

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 cheffes Laura and Manon aka the super girls.

Les œufs (mi)mollet'

Two buckwheat pancakes, spinach, a soft boiled egg with smoked trout, the second served with grilled pancetta, topped with mimolette paprika cream and capers.

Option: both with smoked trout or both with grilled pancetta if you prefer.

Nut or butter nut

Two buckwheat pancakes, arugula, butternut cream, arugula pesto, honey pumpkin wedges, feta, thyme crumble.

Pour un joli thym

Two spinach pancakes, mesclun, arugula pesto, parmesan cream, baked leek, thyme crumble and grilled pancetta chips.

Extra soft boiled egg +1€

DRINKS

Limonade from the Landes
Cola from the Landes
Organic Ice Tea Hibiscus bio
Apple Juice bio
Multifruit 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 Polirfection +2€

1 pancake, chestnut cream,
half poached pear, mascarpone,
and homemade cocoa crumble

Gourmet coffee or tea +3€

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