



THE MENU

EVENING MENU 25

MAIN COURSE + DESSERT

TO SHARE

MIXED BOARD

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

18

STARTERS

PERFECT EGG

Mushroom duxelle, mushroom cream, country bread croutons

7

AUTUMN SALAD

Roasted pumpkin, apple, goat's cheese, salad, balsamic vinaigrette and mixed seeds

7

ENDIVE SALAD

Comté, beetroots, apples, seeds mix

7

SIDES

HOMEMADE FRIES

4

ROASTED SEASONAL VEGETABLES

4

ROMAINE LETTUCE

4

Mustard vinaigrette

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

DISH + DESSERT + DRINK

10

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

MAIN COURSE

EKLO BURGER

19

Beef patty, organic bun, crispy bacon, Cantal, onion confit, tartar sauce, French fries

Available in vegetarian version 

CHICKEN SUPREME

19

Farm-raised chicken supreme with wholegrain mustard, pan jus, choice of side

ROASTED BLACK POLLOCK FILLET

18

Sweet potato mousseline, autumnal vierge sauce

CANAILLOU CROQUE-MONSIEUR

18

Mushrooms, ham, topped with Morbier cheese, French fries

GNOCCHI WITH BASIL & OYSTER

16

Pan-fried potato gnocchis with basil and Parmesan

CAESAR SALAD

16

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

DESSERTS

APPLE AND PEAR CRUMBLE

7

With salted butter caramel

CHOCOLATE BROOKIE

7

Chocolate brownie, chocolate crème brûlée mixture

AUTUMN FRUIT SALAD

7

Apple, pear, kiwi, grapes, oranges, grapefruit

ICE CREAM POT (1 FLAVOR)

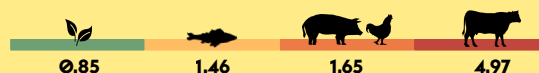
5

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

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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