


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

Tickets and restaurant ticket cards are not accepted on W.E and holidays

BRUNCH 29€

 Veggie or veggie alternative on request

A hot and cold drink of your choice see drinks menu on the back

Assortment of 2 different savoury pancakes of your choice:

The Printanier beetroot hummus with cumin, marinated raw courgettes with spices, peas and feta 

The Effiloche preserved lemon sauce, pulled chicken with garlic-smoked paprika, coleslaw, raisins, cajun fried onions

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 Chocolate 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 Choco Lover 2 pancakes, custard, strawberries, cocoa crumble, white chocolate discs, **+2€**
whipped mascarpone with dark chocolate and sea salt

The Matcha Berry 2 pancakes, matcha meringue, red berry coulis, white chocolate **+2€**
whipped mascarpone, strawberries and matcha powder

As a side 1 portion of your choice:

Little muesli yogurt, homemade granola and honey

Scrambled eggs with chives and sesame

EXTRA



(available with brunch only, not à la carte)

1 savoury pancake of your choice **+5.50€**

Grilled pancetta or smoked trout **+2.50€**

Scrambled eggs of fried eggs with chives **+3.50€**

Little muesli yogurt, homemade granola and honey **+3.50€**

2 sweet pancakes caramel, hazelnut chocolate or apricot **+6.50€**

1 portion of seasonal fruits **+2.50€**

Homemade whipped cream **+1€**

CHILD 13€

of your choice:

1 cold drink

1 savoury pancake

1 pancake with sauce

(caramel, hazelnut chocolate ou apricot)
toppings and whipped cream

TOPPINGS

SPECULOOS
HAZELNUT PIECES
MARSHMALLOW
SEASONAL FRUITS
CHOCOLATE CHIP
HOMEMADE GRANOLA
SLIVERED ALMONDS
COCONUT

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

HOT

Café par Oven Heaven

Espresso a shot of coffee

Filter Coffee slow-brewed by infusion **NEW!**

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€**

Chai Latte milk, syrup mix of spices: clove, ginger, cinnamon **+1€**

Dirty Chai Latte a shot of coffee, milk, syrup mix of spices: clove, ginger, cinnamon **+1.50€**

Mocha a shot of coffee, milk, organic chocolate powder **+1.50€**

Mocha blanc a shot of coffee, milk, white chocolate syrup **+1.50€**

Matcha Latte milk, matcha Anatae **+1€ NEW!**



OAT MILK NO EXTRA CHARGE
SYRUP **+0.50€**
VANILLA
HAZELNUT
CAMEL

 ALL LATTEAS ARE AVAILABLE ICED 

COLD

Hibiscus Elderflower Iced tea organic

Fresh Orange Juice

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

FLUFFY ICED **NEW!**

To replace your hot or cold drink

Fluffy Matcha Cherry cold oat milk, ice, matcha Anatae, cherry cold foam **+ 2€**

Fluffy Matcha Vanille cold oat milk, ice, matcha Anatae, vanilla cold foam **+ 2€**

Fluffy Tiramisu Latte cold milk, ice, cocoa, a shot of coffee, vanilla cold foam, cocoa **+ 2€**

BRUNCH

DRINKS