

# LA COLLATION

## WEEK-END BRUNCH

From opening to closing



25€

One hot drink  
+ One cold drink

or one shake or 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

### OPTIONAL EXTRAS



MINI YOGURT  
GRANOLA

+3.50 €



SCRAMBLED EGGS/  
FRIED EGG

+3.50 €



1 SALTED PANCAKE SPREAD

+4.50€



PANCETTA/  
SMOKED TROUT

+2€



2 SWEET PANCAKES  
WITH TOPPING

+4.50€

WITH FRUITS +1.50€



HOMEMADE CHANTILLY

+1€

### SALTED PANCAKES HOMEMADE BUCKWHEAT AND WHEAT FLUFFY PANCAKES

#### The Veggie

eggplant compote, goat's cheese  
cream, and roasted hazelnuts

#### The Olé

goat's cheese cream, chips of chorizo,  
honey-soy and spring onions

#### 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

**Homemade red fruit coulis**  
prepared right here!

#### Heather Honey

from the Butinerie of Moulié

### HOT DRINKS

Espresso  
Lungo  
Double  
Cappuccino  
Hot chocolate  
Organic tea (green, green mint, chai, 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



La Collation Bordeaux



lacollation\_bordeaux