



# THE MENU

Available on weekdays & in the evenings on weekends

## 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 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

### STARTERS

#### SMALL SOUP ① 5

See details in the main courses

#### SMALL AUTUMN SALAD ① 6

See details in the main courses

#### SMALL AUTUMN CANAILLOU 7

See details in the main courses

### 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

#### 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

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.

## 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 ① 15

Autumn vegetables, Parmesan cheese & almonds

#### CREAMY PUMPKIN & CHESTNUT SOUP ① 8

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