



LUNCH MENU

Available on weekends only

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 Tré.

TO SHARE

LA P'TITE FROMAGÈRE ① 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

PIZZAS

MARGHERITA ① 14

Tomato base, mozzarella & basil

REGINA 15

Tomato base, white ham & mushrooms

BELLE DE SAISON ① 16

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

DISHES

AUTUMN SALAD 16

Buckwheat blinis with goat's cheese rounds in walnut oil, mixed salad leaves, Bayonne ham, Royal Gala apples & sherry and walnut oil 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 ① 15

Autumn vegetables, Parmesan cheese & almonds

CREAMY PUMPKIN AND CHESTNUT SOUP ① 8

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

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

① Vegetarian

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.