

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'info on lacollation.fr

## BRUNCH 28€

Tickets and restaurant ticket cards are  
not accepted on W.E and holidays.

 Veggie or veggie alternative on request

A hot and cold drink of your choice see drinks menu

Assortment of 2 different savoury pancakes of your choice:

**The Andalou** tapenade of black olives, goat cream, virgin chorizo-onions and parsley sauce 

**The Veggie** hummus with cumin, garlic-lemon pickled peppers and fried onions 

**The Classic** hollandaise sauce, scrambled eggs, grilled pancetta and chive 

**The Matelot** smoked trout rillettes with curry, onion pickles, smoked trout, sesame and dill

A plate of sweet pancakes of your choice:

**The Salted butter caramel** 2 pancakes, homemade caramel, seasonal fruits and homemade chantilly

**The Chocolat Hazelnut** 2 pancakes, chocolate hazelnut spread, seasonal fruits and homemade chantilly

**The Apricot** 2 pancakes, apricot jam, seasonal fruits and homemade chantilly

**The Red Dingue** 2 pancakes, red fruit coulis, vanilla mascarpone, peanut butter, **+2€**

blueberries, strawberries, basil and homemade pink pralines meringues

**The Prouette Cacahuète** 2 pancakes, homemade caramel, vanilla mascarpone, caramelized **+2€**

bananas, peanut flakes and caramel flakes

In side 1 portion of your choice:

**Little muesli** farm cottage cheese, homemade granola and honey

**Scrambled eggs** with chives

EXTRA



1 spread savory pancakes a choice **+5€**

Grilled pancetta or smoked trout **+2.50€**

Scrambled eggs or fried eggs with chives **+3.50€**

Little muesli farm cottage cheese, homemade granola and honey **+3.50€**

2 sweet pancakes topping of your choice **+6€**

1 portion of seasonal fruit **+2.50€**

Whipped cream **+1€**

### CHILD 13€

a choice:  
1 cold drink  
1 savory pancake  
1 pancake nappage  
toppings and chantilly

### TOPPINGS

SPECULOOS  
HAZELNUTS  
MARSHMALLOW  
SEASONAL FRUIT  
CHOCOLATE CHIP  
HOMEMADE GRANOLA  
SLIVERED ALMONDS  
COCONUT

## HOT

**Espresso** a shot of coffee

**Long coffee** a shot of coffee, hot water

**Double** two shots of coffee

**Noisette** a shot of coffee, a dash of milk

**Cappuccino** a shot of coffee, textured milk, cocoa powder

**Hot chocolate** milk, organic chocolate powder

**White hot chocolate** milk, white chocolate syrup

**Organic tea** choice: green, mint green, chaï, earl grey, lime ginger, rooibos



**Latte Macchiato** a shot of coffee, textured milk, cocoa powder **+1€**

**Latte Macchiato Caramel** a shot of coffee, textured milk, caramel syrup **+1.30€**

**Latte Macchiato Noisette** a shot of coffee, textured milk, hazelnut syrup **+1.30€**

**Chat Latte** milk, syrup mix of spices: clove, ginger, cinnamon **+1€**

**Mocha** a shot of coffee, organic chocolate powder, milk **+1€**

**White Mocha** a shot of coffee, white chocolate syrup, milk **+1€**

**Golden Latte** milk, turmeric and honey **+1€**

**Pumpkin Latte** a shot of coffee, milk, pumpkin syrup, cinnamon **+1€**

## COLD

**Hibiscus Elderflower Ice Tea** organic

**Lemon Thyme Ice Tea** organic

**Orange Juice**

**Rosé cider** **+1.50€**

**Cider** **+1.50€**

**Blond beer** **+1.50€**

**Amber beer** **+1.50€**

**Syrup** organic choice: grenadine, mint, peach, violet

## SHAKES

replace your hot or cold drink with a shake!

**Vanilla shake** ice cream, milk **+2€**

**Chocolate hazelnut shake** ice cream, milk **+2€**

**Mango shake** sorbet, water **+2€**

**Chat shake** vanilla ice cream, milk, chaï syrup **+2€**

BRUNCH

DRINKS