

START THE DAY WITH...

Available until 12:00

A Brabant Breakfast	11
<i>cup of coffee, tea or cappuccino / glass of fresh orange juice / white bread with fried egg and cheese / Brabant sausage roll</i>	
American Pancakes	9
<i>fresh fruit / maple syrup</i>	

LUNCH SPECIALS

Choice of white or brown bread, unless stated otherwise

Brabant sausage roll	4.50
Brioche Omelette (also available vegetarian 🌿)	12.50
<i>brioche bun / omelette / bacon / cheddar / spring onion / tomato / lettuce / chili mayonnaise</i>	
Brioche mushroom	12.50
<i>brioche bun / garlic mushrooms / arugula / aged cheese / truffle mayonnaise</i>	
Uitsmijter	14
<i>(Dutch-style open-faced egg sandwich, also available vegetarian 🌿) sourdough bread / 3 eggs / cheese and/or ham and/or bacon</i>	
Uitsmijter carpaccio	18
<i>sourdough bread / 3 eggs / beef carpaccio / arugula / Parmesan cheese / sun-dried tomato / truffle mayonnaise</i>	
La Colline tasting plate	14
<i>Choose from:</i>	
Fish	
<i>lobster soup / sourdough with tuna salad / half baguette with shrimp croquette</i>	
Meat	
<i>tomato soup / sourdough with carpaccio / half baguette with beef croquette</i>	
Veggie 🌿	
<i>forest mushroom soup / sourdough with brie / half baguette with cheese croquette</i>	

CROQUES (TOASTED BREAD)

Monsieur (also available vegetarian 🌿)	8.25
<i>white bread / cheese / ham / La Colline sauce</i>	
Madame (also available vegetarian 🌿)	8.75
<i>white bread / cheese / ham / fried egg / La Colline's toast sauce</i>	
La Colline (also available vegetarian 🌿) 	9.50
<i>white bread / cheese / ham / gratinated Gruyère cheese / La Colline's special sauce</i>	
Goat cheese 🌿	8.50
<i>brown sourdough / goat cheese / caramelized onion / honey</i>	

PANINI

BBQ chicken 	12.50
<i>panini / pulled chicken / tomato salsa / bbq-sauce</i>	
Tuna melt	12.50
<i>panini / tuna salad / red onion / pickles / cheddar / curry mayonnaise</i>	

LUNCH

WRAPS

Pulled chicken	14.50
<i>wrap / pulled chicken / lettuce / red onion / pickles</i>	
Salmon	14
<i>wrap / smoked salmon / cream cheese / lettuce / shallot / mustard-dill dressing</i>	
Goat cheese  	14
<i>wrap / goat cheese / lettuce / grilled vegetables</i>	

BAGUETTES

Brie 	12.50
<i>baguette / brie / walnut / honey</i>	
Filet Americain 	14.50
<i>baguette / filet americain (raw beef spread) / pickles / boiled egg / shallot / chili sauce</i>	
Carpaccio	14.50
<i>baguette / carpaccio / shallot / seed mix / aged cheese / truffle mayonnaise</i>	
Tuna salad	13.50
<i>baguette / tuna salad / shallot / bell pepper / tomato / radish / capers / lettuce / tuna mayonnaise</i>	
Pulled chicken	14.50
<i>pulled chicken / lettuce / crispy onions / chili mayonnaise</i>	

SANDWICHES

Choice of white or brown bread, unless stated otherwise

Club tuna 	15.50
<i>toasted white bread / tuna salad / red onion / pickles / cheddar / curry mayonnaise</i>	
Club sandwich	16
<i>sourdough / grilled chicken breast / bacon / lettuce / tomato / cucumber / fried egg / crisps / curry mayonnaise</i>	
Club carpaccio	16
<i>toasted white bread / thinly sliced beef carpaccio / arugula / zucchini / aged cheese / crisps / truffle mayonnaise</i>	
Smoked salmon 	16.50
<i>sourdough / smoked salmon / cream cheese / shallot / crisps / mustard-dill sauce</i>	
Halloumi 	12
<i>sourdough / guacamole / arugula / halloumi / eggplant / seed mix / balsamic cream / honey</i>	
Croquette beef	12.50
<i>sourdough / 2 beef croquettes / coarse mustard</i>	
Croquette cheese 	14
<i>sourdough / 2 cheese croquettes / chili mayonnaise</i>	
Croquette shrimp	16.50
<i>sourdough / 2 shrimp croquettes / curry mayonnaise</i>	

LUNCH

SOUPS

With bread and homemade herb butter

Tomato soup <i>chunky tomato</i>	8
Seasonal soup <i>ask your host / hostess</i>	8
Wild mushroom soup <i>beech mushrooms</i>	8
Lobster soup <i>tartare of shrimp and rouille</i>	9.50

SALADS

With bread and homemade herb butter

Goat cheese  <i>mixed greens / grilled vegetables / warm goat cheese / seed mix / lemon dressing</i>	18.50
Caesar <i>little gem lettuce / grilled chicken breast / bacon strips / croutons / Parmesan cheese / Caesar dressing</i>	18.50
Carpaccio  <i>mixed greens / thinly sliced beef carpaccio / tomato / shallot / seed mix / Parmesan cheese / truffle mayonnaise</i>	18.50
House-marinated salmon <i>mixed greens / house-marinated salmon / shallot / edamame / cucumber / wakame / furikake</i>	18.50

MAIN DISHES FOR LUNCH

Served with fries, salad available on request to avoid food waste

Shakshuka   <i>garlic bread / bell pepper / tomato / garlic / egg / feta</i>	20
Hamburger La Colline <i>brioche bun / beef burger / tomato / lettuce / shallot / pickle / egg / bacon / cheddar / curry mayonnaise</i>	20.50
Hamburger truffle <i>brioche bun / beef burger / caramelized onion / aged cheese / arugula / truffle mayonnaise /</i>	22.50
Chicken Satay <i>choice bread or fries chicken fillet / pickled vegetables (atjar) / spring onion / crispy onion / prawn crackers / satay sauce</i>	22.50
Steak & Fries  <i>flat iron steak / vegetable garnish / pepper sauce</i>	25

HIGH TEA

Served in a sweet and savoury round, including a pot of tea

Savory round: tomato soup, quiche,
sandwiches with smoked salmon, carpaccio and avocado

Sweet round: brownie, American pancake, cheesecake,
chocolate mousse, scones with double cream and jam

25.- per person / available by reservation only / vegetarian also available.

DINNER

SHAREABLE DISHES

Baguette 	7.00
<i>homemade herb butter / aioli</i>	
Toast carpaccio	11.50
<i>5 pcs. / carpaccio / shallot / seed mix / truffle mayonnaise</i>	
Toast salmon	11.50
<i>5 pcs. / smoked salmon / cream cheese / capers</i>	
Bread platter  	13
<i>baguette / break bread / curry mayonnaise / homemade herb butter / aioli</i>	
Bread platter XL	17.50
<i>baguette / break bread / focaccia / aioli / curry mayonnaise / homemade herb butter / olives / charcuterie</i>	
Oysters from 2 pcs.	from 9.75
Charcuterie	11
<i>various types of ham and sausage</i>	

SOUPS

With bread and homemade herb butter

Tomato soup	8
<i>chunky tomato</i>	
Seasonal soup	8
<i>ask your host / hostess</i>	
Wild mushroom soup	8
<i>beech mushrooms</i>	
Lobster soup	9.50
<i>tartare of shrimp and rouille</i>	

STARTERS

Meatballs	10
<i>tomato sauce / crispy onions</i>	
Steak Tartare 	14.50
<i>beef tartare / shallot / apple capers / parsley / Tabasco / mustard seeds / egg yolk cream / truffle mayonnaise / bread</i>	
Carpaccio	14.50
<i>thinly sliced beef carpaccio / shallot / arugula / sun-dried tomato / aged cheese / seed mix / truffle mayonnaise</i>	
Spicy prawns	12.50
<i>prawns / bell pepper / homemade spicy sauce / bread</i>	
 Also te be ordered as a main dish	25
House-marinated salmon	11.50
<i>house-marinated salmon / shallot / edamame / cucumber / wakame / furikake / ponzu / wasabi</i>	
Grilled halloumi 	9.50
<i>eggplant / halloumi / sun-dried tomato / garlic oil</i>	
Burrata with grilled seasonal vegetables 	11.50
<i>burrata / grilled seasonal vegetables / arugula / balsamic cream</i>	
Mushroom Toast 	9
<i>garlic mushrooms / toast</i>	

DINNER

SALADS

With bread and homemade herb butter

Goat cheese 	18.50
<i>mixed greens / grilled vegetables / warm goat cheese / seed mix / lemon dressing</i>	
Caesar	18.50
<i>little gem lettuce / grilled chicken breast / bacon strips / croutons / Parmesan cheese / Caesar dressing</i>	
Carpaccio 	18.50
<i>mixed greens / thinly sliced beef carpaccio / tomato / shallot / seed mix / Parmesan cheese / truffle mayonnaise</i>	
House-marinated salmon	18.50
<i>mixed greens / house-marinated salmon / shallot / edamame / cucumber / wakame / furikake</i>	

MAIN COURSES

Served with fries, salad available on request to avoid food waste.

Schnitzel	18
<i>breaded pork fillet / vegetable garnish / pepper sauce</i>	
Beef Stew	20
<i>slow-cooked beef stew / vegetable garnish</i>	
HamBurger La Colline	20.50
<i>brioche bun / beef burger / tomato / lettuce / shallot / pickle / egg / bacon / cheddar / curry mayonnaise</i>	
HamBurger truffle	22.50
<i>brioche bun / beef burger / caramelized onion / aged cheese / arugula / truffle mayonnaise</i>	
Chicken Satay	22.50
<i>chicken fillet / pickled vegetables (atjar) / spring onion / crispy onion / prawn crackers / satay sauce</i>	
 XXL Chicken satay	per skewer +5
Spareribs	25
<i>choice of sweet or spicy / tender ribs / corn on the cob / coleslaw</i>	
Steak & Fries 	25
<i>flat iron steak / vegetable garnish / pepper sauce</i>	
Tournedos	38
<i>beef tenderloin, 150 grams / vegetable garnish / veal jus</i>	
 XXL Surf & Turf	+5
Mixed grill meat	25
<i>chicken skewer / Livar bacon / flat iron steak / coleslaw / veal jus</i>	
 XXL Mixed grill meat	extra sparerib +7.50
Mixed grill vis	25
<i>salmon / cod / prawn / lobster jus</i>	
 XXL Mixed grill fish	extra tuna steak +7.50
Cod	22.50
<i>cod fillet / vegetable garnish / oven-baked / herb sauce</i>	
Salmon Fillet	24
<i>salmon fillet / vegetable garnish / chef's sauce</i>	
Dover Sole à la Meunière	40
<i>whole Dover sole (not filleted) / butter / lemon / parsley</i>	
Shakshuka  	20
<i>garlic bread / bell pepper / tomato / garlic / egg / feta</i>	
Pasta truffle 	20
<i>mushrooms / arugula / Parmesan cheese / truffle cream</i>	

DINNER

DESSERTS

Ice cream sundae	7.50
<i>3 scoops of your choice: strawberry, stroopwafel, brownie, Cookie Dough, citrus, or vanilla, with or without whipped cream</i>	
Peché Melba	9
<i>vanilla ice cream / peach parfait / raspberry sauce / almond</i>	
Chocolate Dessert	8.50
<i>chocolate mousse / brownie / white chocolate ice cream / KitKat crumble</i>	
Cheesecake	9
<i>cheesecake / red fruit / raspberry sauce</i>	
Cheese	14.50
<i>from our supplier Bon Fromage in Heesch</i>	

COFFEE & LIQUEUR

Coffee & Liqueur 	8
<i>choose from: Irish, Spanish, French, or Italian / whipped cream</i>	