

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'infos on lacollation.fr

FROM 11:30 TO 14:30
ONLY DURING THE WEEK

FORMULE

Dish	16€
Dish + drink or dessert	18€
Dish + drink + dessert	20€

DISHES

They change with the seasons, thanks to our chefs aka The Super Girls.

The Mideast **COLLAB with Rimon***

A buckwheat pancake and black olives, labneh zaatar-lemon, tomato and cucumber salad with olive oil mint coriander parsley, pomegranate, honey roasted sweet potatoes and cumin.

Extra soft boiled egg +1€

L'Eggsquis

Two wheat pancakes, mesclun, one soft-boiled egg topped with white paprika butter, and choice:

Trout version: smoked trout, trout egg, lemon.

Pancetta version: grilled pancetta, chives.

Duck version: pulled duck confit, orange sauce, capers and crumble mustard.

DRINKS

Limonade from the Landes
Cola from the Landes
Organic Hibiscus iced tea
Organic lemon ginger iced tea
Fresh orange juice
Still water
Sparkling water
Blond beer +1.50€
Amber beer +1.50€
Cider +1.50€
Rosé cider +1.50€

DESSERTS




Mini muesli
yogurt, homemade granola and honey

1 pancake with sauce
caramel or hazelnut chocolate or apricot
Extra seasonal fruits +1.50€
Extra homemade whipped cream +1€

The Tuilerte +2€
1 pancake, Landes honey,
whipped cream, apricots roasted with
rosemary, pistachio chip tile

Gourmet coffee or tea +3€
2 little pancakes topping of your choice,
caramel or chocolate or apricot,
small muesli and homemade whipped cream

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

 [lacollation_bordeaux](https://www.instagram.com/lacollation_bordeaux)  [lacollation_bordeaux](https://www.tiktok.com/@lacollation_bordeaux)  [La collation Bordeaux](https://www.facebook.com/La.collation.Bordeaux) **WIFICODE:** produitslocaux

BISTROT