

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

PANCAKES

2 pancakes + topping sauce **6€**

2 pancakes + topping sauce + 3 toppings **7€**

3 pancakes + topping sauce + 3 toppings **8€**

SPECIAL SNACKS

THE BANANUÈTE PANCAKES 7.50€

2 pancakes, vanilla mascarpone cream, homemade caramel,
caramelized bananas, peanuts and caramel chips

BANANA PANCAKES 8€ (COOKING 10 MIN)

2 pancakes with banana pieces, salted caramel
spéculoos powder and homemade chantilly

THE POIRIER PANCAKES 8€

2 pancakes, homemade caramel, half poached pear,
cream vanilla mascarpone, buckwheat cinnamon crumble

COTTAGE CHEESE TOPPINGS 6€

farm cottage cheese, 1 topping sauce of your choice and
3 toppings of your choice

TOPPINGS SAUCES

Homemade salted caramel prepared right here !
Chocolate and hazelnut spread without palm oil
Apricot jam Lucien Georgelin

EXTRA HOMEMADE CHANTILLY + 1€
EXTRA SCOOP OF ICE CREAM +3€

HOT DRINKS

Espresso 1.70€

Organic tea 3.50€

Capuccino 4€

Hot chocolate 4€

White hot chocolate 4€

Latte macchiato 5€

Caramel macchiato latte 5.30€

Hazelnut macchiato latte 5.30€

Mocha or White mocha 5€

Chai Latte 5€

Golden Latte 5€

Oat milk +0.50€

TOPPINGS

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



FRESH DRINKS

Lemonade or Cola from the Landes 4.50€

Organic ice tea hibiscus 3.50€

Organic juice apple or mixed fruits 3.50€

Beer Blonde/Amber 5.50€

Cider / Rosé Cider 5.50€

SHAKES 5.50€

Macadamia vanilla shake (ice cream, milk)

Hazelnut chocolate shake (ice cream, milk)

Mango shake (sorbet, water)

Coffee shake (vanilla ice cream, milk, shot of coffee)

Chai shake (vanilla ice cream, milk,chai)