

DAILY SPECIAL

Monday to Friday, lunch only

DISH OF THE DAY	15,90€
STARTER + DISH OF THE DAY + COFFEE	19,90€
OR DISH OF THE DAY + DESSERT + COFFEE	



HOMEMADE AND SEASONAL CUISINE

All dishes are homemade using fresh, seasonal produce. We favor local products from the region. We collect bio-waste which is recycled into compost in Roissy.

STARTERS

Autumnal Chicon Salad 	8€
<i>Roasted pumpkin, beetroot with squash pistou and fourme d'Ambert</i>	
Pumpkin cream soup 	8€
<i>With bursts of chestnuts and citrus fruits</i>	
Goat manure cheese toast 	9€
<i>Pear chutney, eklo honey, walnuts</i>	
Organic egg parfait with mushroom cream	9€
<i>Duck confit, potatoes, Comté</i>	

BOARDS


La p'tite fromagère 	9€
<i>Brie de Meaux, fourme d'Ambert, Comté, walnuts, fig confit, seasoned salad & croutons</i>	
La solo (1 personne)	9€
<i>Perch sausage, country ham, country terrine, Meaux brie, Comté, chips, unsalted butter, pickles</i>	
La franchouillarde	17€
<i>Perch sausage, country ham, country terrine, Meaux brie, Comté, chips, unsalted butter and pickles</i>	
La belle des champs 	17€
<i>Brie de Meaux, fourme d'Ambert, Comté, goat manure cheese, walnuts, fig confit, seasoned salad & croutons</i>	

SIDES

Green salad	4€
Homemade fries	4€
Homemade fries EKLO	5€
<i>With pieces of Parmesan, tarragon, fleur de sel</i>	
New potatoes with mushrooms	5€
Seasonal vegetables	5€


HOMEMADE · FRESH & SEASONAL PRODUCTS

PIZZAS

Pizza Margherita 	14€
<i>Tomato sauce, basil, mozzarella, pesto, cherry tomatoes</i>	
Pizza Regina	15€
<i>Tomato sauce, basil, mozzarella, white ham, button mushrooms</i>	
Pizza Belle de Saison	17€
<i>Tomato sauce, mozzarella, pumpkin, goat manure cheese, pumpkin seeds, arugula</i>	



DISHES

Grilled sirloin steak	19€
<i>New potatoes with mushrooms and herbs, black pepper sauce</i>	
Simply Roasted Free Range Chicken Supreme	18€
<i>Grandma's casserole-style garnish, yellow wine jus</i>	
Coalfish roasted with porcini and walnut salt	18€
<i>Parsnip mousseline with celery salpicon and herbs</i>	
Veggie Burger 	16€
<i>Vegetable Burger with cereals, mushrooms, Tomme Grise with onion confit and sherry</i>	
Eklo Burger	17€
<i>Seed buns, minced steak, salad, cheddar, homemade tomato sauce, sherry onion confit, homemade fries</i>	
Black Burger	18€
<i>Angus beef from Hauts-de-France, tomato, smoked brisket, old mustard sauce, gray mountain tomme, salad</i>	

DESSERTS

Brie de Meaux and fig confit in wine	8€
<i>Eklo honey, thyme flower, salad</i>	
Speculoos crème brûlée	8€
Intense dark chocolate mousse	8€
<i>Brownie pieces with roasted dried fruits</i>	
Apple crumble, fig and almond confit	9€

Kid's menu · DISH + DESSERT + DRINK · 10€ (from 3 to 12 years old)

Pizzetta margherita or Regina or Ground steak fries
mayonnaise or Chicken fries mayonnaise
+ Water syrup + Brownie
<i>Vanilla ice cream and chocolate sauce</i>