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

FROM 11:00 TO 14:15 ONLY DURING THE WEEK

Veggie or veggie alternative on request

FORMULE

Dish 16€

Dish + drink or dessert

Dish + drink + dessert

18€ 20€

DISHES

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

The Ouest Coast collab with





Two wheat pancakes with sautéed white cabbage and carrot (garlic, turmeric and ginger), 4-hour slow-cooked pulled duck marinated in BBQ sauce, orange sauce, chioggia beets, and chive cream.

The Hors Piste w

Two buckwheat pancakes, potato rosti, thyme-cooked lardons, honey-glazed onions, cheese cream with Mimolette and Raclette, pickles, and lamb's lettuce.

Extra fried egg of soft-boiled egg +1€

The Géant Vert

Two buckwheat pancakes, spinach shoots, parmesan cheese cream, garlic and parsley sautéed mushrooms, spinach, parmesan shavings, soft-boiled egg topped with truffle mushroom cream.

DRINKS

Limonade from the Landes Cola from the Landes Organic Hibiscus iced tea Organic lemon thyme iced tea Fresh-squeezeed orange juice Still water Sparkling water Blond beer +1.50€ Amber beer +1.50€ 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 Tiramisu pancake +1.50€

I pancake, homemade coffee caramel, coffee mascarpone cream, homemade chocolate crumble, and a ladyfinger

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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lacollation_bordeaux

Rosé cider +1.50€

f La collation Bordeaux **WIFIPASSWORD:** produitslocaux

