

◆ BREAKFAST TILL 12.00 ◆

BREAKFAST (till 12)

Breakfast 9.75

(can be ordered till 12.00)

Coffee, tea or cappuccino

Orange juice

bread with fried egg and cheese

Yogurt with fresh fruit

LUNCH SPECIALS

(white or brown bread)

Chef's specials

- Brioche omelet** (vega possible 🌿) 11
*brioche bread / omelet / bacon / cheddar /
spring onion / tomato / lettuce / chilli mayonnaise*
- Steak tartare** 12.50
*bread / beef tartare / shallot / capers / parsley /
mustard seed / egg cream / truffle mayonnaise*
- Fried eggs** (vega possible 🌿) 13.50
*sourdough / three eggs / cheese and / or ham
and / or bacon*
- Proeverij La Colline**  13.50
Choice:
Fish
lobster soup / sourdough / tuna salad / prawn croquette
Meat
tomato soup / sourdough carpaccio / beef croquette
Vega 🌿
soup of the season / sourdough caprese / cheese croquette

HIGH TEA (reservation only)

High Tea / 24.- p.p.

Inclusive a pot of tea

Sweets

*brownie, American pancake,
white chocolate parfait and
scones*

Savoury

*soup of the season, quiche,
sandwiches with smoked
salmon, carpaccio and avocado*

◆ LUNCH TILL 17.00 ◆

CROQUES

Croque monsieur (vega possible 🌿) grilled white bread / cheese / ham / sauces	7.75
Croque madame (vega possible 🌿) grilled white bread / cheese / ham / fried egg / sauce	8.25
Croque La Colline (vega possible 🌿) grilled white bread / cheese / ham / Gruyère cheese on top (French way)	9
Croque Caprese 🌿 grilled white bread / mozzarella / tomato / pesto / pesto mayonnaise	10

WRAPS

Wrap Pulled Chicken wrap / pulled chicken / little gem / tomato salsa / crunchy onion / chilli mayonnaise	14
Wrap halloumi 🌿  wrap / grilled halloumi / lettuce / guacamole / tomato salsa / walnut / balsamic	13.50
Wrap smoked salmon wrap / smoked salmon / cream cheese / lettuce / shallot / mustard-dill dressing	14

BAGUETTES

Baguette caprese 🌿 baguette / mozzarella / tomato / pesto / basil	12.50
Baguette tuna salad baguette / tuna salad / shallot / bell pepper / tomato / radish / capers / lettuce / tuna mayonnaise	12.75
Baguette Pulled Chicken baguette / pulled chicken / lettuce / crunchy onion / chilli mayonnaise	13.50

SANDWICHES (choice of white or brown bread)

Worstenbroodje (dutch specialty)	4.25
Croquettes beef sourdough / beef croquette, 2 pcs / mustard	11.75
Croquettes cheese 🌿 sourdough / cheese croquette, 2 pcs / chilli mayonnaise	13.50
Club sandwich sourdough / grilled chicken fillet / bacon / tomato / cucumber / fried egg / curry mayonnaise / chips	15.50
Club carpaccio white bread / thinly sliced beef carpaccio / rocket salad / zucchini / old cheese / truffle mayonnaise / chips	15.50
Smoking club sandwich white bread / smoked salmon / tuna salad / cucumber / lettuce / red onion / aioli / dill-lime mayonnaise / chips	15.50
Sandwich smoked salmon  sourdough / smoked salmon / cream cheese / shallot / mustard dill sauce / chips	16

◆ LUNCH & DINNER ◆

SOUPS

served with bread and homemade garlic butter

Tomato soup <i>tomato cubes</i>	8
Soup of the season <i>ask for it</i>	8
Onion soup <i>croutons</i>	8
Lobster soup <i>tartare of gamba</i>	9.50





SALADS

served with bread and homemade garlic butter

Salad halloumi  <i>mixed lettuce / grilled halloumi / peach / tomato / walnut / honey / balsamic dressing</i>	17
Salad Caesar <i>romaine lettuce / grilled chicken fillet / bacon / croutons / Parmesan cheese / caesar dressing</i>	18
Salad carpaccio  <i>mixed lettuce / thinly sliced beef carpaccio / tomato / shallot / seeds / parmesan cheese / truffle mayonnaise</i>	18
Salad Asian salmon <i>mixed lettuce / salmon sashimi / shallot / soy beans / wakame / furikake / ponzu</i>	18

◆ DINNER FROM 17.00 ◆

HAVE A GOOD START

Baguette  <i>homemade garlic butter</i>	7
Bread  <i>curry mayonnaise / aioli</i>	8.50
Bread platter   <i>baguette / bread / homemade garlic butter / tomato hummus / aioli</i>	13
Bread platter XXL <i>baguette / bread / focaccia / aioli / homemade garlic / tomato hummus / olives / charcuterie</i>	17.50
Oysters 2 pcs / 6 pcs / 12 pcs	9.75 / 24.50 / 42
Charcuterie	10.50

 = FAVOURITE  = VEGETARIAN

◆ DINNER FROM 17.00 ◆

C'EST LA VIE MENU

C'EST LA VIE MENU

Three course menu 37.50

Three course menu with choice
of every dish on our menu.


(some of our dishes with surcharge)

STARTERS

Quinoa 	9.50
<i>quinoa / green asparagus / feta / mustard vinaigrette</i>	
Spicy gamba	10
<i>bread / gamba / bell pepper / homemade spicy sauce</i>	
Steak tartare 	12.50
<i>bread / beef tartare / shallot / capers / parsley / tabasco / mustard seed / egg cream / truffle mayonnaise</i>	
JARcuterie (served in a jar)	13.50
<i>burrata / ventricina / truffle salami / parmaham</i>	
Carpaccio	14.25
<i>thinly sliced beef carpaccio / shallot / rocket lettuce / sundried tomato / old cheese / seeds / truffle mayonnaise</i>	
Sashimi trio	14.75
<i>salmon / coquille / tuna / wakame / furikake / wasabi</i>	

MAIN COURSES

Served with fries. Our "against waist policy":
would you like a small salad served with your
main course or not?

Daily dish	17.50
Hamburger	19.50
<i>brioche bread / beef hamburger / cheese / bacon / onion / tomato / lettuce / pickle / fried egg / curry mayonnaise</i>	
Tomato risotto 	20
<i>risotto / burrata / tomato salsa</i>	
Chicken satay	21
<i>chicken fillet / atjar / spring onion / crunchy onion / krupuk / satay sauce</i>	
Salmon	22.50
<i>salmon fillet / fennel / dill / white wine sauce</i>	
Spareribs	24
<i>spareribs / corn / coleslaw</i>	
Steak & Frites, the best steak in town! 	24
<i>beef / vegetables of the season / pepper sauce</i>	
Sea bass	23.50
<i>sea bass / fennel / dill / lobster sauce</i>	

 = FAVOURITE  = VEGETARIAN

◆ DINNER FROM 17.00 ◆

DINNER SPECIALS

Entrecote	27
<i>vegetables / cream of vegetables / jus de veau (surcharge 200 gr. 2.50 euro i.c.w. c'est la vie menu)</i>	
Lamsrack	36.50
<i>vegetables / cream of vegetables / honey thyme sauce (can't be ordered i.c.w. c'est la vie menu)</i>	
Ribeye	28
<i>vegetables / cream of vegetables / pepper sauce (surcharge 2.50 euro i.c.w. c'est la vie menu)</i>	
Coquille / Gamba / Buikspek	32
<i>green asparagus / cream of vegetables / lobster sauce (surcharge 5 euro i.c.w. c'est la vie menu)</i>	

DESSERTS

Ice cream	7
<i>3 scoops of ice cream: strawberry, caramel-seasalt, brownie, white chocolate, mango or vanilla with or without whipped cream</i>	
Pannacotta	7
<i>grilled peach / caramel / crumble</i>	
Strawberry Romanoff 	8.50
<i>strawberry / curd / wodka / meringue / vanilla ice cream</i>	
Coupe tiramisu	8.50
<i>coffee mousse / mocca ice cream / chocolate sauce / waffle</i>	
Chocolate dessert	10
<i>brownie / chocolate mousse / cookie-crumble-ijs / waffle</i>	
Cheese	14.50
<i>from our supplier Bourgondisch Lifestyle (surcharge 5 euro i.c.w. c'est la vie menu)</i>	

◆ KIDS ◆

LUNCH

Worstenbroodje	4.75
Bread & Fried egg	5.50
<i>bread / egg</i>	
Tomato soup	5.50
Croquette beef	6.75
<i>bread / croquette / mayonnaise</i>	
Croque monsieur	7
<i>grilled white bread / cheese / ham / sauce</i>	

DINNER

Tomato soup	5.50
Baguette	7
<i>herb butter</i>	
Poffertjes	7.50
<i>sugar / syrup</i>	
Frikandel / Croquette	8.50
<i>French fries</i>	
Spareribs	11
<i>French fries</i>	

DESSERT

Ice cream	6
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◆ YOUR OWN PLATEAU ◆

Choose three small snacks from our drinks menu
& we will make it a beautiful platter! / 21.-


BITES

Olives	4.50
Baguette	7
<i>baguette / homemade herb butter / aioli</i>	
Bread	8.50
<i>curry mayonnaise / aioli</i>	
Bread plank 	13
<i>baguette / bread / herb butter / aioli / curry mayonnaise</i>	
Bread plank XXL	17.50
<i>baguette / bread / focaccia / aioli / olives / homemade herb butter / curry mayonnaise / charcuterie</i>	
Young cheese	6.50
<i>mustard</i>	
Toast carpaccio	11.50
<i>5 pcs. / carpaccio / shallot / seeds / truffle mayonnaise</i>	
Toast salmon	11.50
<i>5 pcs. / smoked salmon / cream cheese / capers</i>	
Tortillachips La Colline 	9
<i>mozzarella / tomato salsa / crème fraîche / crème fraîche / guacamole / chilli sauce</i>	
Tortillachips con carne	13.50
<i>minced meat / jalapeños / mozzarella / tomato salsa / guacamole / chilli sauce</i>	
Frikandelletjes	8.25 / 15.50
<i>8 or 16 pcs. / mayonnaise</i>	
Chickenwings	8.25 / 15.50
<i>8 or 16 pcs. / chilli sauce</i>	
Cheese spring rolls	8.25 / 15.50
<i>8 or 16 pcs. / chilli sauce</i>	
Onion rings	8.25 / 15.50
<i>8 or 16 pcs. / aioli</i>	
Cauliflower bites	8.25 / 15.50
<i>8 or 16 pcs. / curry mayonnaise</i>	
Bitterballen	8.25 / 15.50
<i>8 or 16 pcs. / mustard</i>	
Snack assortment	8.25 / 15.50
<i>8 or 16 pcs. / mini snacks / mayonnaise</i>	
Crunchy prawns 	9.50 / 18
<i>8 or 16 pcs. / chilli sauce</i>	
Charcuterie	10.50
Oysters 2 pcs. / 6 pcs. / 12 st	9.75 / 24.50 / 42
Cheese Bourgondisch Lifestyle	14.50
Plateau La Colline	21
<i>toast salmon, 2 pcs. / toast carpaccio, 2 pcs. / baguette / dippers / charcuterie / young cheese / mustard / bitterballen, 4 pcs. / nuts mix</i>	
Crispy plateau	27.50
<i>spring rolls, 6 pcs. / crunchy prawns, 6 pcs. / chickenwings, 6 pcs. / onion rings, 6 pcs.</i>	

HOT DRINKS

No cow's milk?

We also serve oat, soy or cocos milk

Coffee solo / double	3 / 4.90
Cappuccino solo / double	3.30 / 5.20
Espresso solo / double	3 / 5
Espresso Macchiato	3.20
Café au lait	4
Latte Macchiato	4
Chai Tea Latte	4.50
Dirty Chai	5
Flat white	5.50
Coffee & Syrup	5.50
<i>choice of: caramel, vanilla, hazelnut or white chocolat / whipped cream</i>	
Coffee & Liqueur 	7.90
<i>choice of: Irish, Spanish, French or Italian / whipped cream</i>	
Tea Pickwick	3
<i>Master Selection</i>	
Fresh tea	3.90
<i>ginger, mint or liquorice</i>	
Hot chocolate	4
<i>whipped cream</i>	+0.50

◆ PASTRY & COFFEE ◆

Take a look in our pastry display case.

Choice of pastries from
Christian Chocolaterie Patisserie

SEASON

Iced coffee	5.50
<i>whipped cream</i>	+0.50
Gluhwein	5
Sangria 	
<i>0.75 ltr / 1.5 ltr</i>	17.50 / 27.50
<i>red / white / rosé / prosecco</i>	

SAP / SMOOTHIES

Fresh orange juice	4.75
Fresh orange juice & yogurt 	5.25
Strawberry / banana	6.25
Mango / passion fruit	6.25

SOFT DRINKS

Soft drinks, assortment	from 3.40
Double Dutch	3.40
<i>Indian Tonic, Ginger Beer, Ginger Ale, Pink Grapefruit soda</i>	
Lipton Ice Tea	3.40
<i>Sparkling, Green</i>	

 = FAVORITE


SPRITZ

Aperol Spritz	7.75
Winter Aperol Spritz 	7.75
Limoncello Spritz	7.75

◆ COCKTAIL NIGHT ◆

On saturday cocktails for 8.-
(except Pornstar big size)


COCKTAILS

Pornstar Martini normal / big passion fruit / vanilla liqueur / wodka	9.75 / 16
Sex on the beach peach liqueur / cranberry / fresh orange juice / wodka / grenadine	9.75
Espresso Martini espresso / coffee liqueur / wodka	9.75
Balon 43 	9.75
Licor43 / sparkling water / lime juice	
Mojito rum / sparkling water / lime juice / mint	9.75
Split 43 yogurt liqueur / Licor43 / fresh orange juice / milk	10.50
Berlin Mule Jagermeister / ginger beer	9.75
Hazel's Dream Frangelico / Baileys / coffee liqueur / milk	10.50
Dirty Shirley Temple 	9.75
wodka / 7-up / ginger ale / grenadine	
Crème Brûlée Martini Licor43 crème brûlée / wodka / triple sec / milk	10.50
Madeleine Cointreau / amaretto / pineapple juice	9.75
Mimosa Cointreau / prosecco / fresh orange juice	7
Bellini peach pulp / prosecco	7

COCKTAILS ALC. FREE

Nojito 0.0% lime / mint / sparkling water / sugar syrup	8
Virgin on the beach 0.0% peach syrup / cranberry juice / fresh orange juice / grenadine	8
Paloma 0.0% grapefruit / lime / sparkling water	8

GIN & TONIC

Bombay Sapphire lime / liquorice / Double Dutch Indian Tonic	11
Hendrick's cucumber / Double Dutch Indian Tonic	12.50
G&T Strawberry 	11.50
Pink gin / strawberry / Double Dutch Indian Tonic	

GIN & TONIC ALC. FREE

G&T 0.0% choice of strawberry, forest fruit, passion fruit, lime or cucumber / Double Dutch Indian Tonic	11.50
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SPARKLING WINE

- Cielo | Prosecco | Italië** 6 / 29
fresh / fruity
- Mont Marcal | Cava | Spain**  7.75 / 35
notes of citrus / dry / fresh
- Wolfberger Crémant D'Alsace | Frankrijk** 39
brut / dry / fruity

WIJN

WHITE / dry

- Domaine Astruc | Sauvignon Blanc | France** 6 / 29
fresh / pineapple / vibrant
- Pascaline | Chardonnay | France** 6 / 29
floral / apricot / almond
- San Marzano | Pinot Grigio | Italy** 6.50 / 31.50
pear / peach / rich yet fresh taste
- Valmoro | Verdejo | Spain** 7 / 34
lime / pear / grapefruit / fresh
- Kessler The Daily August | Riesling | Germany** 45
aged in stainless steel tanks / fruity / juicy / light
- Le Plan Vermeersch | Viognier | France** 50
rich intense flavor / lots of exotic fruit / characteristic floral aroma
- El Pacto | Rioja Blanco | Spain** 60
8 months of aging in oak barrels / notes of hay, cream, and pastry

WHITE / sweet

- El Caliè Mosto d'uva | Moscato | Italy** 6 / 29
sweet / candied fruit / lightly sparkling
- La Maison | Moelleux | France** 6 / 29
sweet / fresh

RED

- Domaine Astruc | Grenache | France** 6 / 29
blend of grenache, merlot, syrah / dark fruit / rich
- Allegranza | Tempranillo | Italy**  6.50 / 32.50
full-bodied / fruity / exotic spices
- Philibert du Charme | Cabernet Merlot | France** 7 / 34
cherries / blackberries / full-bodied / very powerful
- Zenato Ripassa della Valpolicella | Italy** 45
corvina, rondinella, and oseleta grapes / deep ruby red color / intense and elegant flavors of plums, mocha, candied figs, sweet spices / hint of cocoa
- Vina Cubillo Tinto Crianza | Spain** 50
aged in oak for 36 months / elegant, medium-bodied red wine / aromas of red fruit, spices, minerals
- Chateaufneuf du pape Mauciol rouge | France** 80
60% grenache, 15% syrah, 15% mourvèdre, 10% cinsault / intense ruby red / rich aromas of black fruit and spices

ROSÉ

- Domaine Astruc | Grenache | France** 6 / 29
grenache, syrah / fresh acidity / red fruit
- Ambroise Cabernet d'Anjou | Cabernet | France** 6 / 29
cabernet franc / semi-sweet / fruity

BEER (DRAFT)

Heineken Pilsener <i>from</i>	2.75
Brand Pilsener <i>from</i>	3.50
Erdinger Weissener	5.75 / 7.75
Blonde Oss	6
Texels wisseltap	6
Oedipus wisseltap	6
't IJ wisseltap	6
La Chouffe	6.50

BEER SPECIALS (BOTTLE)

WHITE / WEISSEN

Uiltje wit 	5.50
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BLOND

La Trappe Blond	6.50
Duvel 666	6.50
Duvel	6.75

AMBER / ALE / IPA

Palm	5
Uiltje Bird of Prey 	6
La Trappe Isid'or	6.50

DOUBLE

Grimbergen Dubbel	6
La Trappe Dubbel	6
LeFort Dubbel	6.50

TRIPLE

La Trappe Tripel	6.50
LeFort Tripel	6.50
Gouden Carolus Tripel	6.75


QUADRUPLE

La Trappe Quadrupel	6.75
St. Bernardus Abt 12	6.75
Gouden Carolus Whisky Infused	6.75

FRUIT/RADLER

Amstel Radler	5.75
Liefmans Fruitesse 	5.75
La Chouffe Cherry	6.50
Corona	6
Desperados	6

ALC. FREE / ALC. LOW

Amstel Radler 0.0	5
Heineken 0.0	5
Erdinger Alc. Frei 0.4%	5
't IJ Vrijwit 0.5%	5.50
Liefmans Fruitesse Alcoholvrij	5.50
Uiltje Bird of Prey 0.2%	6
La Trappe Nillis 	6