



DAILY SPECIAL

Monday to Friday lunchtime only

DISH OF THE DAY 11,50€

**STARTER + DISH OF THE DAY OR
DISH OF THE DAY + DESSERT** 14,50€

**STARTER + DISH OF THE DAY +
DESSERT** 17,50€

HOMEMADE · FRESH & SEASONAL PRODUCTS

TO SHARE

Charcuterie or cheese board 17€

Mixed Board 17€

Snacking suggestion
(ask our team) 6€

STARTERS

Eggplant caviar, soft-boiled egg 6€
Sesame cream

"Velouté fraîcheur" with almonds (V) 6€
Faisselle mousse

Mackerel "à l'escabèche" (V) 6€

Duck rillettes 6€

EXTRAS

Basket of homemade fries (V) 4€

Raw & cooked seasonal
vegetables (V) 4€

Green salad (V) 4€

MAIN COURSES



Butcher's piece (around 250 gr) 17€
*Meat of the moment, salad & homemade
fries*

Eklo Burger 15€
*Homemade buns, chopped steak, romesco-
style burger sauce, red onions, tomatoes,
cantal & homemade fries*

Heirloom tomatoes, fresh condimented
goat's cheese 14€
Pistou, old cantal crumble

Conger eel as a great aioli (V) 16€
*conger eel steak with court broth, raw and cooked
seasonal vegetables, aioli sauce*

Spinach spaetzel, fresh goat cheese and
pesto 15€

Beef tartare "au couteau" 16€
Fries and salad

French Sando 15€
*Homemade shokupan bread, crispy smoked pork
loin, marinated vegetables, smoked mayo and
pickles*

Cesar salad 16€
*Mesclun, homemade breaded chicken, homemade
Caesar sauce, parmesan shavings, soft-boiled egg
and croutons*

DESSERTS

Strawberry velouté & yogurt ice cream 6€

Honey glazed parfait 6€

Rose cream, raspberry and tangy meringue 6€

Chocolate caramel tartlet 6€

Gourmet coffee 5€

children's menu

· DISH + DESSERT + DRINK · 10€ (from 3 to 12 yo)

Meal of your choice + Choice of dessert

Mini burger or Spaetzel with pistou

Seasonal fruits or Chocolate cake or Strawberry velouté