



LUNCH MENU

DISH OF THE DAY

STARTER + DISH OF THE DAY

OR DISH OF THE DAY + DESSERT

On selected starters and desserts with the symbol ❤
See the blackboard for the dish of the day.

HOMEMADE AND SEASONAL CUISINE

We favour local products from the region. The meat comes from France.

We collect organic waste, which is turned into compost by Les Alchimistes.

TO SHARE

CRISPY CHICKEN

Breaded chicken strips served with tartar sauce

MIXED PLATTER

Aveyron dry sausage, Bayonne ham, rosette sausage, Cantal entre-deux cheese, raw milk Brie de Meaux, Saint Nectaire cheese, pickles, butter

COLD MEAT PLATTER

Aveyron dry sausage, Bayonne ham, rosette sausage, gherkins, butter

STARTERS

PERFECT POACHED EGG ❤

Egg cooked to perfection at 64 degrees, red wine sauce, pearl onions, mushrooms, smoked bacon, croutons

CREAM OF PUMPKIN SOUP ☺ ❤

With chestnuts

SIDES

FRENCH FRIES

4

BABY LEAF SALAD

4

And dressing

DISHES

16 PENNE WITH VEGETABLES ☺ ❤ 14

Autumn vegetable rigatoni, Parmesan cheese & almonds

19 CAESAR SALAD ❤ 16

French breaded chicken, romaine lettuce, Parmesan cheese, quail eggs, croutons, Caesar dressing (without anchovies)

EKLO BURGER 17

Organic brioche bun, minced beef, ketchup, salad, cheddar cheese, sherry onion confit, homemade chips

PORK AND CARROT STEW WITH GRAVY 17

With old-fashioned mustard, smooth mashed potatoes, and roasted garlic carrots

8

DESSERTS

17 VANILLA CRÈME BRÛLÉE ❤ 7

APPLE AND PEAR CRUMBLE

With apple and pear compote

17 CHOCOLATE MOUSSE ❤ 7

GOURMET COFFEE

Crème brûlée verrine, gourmet cookie & mini chocolate mousse

6

KID'S MENU (Up to 12 years old)

DISH + DESSERT + DRINK 10

Chicken penne & chocolate mousse

7

☺ Vegetarian dishes

Restaurant open Monday to Friday from 12 noon to 2 pm and from 7 pm to 10 pm. Closed at weekends. Taxes and service included, prices in € including VAT. Eklo does not accept cheques. Free drinking water on request for customers who are consuming food or drink.