

*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 chefs Ismaé, Gabriela and Mathieu !

The Panclette

Wild garlic wheat pancakes with smoked raclette sauce, baby lettuce, honey-glazed onions, garlic and parsley sautéed potatoes, pickles, and mustard crisp

Extra grilled pancetta or smoked trout +1€

The Picassorizo

Buckwheat-wheat pancakes with chorizo cream, braised fennel, soft-boiled egg, comté shavings, chorizo chips, mustard crisps, microgreens, and parsley oil

The Cocotte

Wheat and butternut pancakes with preserved lemon and cumin beurre blanc, spiced shredded chicken with ras el hanout, braised red cabbage, honey-glazed carrot, parsley oil, and pumpkin seeds

DRINKS

Limonade from the Landes

Cola from the Landes

Organic Hibiscus iced tea

Organic Lemon ginger iced tea

Organic Apple juice

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 Pomme d'épices +1.50€

1 pancake with dulce de leche, apple brunoise, spiced white chocolate crisp, and whipped cream with lemon and lime

Gourmet coffee or tea +3€

2 little pancakes with sauce caramel,

hazelnut chocolate or apricot jam,

small muesli and homemade whipped cream

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