

#### EXPRESS LUNCH FORMULA

On site or to take away

STARTER + CHEF'S CROQUE, FRIES + 1 MINI EKLOCHOCO

16€

#### FORMULA OF THE DAY

Monday to Friday lunchtime only

SUGGESTION OF THE DAY + STARTER OR DESSERT

16€

#### SUSTAINABLE AND RESPONSIBLE KITCHEN

We favor local products from the region. The meats come from France and Ile de France. Our biowaste is collected and recycled into compost by Valor Tri.

### HOMEMADE · FRESH & SEASONAL PRODUCTS · LOCAL

## TO SHARE

Vegetarian Board

16€

Poiscamole, raw vegetables, Espelette eggplant hummus, beetroot hummus, cream cheese and homemade crackers

Mixed board

18€

Brie, Morbier, Comté, cream cheese, duo of dry sausages and 1 spread

## STARTERS

Seasonal soup V

6€

Bulgur & cauliflower tabbouleh with fine herbs V

Parsley, coriander, mint & citrus vinaigrette Vegan option on request

6€

# MAIN COURSES

Cabbage risotto with parmesan V

Broccoli, cauliflower and romanesco cabbage

15€

17€ Cordon bleu

Potatoes, breaded poultry and garnished with ham & Comté cheese

# BURGERS

Classic Burger

15€

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

16€ Eklo Burger

Angus beef steak, Brie de Meaux, candied onions, salad, tomato, fries

Supplements

Morbier cheese Double steak

## SIDES

4,5€ Homemade fries with melted Brie cheese and paprika

4,5€ Seasonal vegetable stir-fry

4,5€ Potato salad

## DESSERTS

6€ Cheese plate

6€ Creme brulee

7€ Eklo choco

Ice cream

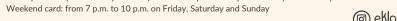
1 scoop 3€, 2 scoops 5€, 3 scoops 6€

children's menu · DISH + DESSERT + DRINK · €14 (Up to 6 years old)

Steak and homemade fries or Croque monsieur & homemade fries

Drink by the glass + Eklo choco or ice cream





Weekly menu: from 12 p.m. to 2 p.m. Monday to Friday and from 7 p.m. to 10 p.m. Monday to Thursday.