

WEEK MENU

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

STARTERS

Seasonal soup  6€

Leek vinaigrette & Comté tile  6€
Shallot vinaigrette *Vegan option on request*

Bulgur & cauliflower tabbouleh with fine herbs  6€
Parsley, coriander, mint & citrus vinaigrette
Vegan option on request

SIDES

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

Seasonal vegetable stir-fry 4,5€

Potato salad 4,5€

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

MAIN COURSES

The Croustille 14€
Choice: the Cheesemaker or the Forester

Chef's suggestion 14€
Butcher's cut or suggestion of the day

Cabbage risotto with parmesan  15€
Broccoli, cauliflower and romanesco cabbage

Francilin pork tenderloin 16€
Potatoes, mushrooms, onions, garlic & parsley

Black pollack fillet with vierge sauce 16€
Parsnip mousseline, brocolis tops

Cordon bleu 17€
Potatoes, breaded poultry and garnished with ham
& Comté cheese

BURGERS



Classic Burger 15€
Angus beef steak, cheddar, salad, tomato, onions,
Malossol pickles, fries

Eklo Burger 16€
Angus beef steak, Brie de Meaux, candied onions,
salad, tomato, fries

Supplements
Morbier cheese +2€
Double steak +2€

DESSERTS

Cheese plate 6€

Creme brulee 6€

Eklo choco 7€

3 Citrus Meringue Tart 7€
Shortbread, lemon cream, orange & grapefruit

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 fries or Croustille

+ Drink by the glass + Eklo choco or ice cream

WEEK-END MENU

Friday, Saturday, Sunday


To enjoy solo or to share


HOMEMADE • FRESH & SEASONAL PRODUCTS • LOCAL

FORMULA 18€


Starter + Main Course
or
Main Course + Dessert

STARTERS

Seasonal velouté  6€

Bulgur & cauliflower tabbouleh with fine herbs  6€
Parsley, coriander, mint & citrus vinaigrette
Vegan option on request

TO SHARE

Veggie board  16€
Peasamole, Espelette eggplant hummus, beet hummus, cream cheese and homemade crackers, vegetables

Mixed board 18€
Brie, Morbier, Comté, cream cheese, dried sausages and beets hummus


SUSTAINABLE AND RESPONSIBLE KITCHEN

We give preference to local products from the region.
Meat is sourced from France and Ile de France.

Our bio-waste is collected and composted by Valor Tri.



MAIN COURSES

Cabbage risotto with parmesan  15€
Broccoli, cauliflower and romanesco cabbage

Fish nage, parsnip mousseline 16€
Flavored with wine or spirits

DESSERTS

Crème brûlée 6€

Eklo Choco 7€

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

Pizza balls or Cheese croquettes
+ Glass of soft drink + Eklo choco or icecream

Weekdays menu : 12pm to 2pm Monday to Friday and 7pm to 10pm Monday to Thursday.

Weekends menu : from 7pm to 10pm on Friday, Saturday and Sunday.