

La Collation has at heart to serve you a respectful cuisine :
homemade with fresh and seasonal products from direct supply,
local as much as possible, biowaste transformation and zero waste.

+ d'info on lacollation.fr

BRUNCH 28€


Tickets and restaurant ticket cards are not accepted on W.E and holidays.

 Veggie or veggie alternative on request

A hot and cold drink of your choice see drinks menu

Assortment of 2 different savoury pancakes of your choice:

The Provençal goat cream, virgin olive-parsley, candied tomatoes, chorizo chips and mustard crumble 

The Veggie labneh zaatar-lemon, honey-cumin sweet potatoes, pomegranates, mint and coriander 

The Classic hollandaise sauce, scrambled eggs, grilled pancetta and chive 

The Matelot smoked trout rillettes with curry, onion pickles, smoked trout, sesame and dill

A plate of sweet pancakes of your choice:

The Salted butter caramel 2 pancakes, homemade caramel, seasonal fruits and homemade whipped cream

The Chocolat Hazelnut 2 pancakes, chocolate hazelnut spread, seasonal fruits and homemade whipped cream

The Apricot 2 pancakes, apricot jam, seasonal fruits and homemade chantilly

The Acidulé 2 pancakes, homemade lemon curd, yogurt, **+2€**
homemade brown sugar syrup, blueberries and white chocolate chips

The Tulerie 2 pancakes, Landes flower honey, rosemary roasted apricots, **+2€**
homemade whipped cream, homemade tile and pistachio chips

In side 1 portion of your choice:

Little muesli yogurt, homemade granola and honey

Scrambled eggs with chives

EXTRA  

1 savory pancake a choice **+5€**

Grilled pancetta or smoked trout **+2.50€**

Scrambled eggs or fried eggs with chives **+3.50€**

Little muesli yogurt, homemade granola and honey **+3.50€**

2 sweet pancakes topping of your choice **+6€**

1 portion of seasonal fruits **+2.50€**

Whipped cream **+1€**

CHILD 13€

a choice:

1 cold drink

1 savory pancake

1 pancake nappage

toppings and whipped cream

TOPPINGS

SPECULOOS

HAZELNUTS

MARSHMALLOW

SEASONAL FRUIT

CHOCOLATE CHIP

HOMEMADE GRANOLA

SLIVERED ALMONDS

COCONUT

LIST OF ALLERGENS AVAILABLE AT THE COUNTER. ORIGIN CHARCUTERIE: FERME DU SIGNAL (47)

HOT

Coffee by Oven Heaven

Espresso a shot of coffee

Long coffee a shot of coffee, hot water

Double two shots of coffee

Noisette a shot of coffee, a dash of milk

Cappuccino a shot of coffee, textured milk

Flat White two shots of coffee, textured milk

Hot chocolate milk, organic chocolate powder

White hot chocolate milk, white chocolate syrup

Organic tea choice: green, mint green, chaï, earl grey, lime ginger, rooibos

Latte a shot of coffee, textured milk, cocoa powder **+1€**

Latte Vanilla a shot of coffee, textured milk, vanilla syrup **+1.30€**

Latte Caramel a shot of coffee, textured milk, caramel syrup **+1.30€**

Latte Noisette a shot of coffee, textured milk, hazelnut syrup **+1.30€**

Chai Latte milk, syrup mix of spices: clove, ginger, cinnamon **+1€**

Mocha a shot of coffee, organic chocolate powder, milk **+1€**

White Mocha a shot of coffee, white chocolate syrup, milk **+1€**

Golden Latte milk, turmeric and honey **+1€**

 LATTES ARE AVAILABLE IN ICE VERSION

COLD

Hibiscus Elderflower Iced Tea organic

Lemon Ginger Iced Tea organic

Fresh orange Juice

Rosé cider **+1.50€**

Cider **+1.50€**

Blond beer **+1.50€**

Amber beer **+1.50€**

Syrup organic choice: grenadine, mint, peach, violet

SHAKES replace your hot or cold drink with a shake!

Vanilla shake ice cream, milk **+2€**

Chocolate hazelnut shake ice cream, milk **+2€**

Mango shake mango sorbet, water **+2€**

Chai shake vanilla ice cream, milk, chaï syrup **+2€**

BRUNCH

DRINKS