LACOLLATION

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

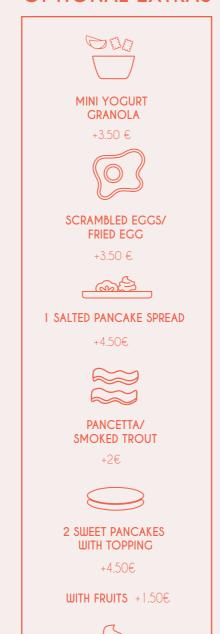
- + SWEET 2 plain pancakes 1 topping of your choice with seasonal fruits and homemade chantilly
- + mini yogurt homemade granola **OR** scrambled eggs

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



HOMEMADE CHANTILLY

+1€

SALTED PANCAKES

HOMEMADE BUCKWHEAT AND WHEAT FLUFFY PANCAKES

The Red Dingue

creamy tomatoes and candied tomatoes. mustard tips and paprika crumble

The Amigo

goat's cheese cream, candied peppers, chips of chorizo 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

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, 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



