

EXPRESS MIDI PACKAGE		PLATS	
On site or to take away STARTER + CROQUE DU CHEF, FRIES	16€	PLAIS	
+1 MINI EKLOCHOCO	10 0	Vegetarian croque, fries and salad V Leeks, fresh cheese, mushrooms	13€
DAILY SPECIAL		Chef's suggestion	14.
Monday to Friday lunchtime only		See blackboard menu ask the server	
ENTRÉE + PLAT DU JOUR OU PLAT DU JOUR + DESSERT	16€	La Croustille Flatbread of your choice: Fromagère (cheese) or Primeur (vegetables)	14.
	petro musici	Fish parmentier with mustard cream	15€
SUSTAINABLE AND RESPONSIBLE CATERING We favor local products from the region. The meats come from France and Ile de France. Our bio-waste is collected and		Seasonal vegetable curry V Lentils, carrots, leeks, potatoes, mushrooms, onio	15 € ns
converted into compost by Valor Tri.	ea ana	Grill mix plate 200g, fries and salad	18€
HOMEMADE • FRESH & SEASONAL PRODUC	CTS · LOCAL	S. S	
STARTERS		BURGERS	
Seasonal cream soup	7€	Classic Burger	15₹
Beet hummus	7€	Angus beef steak, cheddar, salad, tomato, onions Malossol pickles, fries	,
Chickpeas, feta and soft-boiled egg	7€	Eklo Burger	16₹
Autumn salad Mixed greens, leeks, baby potatoes, tomato	, -	Angus beef steak, Brie de Meaux, candied onions, salad, tomato, fries	
black olives, dried apricots	+5€	Supplements Morbier	+1=
Autumn salad XL	+3€	Double steak	+3€
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SIDES		DESSERTS	
Homemade fries with melted brie and pa		Cheese plate	6=
Pan-fried seasonal vegetables	4,5€	Chef's poached pear	6
Potato salad	4,5€	Chestnut mousse and flaked almonds Eklo choco	7:
to the second se	A STATE OF THE STA	Cheesecake of the moment	7:
TO SHARE		Homemade ice cream	/ \
Vegetarian Board V	16€	1 scoop 3€, 2 scoops 5€, 3 scoops 6€	
Poiscamole, raw vegetables, eggplant humn hummus, fresh cheese and homemade crac		Kid's menu ·DISH+DESSERT+DRINK·14€ (Up to 6 y	ears old)
Miyod board	18.€.		

Brie, Morbier, Comté, fresh cheese, duo of sausages

and 1 spread

Sausages or steak fries or Croque Monsieur Salad

+ glass of soft drink + Eklo choco or icecream