


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 Végé** lemon goat's cheese cream, shallot-marinated cherry tomatoes and sesame tuile 
- The Estival** roasted aubergine caviar with garlic, honey-thyme pulled chicken, roasted almonds and lemon zest 
- 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 Very Berry** 2 pancakes, white chocolate and hazelnut spread, blueberry coulis, **+2€** vanilla whipped mascarpone cream, blueberries and hazelnut crumble
- The Pistachic** 2 pancakes, rosemary-infused brown sugar, roasted apricots, **+2€** pistachio whipped mascarpone and pistachio tuile

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

Coffee by 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€**
- White Mocha** a shot of coffee, milk, white chocolate syrup **+1.50€**
- Matcha Latte** milk, matcha Anatae **+1€ NEW!**



 ALL LATTES ARE AVAILABLE ICED 

COLD

- Hibiscus Elderflower Iced tea** organic
- Ginger Lemonade** homemade
- Fresh Orange Juice** homemade
- 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