# LACOLLATION

# **WEEK-END BRUNCH**

From opening to closing



24€

One hot drink + One cold drink

**OR** one shake/alcoholic drink

+ SALT assortment of 2 salted pancakes of your choice

It is possible to have the same twice

- + SWEET 2 plain pancakes 1 topping of your choice with seasonal fruits and homemade chantilly
- + mini yogurt homemade granola **OR** scrambled eggs

## KIDS

12€

One cold drink juice or organic syrup 1 salted pancake of your choice 1 pancake with topping of your choice 2 other toppings of your choice and homemade chantilly

#### **OPTIONAL EXTRAS**



## SALTED PANCAKES

HOMEMADE BUCKWHEAT AND WHEAT FLUFFY PANCAKES

#### The Veg'italie

Arugula pesto, candied tomatoes, marinated peppers with garlic, and oregano crumble

#### The Buono

Goat's cheese cream, chips of pancetta grilled, oregano crumble and honey

#### The Classique

hollandaise sauce, scrambled eggs, grilled pancetta and chive

#### The Marin

fresh cheese with lemon and herbs, onion pickles, sesame and smoked trout

### TOPPINGS

And no... no maple syrup....! We prefer «FRENCHY» topping.

#### Homemade salted butter caramel

prepared right here!

#### Chocolate hazelnut spread

without palm oil Lucien Georgelin

#### Heather Honey

from the Butinerie of Moulié

Organic apricot jam Lucien Georgelin

## HOT DRINKS

Espresso

Lungo

Double

Cappuccino

Hot chocolate

Organic tea (green, green mint, chaï, earl grey, lime ginger, rooibos)

Latte macchiato EXTRA+1€

Moccaccino EXTRA+1€

Chantilly hot chocolate EXTRA+1€

Caramel or hazelnut syrup EXTRA+0.30€

Chantilly **EXTRA+1€** 

## COLD DRINKS

Organic ice tea hibiscus Organic apple juice Organic mixed fruit

## SHAKES

Vanilla (milk)

Chocolate and hazelnut (milk) Morello cherry (water)

## CIDER/BEER

Ask us for the choices!

OUR PANCAKE DOUGH IS FRESHLY MADE EVERY DAY AND THE PANCAKES ARE COOKED ON THE PLANCHA