO SHARE

LA P'TITE FROMAGÈRE 9

Comté, Cantal & brie de Meaux cheeses, walnuts, baguette bread

LA FRANCHOUILLARDE 10

Aveyron dry sausage, Bayonne ham, Aveyron rosette sausage, Cantal entre-deux cheese, butter, gherkins

LE SAUCIFLARD 11

Artisanal walnut sausage to slice yourself, baguette bread, butter, gherkins

STARTERS

SMALL SOUP 5

See details in the main courses

SMALL AUTUMN SALAD 6

See details in the main courses

SMALL AUTUMN CANAILLOU 6

See details in the main courses

PIZZAS

MARGHERITA 14

Tomato base, mozzarella & basil

REGINA 15

Tomato base, white ham & mushrooms

BELLE DE SAISON 16

Tomato base, mozzarella, potatoes, goat's cheese, onion, roasted pumpkin, pumpkin seeds

BIANCA 15

Plain yoghurt base, arugula smoked trout, trout roe


4 FROMAGES 15

Mozzarella, Emmental, Goats, Morbier

EXTRA EGG 1

KID'S MENU 12

BOLOGNESE PENNES OR CHICKEN-FRIES + EKLO CHOCO OR ICE CREAM

 Vegetarian

MAIN COURSES

SIRLOIN STEAK SKEWER 17

Sirloin steak marinated in olive oil, pepper and French whisky with sherry-glazed onions and baby potatoes

EKLO BURGER SIGNATURE 17

Organic brioche bun, Angus beef burger, cheddar cheese, salad, homemade Biggy sauce, sherry-glazed onions, served with homemade chips

Extra cheddar 2

Extra beef 6

AUTUMN SALAD 16

Buckwheat blinis with goat's cheese rounds in walnut oil, mixed salad leaves, Bayonne ham, Royal Gala apples with sherry and walnut dressing

SMOKED TROUT BAGEL 16

With horseradish and shallot cream cheese, cucumber, chives, mixed salad leaves, trout roe with potatoes

AUTUMN CANAILLOU 16

Croque-monsieur topped with mushrooms, ham, Emmental & Morbier cheeses, served with potatoes

CHICKEN PENNES 16

Local Hauts-de-France chicken, mushrooms, butternut squash, Parmesan cheese & almonds

VEGETABLES PENNES 15

Autumn vegetables, Parmesan cheese & almonds

CREAMY PUMPKIN & CHESTNUT SOUP 7

With vegetable cream, crushed chestnuts in walnut oil, lime zest, croutons

SIDES

SALAD 3

SEASONAL VEGETABLES 4

FRIES OR POTATOES 4

FRIES + CHEDDAR OR BRIE CHEESE 5

DESSERTS

CRÈME BRÛLÉE 8

Topped with caramelised apple à la tatin with vanilla madeleine & salted butter caramel

EKLO CHOCO SIGNATURE 8

Homemade brownie with roasted dried fruit, served with a scoop of vanilla-macadamia ice cream, chocolate sauce and whipped cream

ICE CREAM OF YOUR CHOICE (3 scoops) 7

Taxes and service included, prices in € incl. VAT. Allergens available on request. Eklo does not accept cheques. Open Monday to Sunday from 12 p.m. to 2 p.m. and from 7 p.m. to 10 p.m. Free drinking water on request for customers with a drink or meal.

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