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FROM 11:00 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 Jesica, Ismaé and Emeline aka The Super Girls.

The Japancake

Two wheat pancakes, zucchini tagliatelle marinated with garlic, sesame and sweet soy sauce, marinated chicken tenders with garlic and soy sauce, sriracha mayonnaise, sesame and onion cebette.

The Pumpkin Eggsquis

Two pumpkin and turmeric pancakes, arugula, onion chutney, sweet mustard butter sauce, soft boiled egg and to choose: grilled pancetta (local bacon) or smoked trout.

The Bluecheese

Two wheat and buckwheat pancakes, blue cheese whipped cream, arugula, raw nectarines and thyme roasted nectarines, pieces of blue cheese, honey, sprouts and nuts.

DRINKS

Limonade from the Landes Cola from the Landes Organic Hibiscus iced tea Organic lemon thyme iced tea Apple 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 +16

The Bordelais +2€

I pancake, chocolate sauce, mascarpone cannelé, half cannelé hazelnut tile and caramelized hazelnuts

Gourmet coffee or tea +3€

2 little pancakes with sauce caramel, hazelnut chocolate or apricot jam, small muesli and homemade whipped cream

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



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f La collation Bordeaux **WIFIPASSWORD:** produitslocaux

