

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 Thai and Die

Two coconut milk and turmeric pancakes, melting leeks, pulled chicken,
coconut milk curry sauce, lime, peanuts and cilantro.

The Conquist'adore

A buckwheat and black olive pancake, chorizo spread and candied tomatoes,
potato patty, soft boiled egg, chorizo cream, parmesan tile, olive crumble and sprouts.

The Reve Bleu

Two buckwheat pancakes, cream of blue, candied onions with honey, braised endives
and raw endives, grapefruit vinaigrette, diced blue and walnuts.

Extra soft boiled egg +1€

DRINKS

Limonade from the Landes

Cola from the Landes

Organic Hibiscus iced tea

Organic lemon thyme iced tea

Apple Juice bio

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 Pas un Zeste +2€

1 pancake, homemade lemon curd,
cinnamon crumble, white chocolate
mascarpone, pistachio chips and meringues

Gourmet coffee or tea +3€

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