



EVENING MENU

TO SHARE

MIXED BOARD

18

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

CHARCUTERIE BOARD

18

Bayonne ham, perch sausage, pâté en croûte

CHEESES BOARD

18

Fourme d'Ambert, Comté, Tomme de Savoie

STARTERS

HERITAGE TOMATOES

7

Mozzarella di bufala, pistou, garlic croutons

MELON & WATERMELON TARTARE

7

Cucumber, sheep's cheese, tangy watermelon vinaigrette

PIZZAS

MARGHERITA

13

Tomato base, mozzarella & basil

REGINA

14

Tomato base, ham & mushrooms

GOAT CHEESE & HONEY

15

Cream base, goat cheese, honey & red onions

LA FROMAGÈRE

16

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

MAIN COURSE

CAESAR SALAD

15

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

EKLO BURGER

17

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

VEGGIE EKLO BURGER

17

Plant-based steak, organic bun, Cantal cheese, tarragon tartar mayonnaise, fries

DESSERTS

ICE CREAM POT (1 FLAVOR)

5

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

FONDANT CHOCOLATE CAKE

7

ROASTED APRICOT WITH ROSEMARY

7

Raspberry confit, vanilla ice cream

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

10

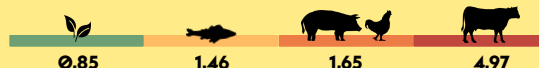
DISH + DESSERT + DRINK

Mini pizza of your choice + seasonal fruit or ice cream + water syrup drink

CARBON SCORE*

(in kgCO₂e per meal)

*Source : Ademe.



A meal containing red meat emits on average 5 times more CO₂ 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.

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