



MENU

HOMEMADE & SEASONAL CUISINE

We prioritize local products from the region. The meats come from France.

We collect bio-waste which is then turned into compost by Les Alchimistes.

TO SHARE

CHARCUTERIE BOARD

Dry sausage from Aveyron, Bayonne ham, rosette sausage, gherkins, butter

15

MIXED BOARD

Bayonne ham, Rosette sausage, Perche sausage, ash-coated goat cheese, Comté, Tomme de Savoie

16,5

STARTER

DEVEILED EGG

Hard-boiled egg, mayonnaise with peas and fava beans, balsamic vinaigrette

9

DESSERTS

VANILLA CRÈME BRÛLÉE

7

APPLE & STRAWBERRY CRUMBLE

Candied apple, walnut crumble, strawberries

7

MAIN COURSES

CAESAR SALAD

Romaine salad, Caesar dressing with capers, quail egg, crispy chicken

15

EKLO BURGER

Beef burger patty, organic bun, tomato, Cantal cheese, lettuce, onion confit with Xérès vinegar, Biggy sauce

16,5

VEGETARIAN EKLO BURGER

Plant-based steak, organic bun, tomato, Cantal cheese, lettuce, onion confit with Xérès vinegar, Biggy sauce

16,5

PIZZAS

MARGHERITA

Tomato base, mozzarella & basil

14

REGINA


Tomato base, cooked ham & mushrooms

15

3 FROMAGES

Tomato base, mozzarella, ash-coated goat cheese, Comté cheese

16

 Vegetarian Dishes

Restaurant open Monday to Friday from 12 pm to 2 pm and from 7 pm to 10 pm. Closed on weekends. Taxes and service included, prices in € including VAT. Eklo does not accept checks. Free drinking water available upon request for customers who order a drink. Allergens available upon request.

@EKLO.OFFICIEL