



LUNCH 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

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

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

CHICKEN PENNES 16
Local Hauts-de-France chicken, mushrooms, butternut squash, Parmesan cheese & almonds

VEGETABLES PENNES  15
Autumn vegetables, Parmesan cheese & almonds

AUTUMN CANAILLOU 14
Croque-monsieur topped with mushrooms, ham, Emmental & Morbier cheeses, served with green salad

CREAMY PUMPKIN AND CHESTNUT SOUP  7
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

 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.

@EKLO.OFFICIEL



DINER MENU

HOMEMADE & SEASONAL CUISINE

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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

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

EXTRA EGG 1

KID'S MENU

BOLOGNESE PENNES + EKLO CHOCO OR ICE CREAM 12
OR

CHICKEN-FRIES + EKLO CHOCO OR ICE CREAM 12

🍴 Vegetarian

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PLATS

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

CHICKEN PENNES 16
Local Hauts-de-France chicken, mushrooms, butternut squash, Parmesan cheese & almonds

VEGETABLES PENNES 15
Autumn vegetables, Parmesan cheese & almonds

AUTUMN CANAILLOU 14
Croque-monsieur topped with mushrooms, ham, Emmental & Morbier cheeses, served with green salad

CREAMY PUMPKIN & CHESTNUT SOUP 7
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