

## DAILY SPECIAL

Monday to Friday, lunch only

**DISH OF THE DAY** 15,90€

**STARTER + DISH OF THE DAY + COFFEE** 19,90€  
**OR DISH OF THE DAY + DESSERT + COFFEE**



## HOMEMADE AND SEASONAL GUISINE

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 Roissy.

## STARTERS

- Autumnal Chicon Salad  8€  
Roasted pumpkin, beetroot with squash pistou and fourme d'Ambert
- Pumpkin cream soup  8€  
With bursts of chestnuts and citrus fruits
- Goat manure cheese toast  9€  
Pear chutney, eklo honey, walnuts
- Organic egg parfait with mushroom cream 9€  
Duck confit, potatoes, Comté

## BOARDS

- La p'tite fromagère  9€  
Brie de Meaux, fourme d'Ambert, Comté, walnuts, fig confit, seasoned salad & croutons
- La solo (1 personne) 9€  
Perch sausage, country ham, country terrine, Meaux brie, Comté, chips, unsalted butter, pickles
- La franchouillarde 17€  
Perch sausage, country ham, country terrine, Meaux brie, Comté, chips, unsalted butter and pickles
- La belle des champs  17€  
Brie de Meaux, fourme d'Ambert, Comté, goat manure cheese, walnuts, fig confit, seasoned salad & croutons


## SIDES

- Green salad 4€
- Homemade fries 4€
- Homemade fries EKLO 5€  
With pieces of Parmesan, tarragon, fleur de sel
- New potatoes with mushrooms 5€
- Seasonal vegetables 5€

## HOMEMADE · FRESH & SEASONAL PRODUCTS

## PIZZAS

Only for dinner

- Pizza Margherita  14€  
Tomato sauce, basil, mozzarella, pesto, cherry tomatoes
- Pizza Regina 15€  
Tomato sauce, basil, mozzarella, white ham, button mushrooms
- Pizza Belle de Saison 17€  
Tomato sauce, mozzarella, pumpkin, goat manure cheese, pumpkin seeds, arugula

## DISHES



- Grilled sirloin steak 19€  
New potatoes with mushrooms and herbs, black pepper sauce
- Simply Roasted Free Range Chicken Supreme 18€  
Grandma's casserole-style garnish, yellow wine jus
- Coalfish roasted with porcini and walnut salt 18€  
Parsnip mousseline with celery salpicon and herbs
- Veggie Burger  16€  
Vegetable Burger with cereals, mushrooms, Tomme Grise with onion confit and sherry
- Eklo Burger 17€  
Seed buns, minced steak, salad, cheddar, homemade tomato sauce, sherry onion confit, homemade fries
- Black Burger 18€  
Angus beef minced steak from Hauts-de-France, tomato, smoked brisket, old mustard sauce, gray mountain tomme, salad

## DESSERTS

- Brie de Meaux and fig confit in wine 8€  
Eklo honey, thyme flower, salad
- Speculoos crème brûlée 8€
- Intense dark chocolate mousse 8€  
Brownie pieces with roasted dried fruits
- Apple crumble, fig and almond confit 9€

**Kid's menu · DISH + DESSERT + DRINK · 10€** (from 3 to 12 years old)

- Pizzetta margherita or Regina or Ground steak fries mayonnaise or Chicken fries mayonnaise
- + Water syrup + Brownie  
Vanilla ice cream and chocolate sauce