

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 9:30 TO 11:30
EXCEPT ON SUNDAY

LIST OF ALLERGENS AVAILABLE AT THE COUNTER.

PANCAKES

2 pancakes + topping sauce 6.50€

2 pancakes + topping sauce + 3 toppings 7.50€

3 pancakes + topping sauce + 3 toppings 8.50€

SPECIAL SNACKS

POMME D'ÉPICES PANCAKES 8€

2 pancakes, homemade dulce de leche, spiced white chocolate
crisp, diced apples, whipped mascarpone with lemon and lime

BANANA PANCAKES 8.50€ (COOKING 10 MIN)

2 pancakes with banana pieces, salted caramel
speculoos powder and homemade whipped cream

TIRAMISU PANCAKES 8€

2 pancakes, chestnut cream, homemade ladyfingers, coffee sauce,
mascarpone with chestnut cream, almond coffee streusel and cocoa

YOGURT AND TOPPINGS 6.50€

yogurt, 1 sauce of your choice and 3 toppings of your choice

SAUCES

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

EXTRA WHIPPED CREAM + 1€

EXTRA SCOOP OF ICE CREAM + 3€

HOT DRINKS

Espresso 1.70€
Organic tea 3.50€
Capuccino 4€
Flat White 4.50€
Hot chocolate 4€
White hot chocolate 4€
Latte 5€
Vanilla latte 5.30€
Caramel latte 5.30€
Hazelnut latte 5.30€
Pumpkin latte 5.30€
Mocha or White mocha 5€
Chai 5€
Oat milk +0.50€

FRESH DRINKS

Lemonade or Cola from the Landes 4.50€
Hibiscus or Lemon Ginger organic ice tea 3.50€
Organic Apple Juice 4€
Beer Blonde/Amber 5.50€
Cider / Rosé Cider 5.50€

SHAKES 5.50€

Vanilla shake (ice cream, milk)
Hazelnut chocolate shake (ice cream, milk)
Coffee shake (ice cream, milk)
Chai shake (vanilla ice cream, milk,chai)

TOPPINGS

SPECULOOS
PISTACHIOS PIECES
MARSHMALLOW
SEASONAL FRUIT
CHOCOLATE CHIP
HOMEMADE GRANOLA
SLIVERED ALMONDS
COCONUT



COLLATIONS