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

FROM 11:30 TO 14:15 ONLY DURING THE WEEK

Veggie or veggie alternative on request

FORMULE

Dish 16€ Dish + drink or dessert 18€ Dish + drink + dessert 20€

DISHES

They change with the seasons, thanks to our chefs Ismaé and Gabriela!

The Champêtre ₩

Buckwheat-wheat pancakes, parsnip purée with nutmeg, roasted cauliflower florets with sesame, leeks, garlic-sautéed shiitake mushrooms, sweet soy-ginger-lemon-peanut sauce, coriander, and puffed buckwheat

The Pan'Grill w

Toasted buckwheat-wheat pancakes topped with onion confit, Comté cheese, garlic shiitakes, and paprika pulled beef, with a creamy Comté-garlic béchamel sauce, served with mixed greens, pickles, and an herb and mustard sauce

The Eggsquis w

Wheat pancakes with sautéed spinach, soft-boiled egg, paprika hollandaise sauce, pickled onions, sun-dried tomatoes, and crispy onions. Choice of paprika pulled beef or smoked trout.

DRINKS

Limonade from the Landes
Cola from the Landes
Organic Hibiscus iced tea
Organic Peach iced tea
Organic Apple juice
Still water
Sparkling water
Blond beer +1.50€
Amber beer +1.50€
Cider +1.50€

lacollation_bordeaux
lacollation_bordeaux

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 Cinna'mood +1.50€

I pancake with vanilla custard, creamy cinnamon glaze, and roasted pecans.

Gourmet coffee or tea +3€

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

f La collation Bordeaux WIFIPASSWORD: produitslocaux

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