

3 courses menu

Weekly changing 3 courses menu

€ 24.50

City meals

Stadshap "De Vooruitgang" 11.00

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Stadshap "Markt" 13.00

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Stadshap "Eindhoven" 15.00

See our black boards or ask our staff

STARTERS

Carpaccio **10.50**

*Beef tenderloin carpaccio with Parmesan cheese, capers, red onion and pine nuts
Choice of balsamic dressing or truffle mayonnaise*

Caesar salad **9.50**

Classic Caesar salad with grilled chicken fillet, Romaine lettuce, croutons, Parmesan cheese, anchovies, egg and genuine Caesar dressing

Salmon wrap **8.00**

Wrap slices filled with smoked salmon and dill-crème fraîche garnished with capers, head lettuce, cucumber, tomato, red onion and yoghurt dressing

Salad of fried brie (veg.) **8.50**

Mixed salad with softly fried brie, mushrooms, cucumber, tomato, red onion, pine nuts and vinaigrette

Thai beef **9.50**

Carved chuck tender of beef marinated Thai style presented on a salad of head lettuce, podded peas, spring onions and horseradish

Vegetable quiche (veg.) **6.50**

Quiche cooked traditional style with zucchini, sundried tomatoes, olives and pine nuts

King prawn dish (5 pieces)	10.50
<i>King prawns in spicy garlic oil, served with bread</i>	
Bread with spreads; herb butter, tapenade and aioli	4.20
Bread with herb butter	3.80

SOUPS

Tomato soup (veg.)	4.50
<i>Italian tomato soup with croutons</i>	
Chef's soup	5.50
<i>Changing soup chosen by the chef, please consult with the staff</i>	
Soto ayam	7.50
<i>Classic dish of oriental chicken broth with cassava crackers, a generous filling of chicken meat, egg, bean sprouts and spring onions</i>	

Grand salads

Salad of fried brie (veg.)	11.50
<i>Mixed salad with softly fried brie, mushrooms, cucumber, tomato, red onion, pine nuts and vinaigrette</i>	
Caesar salad	13.50
<i>Classic Caesar salad with grilled chicken fillet, Romaine lettuce, croutons, Parmesan cheese, anchovies, an egg and genuine Caesar dressing</i>	

Our grand salads are served with bread or fries

MAIN DISHES

Baby soles	19.50
<i>Pan-fried in butter, served with fries, mixed salad and remoulade sauce</i>	
King prawn dish (8 pieces)	18.50
<i>King prawns in spicy garlic oil, served with fries and mixed salad</i>	
Salmon fillet	17.50
<i>With baby potato salad, mango-chilli sauce and green vegetables</i>	
Portobello burger (veg.)	16.50
<i>Burger of red lentils with pickled cucumber, tomato chutney, little gem, a Portobello-"bun", red onion, spicy cocktail sauce and fries</i>	
Parmigiana (veg.)	17.50
<i>Oven dish from southernmost Italy made of eggplant, zucchini, tomato and buffalo Mozzarella, topped with pomodori sauce and served with bread</i>	
Saté	15.50
<i>Chicken saté with pickled vegetables, fried onions, prawn crackers, mixed salad, fries and of course saté sauce</i>	
Beefsteak	18.00
<i>Grilled beefsteak with green vegetables, fries and choice of pepper-, mushroom- or red port sauce</i>	

Pork fillet	17.50
<i>Filled with goat cheese and wrapped in Serrano ham, served with fries, vegetables of the day and honey-thyme sauce</i>	
Beef tenderloin tips	18.50
<i>Sautéed beef tenderloin tips with vegetables of the day, fries and fried mushrooms or sauce at choice</i>	
Spare-ribs	16.50
<i>Home-marinated spare-ribs with fries, mixed salad and garlic sauce</i>	
Mixed Grill	20.50
<i>Mixed grill of chicken fillet, pork fillet, beefsteak and spare-ribs with fries, mixed salad, garlic sauce and cocktail sauce</i>	

DESSERTS

Cheesecake	6.50
<i>Home-made cheesecake with fruit coulis and whipped cream</i>	
Dutch tiramisu	7.00
<i>Tiramisu made of chocolate-dipped almond cookies, mascarpone, eggnog and whipped cream</i>	
Willy Wonka	5.50
<i>Our home-made chocolate cake with whipped cream, famous in and around Eindhoven</i>	
Eindhoven puff	5.50
<i>Dame Blanche; puff with vanilla ice cream, hot chocolate sauce and whipped cream</i>	
Sorbet	7.00
<i>with fresh fruit, 3 scoops of sorbet ice cream and whipped cream</i>	
Children's ice cream	3.00
<i>With a nice surprise</i>	
Ice Fondue	12.50
<i>Make your own dessert with the help of liquid nitrogen, fresh fruit and several dips. A spectacular experience!! (Minimum of 2 persons)</i>	

Our ice creams are made without artificial colourings or aromas.

DRINKS

COFFEE/TEA

Tea (various flavours)	2.10
Fresh mint tea	2.80
Coffee	2.30
Large coffee	3.80
Espresso	2.30
Cappuccino	2.40
Large cappuccino	3.90
Café Latte	2.40
Latte Macchiato	2.50
Hot Chocolate milk with whipped cream	2.90

COFFEE

The Vooruitgang Coffee	4.70
Coffee with the taste of chocolate with whipped cream	
Caramel Macchiato	4.30
Latte Macchiato with the taste of caramel	
Flavoured Creamy Cappuccino	3.80
Cappuccino with choice of chocolate, caramel, cinnamon or almond taste	
Flavoured Latte	3.00
Café Latte with choice of chocolate, caramel, cinnamon or almond taste	

STRONG COFFEE

Spanish Coffee with licor 43 and whipped cream	6.70
Irish Coffee with Irish whiskey, sugar and whipped cream	6.70
Jamaican Coffee with Tia Maria and whipped cream	6.70
French Coffee with Cointreau and whipped cream	6.70
Italian Coffee with Disaronno Amaretto and whipped cream	6.70
Famous Coffee with The Famous Grouse and whipped cream	6.70
DOM Coffee with DOM Benedictine and whipped cream	6.70

LIQUORS

Several liquors

from **4.50**

COGNAC

Remy Martin VSOP, Courvoisier VS, Calvados Père Magloire Fine

from **5.00**

WHISKEY

The Famous Grouse, Jack Daniels and several other whiskeys

from **4.50**

WINES

HOUSE WINES

WHITE

Lavila Blanc (Gascogne, Frankrijk)
Ugni Blanc, Colombard en Gros Manseng

glass 3.00
bottle 15.00

Von der Leyen Zeller Grafschaft Rivaner
(Moezel, Duitsland) Rivaner

glass 3.00
bottle 15.00

Lavila Chardonnay (Languedoc, Frankrijk)
Chardonnay

glass 3.60
bottle 18.00

ROSÉ

Lavila Rosé (Languedoc, Frankrijk)
Cinsault, Grenache en Syrah

glass 3.00
bottle 15.00

Maison Virginie Rosé (Languedoc, Frankrijk)
Cinsault, Merlot en Syrah

glass 3.60
bottle 18.00

RED

Lavila Rouge (Languedoc, Frankrijk)
Grenache, Carignan en Merlot

glass 3.00
bottle 15.00

Bodegas Ramón Roqueta Tempranillo Oaked
(Catalunya, Spanje) Tempranillo en Cabernet Sauvignon

glass 3.60
bottle 18.00

SPARKLING

Laurent-Perrier Brut (Champagne, Frankrijk)
Chardonnay, Pinot Noir en Pinot Meunier

bottle
59.50

La Tordera Prosecco Frizzante (Veneto, Italië)
Prosecco

24.50

Conde de Caralt Cava Brut (Penedès, Spanje)
Macabeo, Parellada en Xarel-lo

26.50

SPECIAL WINES

WHITE WINES

Casa Santos Lima Quinta da Espiga Branco **20.50**
(Estremadura, Portugal)
Fernão Pires, Vital, Arinto, Seara Nova, Sauvignon e.a.

Simonsig Estate Chenin Blanc (Stellenbosch, Zuid-Afrika) **21.75**
Steen

Viu Manent Chardonnay (Colchagua Vallei, Chili) **23.00**
Chardonnay

Tenuta Sant'Antonio Soave (Veneto, Italië) **25.00**
Garganega, Trebbiano en Chardonnay

RED WINES

Picco del Sole Aglianico (Campania, Italië) **20.50**
Aglianico

Dão Sul Quinta de Cabriz Tinto (Dão, Portugal) **22.00**
Afrocheiro, Tinta Roriz en Touriga Nacional

Viu Manent Carmenère (Colchagua Vallei, Chili) **23.00**
Carmenère

Barón de Ley Club Privado (Rioja, Spanje) **26.00**
Tempranillo

INFORMATION

Have you enjoyed your meal and do you want
somebody else to enjoy it to?

Please give them an ETENBIJ-card!

Would you like some more information? Please enquire with the staff!

Online reservations can be made on
www.de-vooruitgang.nl

Stadscafé-Restaurant De Vooruitgang is part of
ETENBIJ.NL

