



Monday to Friday lunchtime only

12,50€ **DISH OF THE DAY** 15,50€ STARTER + DISH OF THE DAY 19€ **STARTER + DISH OF THE DAY +**

HOMEMADE · FRESH & SEASONAL PRODUCTS

STARTERS

DELICACY

Seasonal vegetable soup V	5€
Cocotte egg, mushroom cream V Porcini, shiitake &, oyster mushrooms	6€
Leek vinaigrette and ham chips	7€
Marrow bones with parsley, black garlic butter	8€

only in the evening

mushrooms, arugula

Margherita V	124
Tomato sauce, mozzarella	
4 cheeses V	15€
Tomato sauce or cream, goat cheese, mozzarella, blue cheese, parmesan	
mozzarena, bide cheese, parmesan	
Smoked bacon & mushrooms	15€
Fresh cream, bacon, mozzarella,	

SIDES

Homemade fries	5€
Basmati rice	5€
Green salad	4€

SUSTAINABLE AND RESPONSIBLE CATERING

The beef is of New Aquitaine origin.

All dishes are homemade using fresh, seasonal produce. We favor local products from the region. We collect bio-waste which is recycled into compost in Bordeaux by

8€ French "terrine" 8€ Plate of truffled ham, semi-salted butter

Roasted Camembert & toast V

12.€

Vegetable quiche & vinaigrette salad 🚺 16€ Roasted squash & goat's cream 🕠 Mushrooms in parsley, hazelnut 16€ Fish ballotine with piperade Fish, peppers, tomato, Espelette pepper, beurre blanc sauce 17€ Eklo Burger or Veggie Burger beef steak or vegetable steak, caramelized onions, tomato, Cheddar sauce, fries 18€ Confit pork shoulder, white bean stew White beans, sherry vinegar, garlic, tomato 19€ Half duck breast from South-West France. Bigarade sauce Parsnip mousseline, orange zest, onions DESSERTS 6€ Seasonal fruit & almond crumble

Kid's menu · DISH + DESSERT + WATER SYRUP · 10€

Chopped steak or Fish of the day accompanied by fries or salad

Dessert of your choice Brownie or fruit

Cheese plate, homemade jam

French brioche & caramel sauce

Chocolate cake & hazelnut heart

Gourmet coffee



7€

7€

8€

8€



Restaurant open every day from 12 p.m. to 2 p.m. and from 7 p.m. to 10 p.m. except Saturday and Sunday evening.

12£