



LUNCH MENU

DISH OF THE DAY

SEE SLATE

DISH OF THE DAY	12,50
STARTER + DISH OR DISH + DESSERT	15,50
STARTER + DISH + DESSERT	18,50

HOMEMADE & SEASONAL CUISINE

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

We collect biowaste, which is composted by Les Alchimistes.

TO SHARE

CHARCUTERIE BOARD	18
Assorted homemade charcuterie	

VEGETARIAN BOARD 	18
Assorted cheeses & pickled vegetables	

MIXED BOARD	18
Assorted homemade cold cuts, cheeses & pickled vegetables	

KID'S MENU *(Up to age 12)*

DISH + DESSERT + DRINK	10
Nuggets, homemade fries + Chocolate dessert of the moment + Water syrup of your choice	

DISHES

L'ASSIETTE DE MARAÎCHER	14
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Trio of roasted vegetables, romesco sauce (tomato, bell pepper, carnation, cebette, peanut, crouton, sherry vinegar, honey, olive oil)

CAESAR SALAD	16
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LINGUINE	16
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Linguine, creamy almond and Comté pesto, romesco sauce, fresh spinach shoots and confit tomatoes

MEDITERRANEAN BURGER	16
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Homemade seed burger bun, ground beef steak, tomato confit, mozzarella, romesco sauce & home fries

BUTCHER'S PIECE	17
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Served with homemade fries & green salad

CUTTLEFISH À LA PLANCHA	18
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Cuttlefish steak confit in garlic green oil, snack à la plancha, roasted vegetables, sauce vierge

DESSERTS

DESSERT OF THE MOMENT	5
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SEE SLATE

LIKE A "SNICKERS"	6
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Honey-glazed nougat coated with chocolate and peanut chips, heart of homemade salted caramel

PAVLOVA PEACH VERBENA	6
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Meringue montée, fresh peach & apricot brunoise, peach verbena coulis, whipped cream lightly infused with verbena

GOURMET COFFEE	6
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Assortment of sweet treats of the moment

 Vegetarian dishes

Restaurant open from 12pm to 2pm Monday to Friday. Closed on Saturday (lunch & diner) and Sunday diner. Brunch on Sundays 11.30am to 2pm.
Taxes and service included, prices in € incl. VAT. Eklo does not accept checks.

@EKLO.OFFICIEL



DINNER MENU

HOMEMADE & SEASONAL CUISINE

We give preference to local products from the region.
Meat is sourced from France.
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TO SHARE

BOARD CHARCUTERIE

Assorted homemade charcuterie

VEGETARIAN BOARD

Assorted cheeses & pickled vegetables

MIXED BOARD

Assorted homemade cold cuts, cheeses & pickled vegetables

TASTING BOARD

Choice of 4 tapas on the menu

DESSERTS

DESSERT OF THE MOMENT

SEE SLATE

LIKE A "SNICKERS"

Honey-glazed nougat coated with chocolate and peanut chips, heart of homemade salted caramel

PAVLOVA PEACH VERBENA

Meringue montée, fresh peach & apricot brunoise, peach verbena coulis, whipped cream lightly infused with verbena

GOURMET COFFEE

Assortment of sweet treats of the moment

TAPAS

HOMEMADE FRENCH FRIES

4

PLATE OF PICKLED VEGETABLES

4

CUCUMBER TAPAS

Creamy cucumber with fresh herbs and sesame seeds puff pastries

6

CAVIAR TAPAS

Eggplant caviar, homemade foccacia with Kalamata olives

6

SPINACH CROQUETTES

Croquettes of bean, spinach, tomato confit & romesco sauce

6

FISH AND CHIPS

Fish and chips style hake goujonnettes served with our trilogy of homemade sauces: sweet and sour, lime-watermelon, smoked.

7

RAVIOLES FROM TOULOUSE

Gourmet stuffing with Toulouse sausage, sweet and sour emulsion

7

PORK CORN DOG

Effiloché of preserved pork's shoulder in a light doughnut pastry with a melting cantal heart

7

MEDITERRANEAN-STYLE SLICED BEEF

Marinated beef lightly snacked, flavoured with aillet, thyme, rosemary, smoked oil and served with pickled cabbage

7

KID'S MENU *(Up to 12 y.o)*


PLAT + DESSERT + BOISSON

Nuggets and homemade french fries
+ Dessert of the moment
+ Water syrup

10

6

ENJOY YOUR MEAL AT EKLO TOULOUSE

 Vegetarian dishes

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