



LUNCH MENU

DAILY SPECIAL

Monday to Friday, lunchtime only

DISH OF THE DAY 16

STARTER + DISH OF THE DAY OR DISH OF THE DAY + DESSERT 19

STARTER + DISH OF THE DAY + DESSERT 22

SUSTAINABLE AND RESPONSIBLE CATERING

All our dishes are homemade using fresh seasonal produce. We favour local products from the region. We collect bio-waste, which is composted in Lyon by Les Alchimistes.

TO SHARE

CHARCUTERIE BOARD 17

Ham, rosette and pepperoni

CHEESE BOARD 17

Comté, goat and blue cheeses

STARTERS

GRAVELAX OF TROUT 10

Served with a dill cream sauce

TOAST GOAT'S CHEESE HONEY 9

Toast de pain avec chèvre, figue et filet de miel

BEETROOT HUMMUS 8

Chickpeas and beetroot cooked and blended

BRIOCHE SAUSAGE 9

SIDES

SIDE OF THE DAY 6

HOMEMADE POTATOES 6

MESCLUN SALAD 5

DISHES

BUTCHER'S PIECE 18,50

Piece of meat, seasonal garnish

FISH OF THE MOMENT 18,50

Depending on availability, seasonal garnish

HALF ROAST COCKEREL 17,50

Served with a mille feuilles of potatoes

PASTA OF THE MOMENT 17

Depending on the mood's chef

VEGGIE PARMENTIER HASH 16,50

Mashed potatoes and coral lentils

CHEF'S BURGER 16,50

Minced beef, chef's condiment & home-made potatoes, salad

VEGGIE BURGER 16,50

Burger with pan-fried seasonal vegetables

DESSERTS

LE TOUT CITRON 9

Lemon mousse, lemon-flavoured mascarpone whipped cream

TARTE PRALINE 8

POIRE BELLE HÉLÈNE 8

Pear poached in syrup, chocolate sauce, slivered almonds

VIENNOIS-STYLE CHOCOLATE MOUSSE 8

DESSERT OF THE MOMENT 7

KID'S MENU *(From 3 to 12 years old)*

DISH + DESSERT + DRINK 10

Chopped steak or fish of the moment & potatoes
+ Scoop of ice cream
+ Yaute Ice Tea or Yaute cola or Water Syrup

🌱 Vegetarian dishes

Restaurant open from monday to friday 12pm-2pm and 7pm-10pm. Closed on weekends. Taxes and service included, prices in € incl. VAT. Eklo does not accept checks. Free drinking water on request for customers with a consumption

@EKLO.OFFICIEL



DINNER MENU

TO SHARE

CHARCUTERIE BOARD

Ham, rosette and pepperoni

CHEESE BOARD

Comté, goat and blue cheese

STARTERS

BEETROOT HUMMUS

Chickpeas and beetroot cooked and blended

BRIOCHE SAUSAGE

SIDES

SIDE OF THE DAY

HOMEMADE POTATOES

MESCLUN SALAD

PIZZAS

GOAT HONEY

Cream, emmental, mozzarella, goat, honey

4 CHEESE

Cream, emmental, mozzarella, goat, cheddar, blue cheeses

PEPPERONI

Tomato, emmental, mozzarella, beef pepperoni

HAM

Tomato, emmental, mozzarella, turkey ham

MARGHERITA

Tomato, emmental, mozzarella

DISHES

17 HALF ROAST COCKEREL 17,50

Served with a mille feuilles of potatoes

17 PASTA OF THE MOMENT 17

Depending on the mood's chef

8 VEGGIE PARMENTIER HASH 16,50

Mashed potatoes and coral lentils

9 CHEF'S BURGER 16,50

Minced beef, chef's condiment & home-made potatoes, salad

6 VEGGIE BURGER 16,50

Burger with pan-fried seasonal vegetables

6 DESSERTS 5

TARTE PRALINE 8

17 VIENNOIS-STYLE CHOCOLATE MOUSSE 8

17 DESSERT DU MOMENT 7

16 KID'S MENU (De 3 à 12 ans) 10

DISH + DESSERT + DRINK

Chopped steak or fresh cut & potatoes
+ Scoop of ice cream
+ Yaute Ice Tea or Yaute cola or water syrup

 Vegetarian dishes

Restaurant open from monday to friday 12pm-2pm and 7pm-10pm. Closed on weekends. Taxes and service included, prices in € incl. VAT.
Eklo does not accept checks. Free drinking water on request for customers with a consumption

@EKLO.OFFICIEL