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 Pesto Power w

Arugula salad, lemon-basil cream cheese, pesto pancakes, burrata, sun-dried tomatoes and thyme crumble. Extra bacon bits, grilled pancetta, or smoked trout +1€

### The Thaicos

Curry pancake tacos, sriracha-paprika-honey mayo, vinegared cabbage, cilantro, peanut chicken tenders, red bean cream, onion pickles and mimolette cheese sauce.

### The Benedicte Club

Buckwheat pancake, mesclun salad, sliced potatoes, pastrami, sautéed green asparagus, soft-boiled egg, mustard beurre blanc sauce and capers.

### **DRINKS**

Limonade from the Landes Cola from the Landes Organic Hibiscus iced tea Organic peach iced tea Fresh-squeezeed 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 +16

#### The Lemon +1.50€

1 pancake, homemade lemon curd coconut whipped cream, coconut crumble and homemade meringues

#### 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

