

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

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 diferent savoury pancakes of your choice:

- The Rustique butternut squash cream, bacon, goat cheese cubes and thyme crumble 
- The Vert garlic and comté béchamel, crunchy leeks and buckwheat crisp 
- The Classic hollandaise sauce, scrambled eggs, grilled pancetta (local bacon) and chive 
- The Marin cream of confit garlic with herbs and lemon, 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 Cacao Crunch 2 pancakes, homemade chocolate sauce, peanut butter, peanut +2€
mascarpone, vanilla-poached pear, and homemade peanut crumble
- The Cinnamood 2 pancakes, vanilla custard, soft apple slices, creamy cinnamon glaze +2€
and roasted pecans

As a side 1 portion of your choice:

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

EXTRA

- 1 savory pancake of your choice +5€
- Grilled pancetta or smocked trout +2.50€
- Scrambled eggs or fried eggs with chives +3.50€
- Little muesli yogurt, homenade granola and honey +3.50€
- 2 sweet pancakes caramel, hazelnut chocolate or apricot +6€
- 1 portion of seasonal fruits +2.50€
- Homemade 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
- PISTACHIOS PIECES
- MARSHMALLOW
- SEASONAL FRUITS
- 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€
- Chai 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€
- Pumpkin Latte a shot of coffee, milk, pumpkin syrup and cinnamon +1.30€



COLD

- Hibiscus Elderflower Iced Tea organic
- Peach 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€
- Strawberry shake sorbet, milk +2€
- Chai shake vanilla ice cream, milk, chaï syrup +2€

BRUNCH DRINKS