

La Collation has at heart to serve you a respectful cuisine :  
homemade with fresh and seasonal products from direct supply,  
local as much as possible, biowaste transformation and zero waste.  
more infos on [lacollation.fr](http://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 Pot'marrant** mimolette cheese cream, roasted pumpkin with garlic and thyme, chorizo chips and fried onions 
- The Veggie** garlic and comté cheese cream, leek fondue, buckwheat crumble and comté shavings 
- The Classic** hollandaise sauce, scrambled eggs, grilled pancetta (local bacon) 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 whipped cream
- The Chocolat Hazelnut** 2 pancakes, hazelnut chocolate spread, seasonal fruits and homemade whipped cream
- The Apricot** 2 pancakes, apricot jam, seasonal fruits and homemade whipped cream
- The Pomme d'happy** 2 pancakes, homemade caramel, cinnamon baked apples, caramel **+2€** and almonds lace tuile, buckwheat crumble and vanilla mascarpone
- The Perfection** 2 pancakes, chestnut spread, vanilla half poached pear, **+2€** homemade cocoa crumble and vanilla mascarpone

**In side 1 portion of your choice:**

- Little muesli** yogurt, homemade granola and honey
- Scrambled eggs** with chives and sesame

**EXTRA**  

- 1 savory pancake** of your choice **+5€**
- Grilled pancetta or smoked trout** **+2.50€**
- Scrambled eggs or fried eggs** with chives **+3.50€**
- Little muesli** yogurt, homemade granola and honey **+3.50€**
- 2 sweet pancakes** caramel, hazelnut chocolate or apricot **+6€**
- 1 portion of seasonal fruits** **+2.50€**
- Whipped cream** **+1€**

### CHILD 13€

of your choice:  
1 cold drink  
1 savory pancake  
1 pancake with sauce  
(caramel, hazelnut chocolate or apricot)  
toppings and whipped cream

### TOPPINGS

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

LIST OF ALLERGENS AVAILABLE AT THE COUNTER. ORIGIN CHARCUTERIE: FERME DU VIGNAL (47)

## HOT

Coffee by Oven Heaven

- 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
- Flat White** two shots of coffee, textured milk
- 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** a shot of coffee, textured milk **+1€**
- Latte Vanilla** a shot of coffee, textured milk, vanilla syrup **+1.30€**
- Latte Caramel** a shot of coffee, textured milk, caramel syrup **+1.30€**
- Latte Hazelnut** a shot of coffee, textured milk, hazelnut syrup **+1.30€**
- Chaï 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 **+1.30€**

## COLD

- Hibiscus Elderflower Iced Tea** organic
- Lemon Thyme Iced Tea** organic
- Apple Juice** organic
- 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€**
- Coffee shake** ice cream, milk **+2€**
- Chaï shake** vanilla ice cream, milk, chaï syrup **+2€**

BRUNCH

DRINKS

