

Beers

Draught beer

Heineken 25 cl	3
Heineken 50 cl	5

Bottled beers

Wieckse Witte	5
Affligem Blond	5
Affligem Dubbel	5
Affligem Trippel	5
Duvel	5
Corona	5
Amstel Radler 2.0	3
Heineken 0.0 (alcohol-free)	3

Local beers

Eindhoven '40 Watt'	5
Eindhoven's seasonal	5

Whisky

Blended

Jameson	6
Johnnie Walker	6

Single Malt

Glenfiddich	7
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Bourbon

Jack Daniels	6
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Digestives

Cognac

Remy Martin V.S.O.P	7
Hennessy	8

Local Digestive

Lucky Bastard Bierbrand	7
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Gin

Gordons Dry Gin	5
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Local Gins

Orion Gin Giant Green	6
Orion Dry Gin Classic	6

Hot Beverages

Coffee	3.25
Espresso	3.25
Cappuccino	4
Caffè latte	4
Double espresso	4
Latte macchiato	4
Hot chocolate	4

Special coffee

Irish coffee	9
Spanish coffee	9
French coffee	9
Eindhovense coffee	9

Pot of tea

Earl Grey - Spring Darjeeling -	4
Jasmine Gold - Green Dragon -	
Sweet Berries - Cream Orange	

Soft Drinks

Coca Cola	3.25
Coca Cola zero	3.25
Fanta	3.25
Sprite	3.25
Cassis	3.25
Ice Tea	3.25
Chocolate milk	3.25
Bitter lemon	3.25
Tonic	4

Water

Still or Sparkling 25 cl	3.25
Still or Sparkling 75 cl	7

Fruit juices

Orange juice	3.25
Apple juice	3.25

Sandton Eindhoven Centre

Food & Drinks



SANDTON
HOTELS

Menu

Croque Monsieur (toasted ham and cheese sandwich) with tomato ketchup 7.5

Sandwich of your choice (V) 7.5
ham - cheese - smoked chicken

Beef carpaccio 15

Soup of the day with bread and butter 7.5

Caprese salad 15

Caesar salad 15
Romaine lettuce, anchovies, bread croutons, crispy bacon, Parmesan (V)
with grilled free-range chicken 20

Sandton Hamburger, onion, lettuce, cheese, tomato and sea salt crisps 17

Traditional stew with snow peas 17

Ravioli with cheese, spinach, rocket and pine nuts 17

Pasta Bolognese 17

Grilled salmon, stir-fried spinach and walnuts 17

Chicken skewer with a mixed salad 17

Rib Eye Steak 20
Maître d'Hôtel butter and coleslaw

Side dishes

Chips - rice - pasta - sweet potato fries 5

Sweets

Apple pie with whipped cream (warm) 7

Chocolate lava cake with whipped cream 7

Fresh fruit salad 5

Bar snacks

Houben (Eindhoven) sausage roll 5

Tear 'n share bread, bread filled with cheese and green herbs 7.5

Bitterballen (8 pcs) 7.5

A platter of savoury deep-fried snacks (12 pcs) 7.5

Nachos with tomato, cheese, a chilli pepper and sour cream 9.5

Selection of cheese from De Genneper Farm, walnuts and fig compote (V) 15

Dishes marked with a (V) are vegetarian or a vegetarian option exists. Kindly enquire about allergens.

For information on allergens, please inform us.

Cava

Clos Amador Brut Reserva Delicat 7 / 35
Spain

Aperitifs

Domestic spirits 4

Imported spirits 5

Port Red/ White 4

Sherry 4

Martini Bianco 4

Campari 4

Liquors

Baileys 6

Tia Maria 6

Liquor 43 6

Amaretto 6

Sambucca 6

Bacardi 5

Smirnoff 5

White wines

Laurent Miquel Père et Fils 5 / 25
Chardonnay Viognier
France, Pays d'Oc

Ramon Bilbao Verdejo 6 / 30
Rueda, Spain

La Pélissière Blanc Moelleux 5 / 25
100% Semillon, France

Rosé wine

Laurent Miquel Père et Fils 5 / 25
Cinsault Syrah, France, Pays d'Oc

Red wines

Laurent Miquel Père et Fils 5 / 25
Syrah Grenache, France, Pays d'Oc

Bodegas Salentein, Portillo 6.5 / 32.5
100% Malbec, Argentina