

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.
more infos 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 Bleu** blue cheese cream, onion confit with honey, diced blue cheese, walnuts and crispy pancetta 
- The Veggie** parmesan cheese cream, garlic-parsley mushrooms, parmesan cheese shaving, and fried onions 
- The Classic** hollandaise sauce, scrambled eggs, grilled pancetta (local bacon) 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, hazelnut chocolate spread, seasonal fruits and homemade whipped cream
- The Apricot** 2 pancakes, apricot jam, seasonal fruits and homemade whipped cream
- The Tiramisu** 2 pancakes with homemade coffee caramel, coffee mascarpone cream, **+1.50€**
homemade chocolate crumble and ladyfinger biscuit
- The Snickers** 2 pancakes with homemade chocolate and caramel sauces, bananas, **+2€**
homemade cocoa crumble and vanilla mascarpone

In side 1 portion of your choice:

- Little muesli** yogurt, homemade granola and honey
- Scrambled eggs** with chives and sesame

EXTRA



- 1 savory pancake** of your 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** caramel, hazelnut chocolate or apricot **+6€**
- 1 portion of seasonal fruits** **+2.50€**
- Whipped cream** **+1€**

CHILD 13€

- of your choice:
- 1 cold drink
- 1 savory pancake
- 1 pancake with sauce
(caramel, hazelnut chocolate or apricot)
- 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 VIGNAL (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 **+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 Hazelnut** 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€**
- Pumpkin Latte** a shot of coffee, milk, pumpkin syrup, cinnamon **+1.30€**
- Chestnut Latte** two shots of coffee, milk, chestnut cream **+1€** 

COLD

- Hibiscus Elderflower Iced Tea** organic
- Lemon Thyme Iced Tea** organic
- Fresh-squeezed 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€**
- Coffee shake** ice cream, milk **+2€**
- Chai shake** vanilla ice cream, milk, chaï syrup **+2€**

BRUNCH

DRINKS

