



## THE EVENING MENU

### TO SHARE

#### MIXED BOARD

Bayonne ham, dried sausage, fourme d'Ambert, Comté, & Tomme de Savoie cheeses, butter & gherkins

### STARTERS

#### EGG MAYO

Hard-boiled eggs, romesco mayonnaise, confit cherry tomatoes, garlic croutons

#### HERITAGE TOMATOES

Mozzarella di bufala, pistou, garlic croutons

#### MELON & WATERMELON TARTARE

Cucumber, sheep's cheese, tangy watermelon vinaigrette

### SIDES

#### ROMAINE LETTUCE

Mustard vinaigrette

#### HOMEMADE FRIES

#### HOMEMADE RATATOUILLE

### PIZZAS

#### MARGHERITA

Tomato base, mozzarella & basil

#### REGINA

Tomato base, ham & mushrooms

#### GOAT CHEESE & HONEY

Cream base, goat cheese, honey & red onions

#### LA FROMAGÈRE

Tomato base, goat cheese, mozzarella, emmental & fourme d'Ambert cheeses

### KID'S MENU *(Up to 12 years old)*

#### DISH + DESSERT + DRINK

Crispy chicken or beef + homemade fries + seasonal fruit or ice cream + water syrup drink

### MAIN COURSE

#### CRISPY CHICKEN

Crispy breaded chicken, tartar sauce, fries

#### CAESAR SALAD

Romaine lettuce, caper Caesar dressing, heritage tomatoes, hard-boiled egg, crispy chicken, croutons

#### STUFFED EGGPLANT WITH VEGETABLES

Vegetable steak, mozzarella gratin, pistou, balsamic glaze & arugula

#### SEARED SEA BREAM FILLET

Tomato and basil vierge sauce, smooth mashed potatoes

#### EKLO BURGER

Beef patty, organic bun, crispy smoked bacon, Cantal cheese, tarragon tartar mayonnaise, fries

Available in vegetarian version 

#### BEEF SKIRT STEAK SKEWER

Grilled on the plancha, pepper piperade and shallots confit with honey & sherry, choice of side

### DESSERTS

#### ICE CREAM POT (1 FLAVOR)

Mango, strawberry, raspberry, lemon, dark chocolate, Madagascar vanilla, salted caramel

#### FONDANT CHOCOLATE CAKE

#### ROASTED APRICOT WITH ROSEMARY

Raspberry confit, vanilla ice cream

#### REVISITED PEACH MELBA

Honey and lime, vanilla ice cream, peach-raspberry caramel, fresh raspberries, redcurrant whipped cream


#### CARBON SCORE\*

(in kgCO<sub>2</sub>e per meal)

\*Source : Ademe.



A meal containing red meat emits on average 5 times more CO<sub>2</sub> than a vegetarian meal.

 Vegetarian dishes

Taxes and service included. Prices in euros, VAT included. Eklo does not accept cheques. Allergen information available on request.