



From Monday to Friday only for lunch

12,50€ **DISH OF THE DAY**

15.50€ STARTER + DISH OF THE DAY

19€

STARTER + DISH OF THE DAY + DELICACY

FAIT MAISON · PRODUITS FRAIS & DE SAISON

STARTERS

6€ Vegetable rolls with sesame sauce V 6€ Tomato and basil gazpacho V Trout gravelax with herbs & citrus fruits ♥7€ 8€ Peach salad with burrata and pesto

PIZZAS

only for dinner

12€ Margherita V tomato sauce, mozzarella 13€ Sun vegetables V

tomato sauce, mozzarella, peppers, zucchini, eggplant, mushrooms

tomato sauce, ham, mozzarella, parmesan, arugula, mushrooms

Neapolitan V tomato sauce, mozzarella, anchovies, olives

SIDES

4€ Green salad 5€ Homemade fries

SUSTAINABLE AND RESPONSIBLE CATERING

All beef meat is from New Aquitaine.

All dishes are homemade from fresh, seasonal produce. We give preference to local products from the region. We collect bio-waste, which is composted in Bordeaux by BicyCompost.

11€ Cheese board V 12.€ Cold cuts board Trio of mezzes and homemade pita bread **15**€

Eggplant caviar, tzatziki, patatas bravas

MAIN COURSES

Quesadillas with red beans, vegetables & 14€ cheddar V

15€ Red lentil and feta salad with zaatar V tomatoes, cucumber, onions, radishes, peppers

16€ Beef tartare with a knife & fries pickles, capers, shallots, mustard, egg

Eklo Burger 17€ beef steak, caramelized onions, tomato, Tomme d'Aquitaine cheese, fries

18€ Caesar salad salad, chicken, cherry tomatoes, parmesan, croutons, Caesar sauce

20€ Provençal style cod fillet zucchini, eggplant, fresh herb pesto, virgin sauce

DESSERTS

6€ Vanilla crème brûlée, tonka bean 7€ **Tiramisu** 7€ Gourmet coffee

Kid's menu · DISH + DESSERT + DRINK · 10€ (from 3 to 12 y.o)

Seasonal fruit and almond tartlet

8€

Minced steak or Crispy chicken with fries or salad

Dessert of your choice Brownie or fruit





14€

15€

