

La Collation has at heart to serve you a respectful cuisine :
homemade from fresh produce and seasons, of direct supply and local
maximum local, biowaste transformation and zero waste.

+ d'infos on lacollation.fr

FROM 11:30 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 cheffe Manon aka the super girl.

The Chick'n Choc

One turmeric and paprika wheat pancake, guacamole, peppers marinated in garlic and lemon, spicy oven-baked tenders, homemade ketchup, small green chilies, and brown sugar syrup

The Avoc'atypique

Two buckwheat pancakes, guacamole, microgreens, strawberry vinaigrette, smoked trout, trout roe, radishes, pickled onions, and strawberries.

The Végétacos

Three buckwheat and pesto pancakes, marinated shredded cabbage, goat cheese cream, confit tomatoes, cold roasted asparagus, and parsley.

DRINKS

Limonade from the Landes

Cola from the Landes

Organic Hibiscus iced tea

Organic lemon thyme iced tea

Fresh orange juice

Still water

Sparkling water

Blond beer +1.50€

Amber beer +1.50€

Cider +1.50€

Cider dew +1.50€

DESSERTS

Mini muesli

farm cottage cheese, homemade granola and honey

1 pancake with topping

caramel or hazelnut chocolate or apricot

Extra seasonal fruits +1.50€

Extra homemade chantilly +1€

The Red Dingue +2€

1 pancake, red fruit coulis, vanilla mascarpone, peanut butter, blueberries, strawberries, and pink praline meringues

Gourmet coffee or tea +3€

2 little pancakes topping of your choice, caramel or chocolate or apricot, small muesli and homemade chantilly