

HOMEMADE AND SEASONAL CUISINE

All our dishes are homemade using fresh, seasonal ingredients. We favor local produce from the region. We recycle biowaste into compost at Roissy.

TO SHARE

SOLO

10

4

4

10

Perch sausage, country ham, raw milk Entre-Deux Cantal cheese, butter, gherkins

ACCOMPAGNEMENTS

HOMEMADE FRIES

GREEN SALAD Ø Xérès vinaigrette

KID'S MENU

DISH + DESSSERT + DRINK

hopped steak or local chicken supreme with homemade fries + Chocolate brownie with dried fruit

+ Water syrup



Vegetarian dishes

Restaurant open from 12pm to 2pm Monday to Friday and from 7pm to 10:30pm Monday to Sunday. Taxes and service included, prices in € incl. VAT. Eklo does not accept cheques.

DISHES

GOURMET CANAILLOU Croque monsieur with tomato confit, pesto, white ham, Comté cheese, Emmental cheese served with French fries or salad	10
VEGGIE BURGER Bun beet, crispy veggie steak, Cantal cheese, tomato, salad, onion confit in sherry, chimichurri sauce served with home fries	16
EKLO SIGNATURE BURGER Organic brioche bun, chopped steak, Cheddar cheese, salad, homemade tomato sauce, sherry onion confit, served with home fries	17
CAESAR SALAD Traditional Caesar salad with crispy sweet garlic chicken	18
SAITHE FISH'N'CHIPS Breaded marinated saithe with tartar sauce served with homemade fries	18
DESSERTS	
CHEESE PLATE Brie de Meaux with raw milk, mixed salad	8
VANILLA CRÈME BRULÉE Baked with raspberries, lime madeleine	8
COTTAGE CHEESE WITH FRUIT Creamy cottage cheese with honey & lavender, tangy seasonal yellow fruit with virgin olive oil	9
GOURMET COFFEE Mini crème brûlée, brownie, cottage cheese- yellow fruit & lavender bowl	9

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