

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](http://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.

### *Le chic(ken) à la française*

Zucchini pancakes, mimolette sauce, homemade chicken tenders, caramelized onions, sweet soy sauce and spring onions.

### *Les taco'llation*

Beet taco pancakes, carrot and white cabbage salad, peanuts, pulled duck soy sauce, radish slices, micro-foam.

### *Illico pesto*

Buckwheat pancakes, creamy carrot cumin, onion tatin, goat's cream, carrot with orange and honey, top and parsley pesto and, pistachio flakes.

## 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 Poitier +2€*

1 pancake, half poached pear, vanilla mascarpone, homemade buckwheat and cinnamon crumble and homemade caramel

### *Gourmet coffee or tea +3€*

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