

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 29€

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 Showtzo** chorizo cream, honey-roasted butternut, mustard and turmeric tuile 
- The Piste bleue** blue cheese cream, honey-glazed onions, garlic and parsley sautéed potatoes 
- 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 Pomme d'épices** 2 pancakes, homemade dulce de leche, spiced white chocolate crisp, **+2€**  
diced apples, whipped mascarpone with lemon and lime
- The Tiramisu** 2 pancakes, chestnut cream, homemade ladyfingers, homemade coffee sauce, **+2€**  
whipped mascarpone with chestnut cream, almond and coffee streusel and cocoa

As a 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€**
- 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, chai, 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
- Lemon Ginger 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€**
- Chai shake** vanilla ice cream, milk, chai syrup **+2€**

# BRUNCH

# DRINKS