

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

FORMULE

Dish 16€

Dish + drink or dessert 18€

Dish + drink + dessert 20€

FROM 11:30 TO 14:15

ONLY DURING THE WEEK



Veggie or veggie alternative on request

DISHES

They change with the seasons, thanks to our chef Ismaé !

The Végéta(pas)ten 🌿

Buckwheat and wheat pancakes, arugula, balsamic cream, caramelized onion, stracciatella, za'atar, walnuts, seared figs and sesame crisp.

Extra cured ham +0.50€

The Pan'burger 🌿

Wheat pancakes, mimolette cream, caramelized onions, batavia lettuce, sun-dried cherry tomatoes, pancetta, fried egg, mustard microgreens and sesame.

The Taco'llation

Turmeric and paprika wheat pancakes, garlic-herb lemon yogurt, batavia lettuce, shredded chicken with garlic, cumin and paprika, pickled cucumber and microgreens.

DRINKS

Limonade from the Landes

Cola from the Landes

Organic Hibiscus iced tea

Organic peach iced tea

Homemade ginger lemonade

Still water

Sparkling water

Blond beer +1.50€

Amber beer +1.50€

Cider +1.50€

Rosé cider +1.50€

DESSERTS

Mini muesli

yogurt, homemade granola and honey

1 pancake with sauce

caramel or hazelnut chocolate or apricot

Extra seasonal fruits +1.50€

Extra homemade whipped cream +1€

The Banana Mania +1.50€

1 pancake, caramel,
praline mascarpone cream,
bananas and cocoa crumble

Gourmet coffee or tea +3€

2 little pancakes with sauce caramel,
hazelnut chocolate or apricot jam,
small muesli and homemade whipped cream

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



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WIFIPASSWORD: produitslocaux

BISTROT