

## 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

**Vol au vent**  9€  
Spinach shoot and organic chicken confit with mild garlic, perfect egg & juice

**Winter vegetables Miraflores salad**  8€  
Boulghour with herbs, crispy oyster mushrooms

**Parsnip cappuccino**  8€  
Mushroom and almond emulsion


**Hummus**  9€  
Butternut and pumpkin, crispy oyster mushroom

## BOARDS

**La franchouillarde** 17€  
Country ham, perch sausage, country terrine, gherkin, butter, etc.

**La solo (1 person)** 9€  
Perch sausage, country ham, country terrine, Brie de Meaux, Comté cheese, chips, butter, gherkins

**La canaillou** 17€  
Giant croque monsieur with Emmental cheese and Comté cheese

**The little cheese maker**  9€  
Brie de Meaux, Fourme d'Ambert, Comté cheese, walnuts, fig confit, seasoned salad & croutons

## SIDES

**Green salad** 4€


**Homemade fries** 4€

**EKLO fries** 5€  
With Parmesan shavings, tarragon, fleur de sel

**Grenaille potatoes with herbs** 5€

## HOMEMADE · FRESH & SEASONAL PRODUCTS

### PIZZAS Only for dinner

**Pizza Margherita**  14€  
Tomato sauce, basil, mozzarella, dash of pistou, cherry tomatoes

**Pizza Regina** 15€  
Tomato sauce, basil, mozzarella, white ham, button mushrooms

**Pizza Belle de Saison** 17€  
Crème fraîche, Mozzarella, blanched onions, potatoes, goat's cheese, honey & walnut slivers




### DISHES

**Snackes sirloin steak** 19€  
With shallot condiment, candied peppers & sherry, reduced wine juice, gratinated potatoes with onions & Cantal cheese

**Pan-fried trout aiguillette** 19€  
Leeks with hazelnut chips and grenaille potatoes, vermouth sauce

**Blanquette style organic chicken** 18€  
Cooked as a blanquette with tarragon, cromesquis with herbs, button mushrooms

**Veggie Burger**  16€  
Veggie Burger with cereals, Cantal cheese, homemade Biggy sauce, red onion pickles

**Eklo Burger** 17€  
Minced steak, salad, cheddar cheese, homemade tomato sauce, onion confit with sherry, home fries

**Pink Burger** 18€  
Steak haché de bœuf Angus des Hauts-de-France, Cantal, poitrine fumé, sauce Biggy maison, tomate, salade

### DESSERTS

**Brie de meaux and fig confit with wine** 8€  
Eklo honey, thyme flower, salad

**Crème brûlée** 8€  
Vanilla cream with brown sugar, honey madeleine

**Fresh and candied clementine sweetness** 8€  
Chestnut & vanilla whipped cream, chestnut & rum cake

**Gourmet coffee or tea** 9€  
Brownies, crème brûlée, clementine sweetness

**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  
Vanilla ice cream and chocolate sauce