

## 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

### TO SHARE

**Vegetarian Board** V 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 6€  
Parsley, coriander, mint & citrus vinaigrette  
*Vegan option on request*

### MAIN COURSES

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

**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€

### SIDES

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

**Seasonal vegetable stir-fry** 4,5€

**Potato salad** 4,5€

### DESSERTS

**Cheese plate** 6€

**Creme brulee** 6€

**Eklo choco** 7€

**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