



DAILY SPECIAL

Monday to Friday lunchtime only

12.90€ PLAT DU JOUR + CAFÉ

ENTRÉE + PLAT DU JOUR OU PLAT DU JOUR + DESSERT

15€

HOMEMADE · FRESH & SEASONAL PRODUCTS · LOCAL

STARTERS

Available options **W W**



Tabbouleh of the moment

6€

Fresh mint, cucumber, pepper, tomatoes, parsley and lemon

Eklo salad

7€.

Salad, grilled eggplant, cherry tomato, Comté cheese, new potatoes, radishes, capers, almonds, marinated chicken

Supplement

XL Salad

+5€.

PIZZAS

11€ Margherita 0

Tomato sauce, mozzarella

12,5€

Tomato sauce, mozzarella, ham, mushrooms

15€ 4 cheeses 🕠

Choice of base and regional cheeses: mozzarella, goat's cheese, gorgonzola, brie de Meaux St-Rémy

15€ Tomato sauce, mozzarella, cheddar, ground meat,

chorizo, homemade BBQ sauce

Supplements

Ham/goat cheese/egg/cheddar +1€ Brie de Meaux St-Rémy +2€

TO SHARE

12€ Vegetarian Board V

Hummus + cheese spread + homemade crackers

Sausage trio 9€ 16€ Sausages, 1 spread, 1 bowl of chips

16€ 9€ Cheese board V

Selection of cheeses, 1 spread, 1 bowl of chips

Mixed board Sausages, 1 spreadable, selection of cheeses

SUSTAINABLE AND RESPONSIBLE CATERING

We favor local products from the region. The meats come from France and Ile de France. We collect bio-waste which is converted into compost by Valor Tri.

MAIN COURSES



Dish of the day

See the slate or ask the waiter

12€

Beef tartare and homemade fries

15€

Sauce of your choice: caper, Worcestershire, egg yolk, tabasco, pickles, onions, fresh herbs, mustard and ketchup

Homemade Cordon Bleu

16€

Glazed conchiglie with chef's sauce

Classic Burger

15€

Angus beef steak, cheddar, salad, tomato, onions, Malossol pickles, fries

Eklo Burger

16€

Angus beef steak, Meaux brie, candied onions, salad, tomato, fries

Burger supplements

+1€ Goat cheese Double steak

SIDES

Homemade french fries	4,5€
Stir fry vegetables	4€
Salad	3€

DESSERTS

Cheese plate	6€
Eklo choco	7€
Peach panna cotta	7€
Paylova with red fruits	7€

Homemade ice cream

1 scoop 3€, 2 scoops 5€, 3 scoops 6€

Kid's menu·DISH + DESSERT + DRINK·14€ (from 3 to 12 yo)

Pasta bolognaise or Pizza Margherita junior +

A drink glass + Choice of dessert

1 scoop of homemade ice cream or pancake (jam, sugar or spread)





18€





Monday to Saturday evening only

HOMEMADE · FRESH & SEASONAL PRODUCTS · LOCAL

TO SHARE

12€ Vegetarian Board 🔍 Hummus, cheese spread, homemade crackers 1/2 pers 3/4 pers 9€. 16€ Sausage trio Sausages, 1 spread, 1 bowl of chips 9€ 16€ Cheese board V Selection of cheeses, 1 spread, 1 bowl of chips 18€

Mixed board

Included with a grilled choice (excl. dish size)

Sausages, 1 spreadable, selection of cheeses

Dish size 12€ Eklo Salad V

Mesclun, grilled eggplant, cherry tomato, Comté, new apples, radishes, capers, almonds

Dish size 11€ Tabbouleh of the moment **V**

Fresh mint, cucumber, pepper, herbs and lemon

Baked potato V

Chive sauce

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GRILLS

With side of your choice

Merguez or Sausage • approximately 180g	15€
Mini Chorizo • approximately 200g	16€
Marinated Grill Mix • approximately 180g Beef, chicken and merguez	18€
Marinated pork ribs • approximately 300g	16€
XL pork chop • approximately 500g	22€
Entrecote • approximately 200g	24€
SIDES ALL-YOU-CAN-EAT + DRINK (on the bar menu excluding cocktails)	9€

DESSERTS

Cheese plate	6€
Eklo choco	7€
Peach panna cotta	7€
Pavlova with red fruits	7€

Homemade ice cream

1 scoop 3€, 2 scoops 5€, 3 scoops 6€

Kid's menu·DISH + DESSERT + DRINK·14€ (from 3 to 12 yo)

Sausage, baked potato

1 drink (glass) + 1 scoop of ice cream

