

DESSERTS

Dame blanche <i>vanilla ice cream • crispy wafer • chocolate sauce</i>	8.50
Crème brûlée <i>a classic</i>	8.50
Cheesecake <i>cheesecake • red berries • whipped cream</i>	9
Scroppino <i>refreshing scroppino • lemon • prepared the classic way</i>	9
Strawberry romanoff <i>strawberry mousse • fresh strawberries • vanilla ice cream</i>	9.50
Chocolate dessert <i>white chocolate ice cream • mini lava cake • chocolate ganache</i>	9.50
Scoop of ice cream <i>1 scoop • 3.25 / 2 scoops • 6.50 / 3 scoops • 9.75</i> <i>choice of: lemon • strawberry • mango • brownie • vanilla • cookie • white chocolate • pistachio • amarena cherry</i>	3.25
Cheese <i>a delicious selection of cheeses from our supplier Bon Fromage</i>	14.50

AT LA COLLINE

ENJOY GREAT DEALS

A cup of coffee before 12 PM for 2.25

Cocktail on Saturday for 8.-

YOU CAN ENJOY A DRINK WITH FRIENDS

You can enjoy unlimited drinks for 2 hours starting at 22.- per person, including a snack board upon arrival. Or choose a drink of your choice.

JOIN OUR LOYALTY PROGRAMME

Sign up for our loyalty programme by scanning the QR code.
Need a hand? We're happy to help.



ENJOY A DELICIOUS HIGH TEA

Catch up while enjoying flavorful sweet and savory dishes, of course with a nice pot of tea. | 25.- per person.
Reservation only!

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MENU



TO START

Rustic bread roll 	8
homemade herb butter • aioli	
Bread board	13
rustic roll • serrano ham • focaccia • olives • homemade herb butter • aioli	
Pata negra	13
50 grams • 48-month aged	
Bruschetta	15
2x carpaccio • 2x salmon • 2x tomato	
Oysters	from 3.50
mignonette • lemon • 3.50 each / 6 pcs for 20 / 12 pcs for 39	

SOUPS

Tomato soup	8.25
tomato chunks	
Soup of the season	8
ask your host/hostess	
French onion soup	8.50
cheese crouton	
Lobster bisque	9.75
shrimp tartare and rouille	

To share

A selection of our starters to enjoy together.
The platter is served with bread and a dip.
Order from 2 people • 22.50 per person

STARTERS

Spicy shrimp	13.25
homemade shrimp sauce • spring onion • bread	
Beef tataki	13.50
grilled flat iron steak • spring onion • sweet & sour onion • sesame vinaigrette • Japanese mayo	
Vitello tonnato	13.75
capers • arugula • tuna mayo	
Steak tartare	14.25
classic French style • poached egg	
Carpaccio	14.50
beef carpaccio • arugula • Parmesan cheese • sun-dried tomato • pine nuts • truffle mayo	
Burrata 	14.50
burrata • tomato tapenade • sun-dried tomato • basil • balsamic	
Tuna tataki	16
wakame • edamame • furikake • Japanese mayo	

SIDE DISHES

Fresh side salad	1.50
Sweet potato fries	5.75
Parmesan cheese • truffle mayo	
Small caesar	5.25
Parmesan cheese • croutons • Caesar dressing	
Warm seasonal vegetables	5.50
a varying selection of seasonal vegetables	

SALADS

Served with bread and house herb butter	
Burrata 	18.50
field greens • grilled peach • pine nuts • cherry tomato • honey • balsamic	
 serrano ham	+3
Caesar	18.75
romaine lettuce • grilled chicken breast • bacon • croutons • Parmesan cheese • Caesar dressing	
Oriental tuna	19.50
romaine lettuce • grilled tuna • tuna salad • lettuce • wakame • furikake • edamame beans • sesame • Japanese mayo	
Beef tataki	19.50
romaine lettuce • sweet & sour onion • spring onion • edamame beans • cucumber • sesame vinaigrette • Japanese mayo	

MAIN COURSES

Served with fries.

Fish

Catch of the day	market price
ask your host/hostess	
Spicy shrimp	24.50
homemade shrimp sauce • salsa • bread for dipping	
Salmon fillet	24.50
pan-seared, skin on • seasonal vegetables • shrimp sauce	
Tuna steak	29.50
oriental vegetables • furikake • lobster jus	

Meat

Plat du jour	17.50
delicious dish of the day, ask your host/hostess	
Schnitzel	18.50
seasonal vegetables • pepper sauce	
Hamburger	20
brioche bun • romaine lettuce • bacon • tomato • cheddar • onion • pickle • ketchup	
 pulled chicken	+4.50
Chicken satay	22.50
chicken breast • prawn crackers • bean sprouts • spring onion • crispy onion • sweet & sour onion • satay sauce	
Steak	26
180g flat iron steak • seasonal vegetables • béarnaise sauce	
Tournedos	35
180g • seasonal vegetables • green asparagus • jus	
 Surf & turf	shrimp +5
Rack of lamb	35
seasonal vegetables • green asparagus • jus	

Vegetarian

Shakshuka	20.50
tomato • egg • salsa • feta • bread for dipping	
Falafel burger	22
romaine lettuce • tzatziki • cucumber • tomato • sweet & sour onion • feta	
Burrata	23.50
grilled vegetables • tomato • bread	

Do you have any allergies?

Let us know, we'll look at the possibilities together.