



BIENVENUE AU BISTRO CHEZ MAMAN

After it opened in 1973, Wil Polman served as the matriarch of the restaurant at Hotel Eindhoven for 25 years. Under her watchful eye, thousands of guests were welcomed, the silver was polished, the tablecloths were smoothed out, and the cherry was placed on top of the applesauce. As a tribute to her, we present Chez Maman. A tribute to the homey atmosphere, hospitality, and simple yet delicious dishes we know from Mom's dinner table.

BON APPÉTIT!

Do you have an allergy? Ask for our allergen menu.

LES BAGUETTES

You can choose between white or brown bread.

Fromage € 10,50
Aged cheese | mildly spicy | arugula | marinated cherry tomatoes | coarse mustard mayonnaise

Saumon fumé € 14,50
Smoked salmon | cream cheese | avocado | lime-pepper mayonnaise

Carpaccio € 14,50
Homemade beef carpaccio | arugula | Parmesan cheese | pine nuts | pesto

Thon € 12,50
Tuna salad | arugula | capers | onions | hard-boiled egg

SALADES

Salade de chèvre € 16,50
Seared goat cheese | pecans | pomegranate | balsamic vinegar | mesclun

Salade César € 17,00
Chicken | bacon | egg | Parmesan cheese | romaine lettuce | croutons

Salade Niçoise € 17,50
Tuna | green beans | onion | mesclun | radishes | olives | egg

OEUFS

You can choose between flatbread: pure white or dark multigrain.

Œufs au plat Hollandaise

€ 10,50

Dutch Omelet | three eggs with a choice of farm-style ham, aged cheese, fried bacon, or house-roasted roast beef

Per additional ingredient - extra cost €0,75

Œufs au plat fermière

€ 12,00

Three eggs | roasted country ham | cheese au gratin | tomato | parsley

Omelette

€ 12,50

Choose from: country ham, aged cheese, or mushrooms

Per additional ingredient - extra cost €0,75

Omelette saumon fumé

€ 14,00

Smoked salmon | green onions

Omelette fermière

€ 12,50

Roasted country ham | mushrooms | vegetables | soft goat cheese

LES BRIOCHES

Œufs Benedicte

€ 13,50

Brioche | ham | 2 poached eggs | Hollandaise sauce

Œufs Royale

€ 14,00

Brioche | smoked salmon | 2 poached eggs | Hollandaise sauce | trout caviar

Croque Madame

€ 10,50

Brioche | cheese | ham | egg

Croque Monsieur

€ 10,50

Brioche | cheese | ham | béchamel sauce

LES CROQUETTES

Served with flatbread choose from white or dark multigrain.

Croquettes de bœuf

2 beef croquettes | mustard mayonnaise

€ 11,00

Croquettes de fromage

2 cheese croquettes | mustard mayonnaise

€ 11,00

Croquettes de crevettes

2 shrimp croquettes | fried parsley | lemon | ravigote sauce

€ 14,50

LES MIDIS

Served as a complete lunch dish with three small classics.

Le Midi Viande

Beef croquette | brioche with ham and cheese | fried egg | tomato soup

€ 15,50

Le Midi Poisson

Shrimp Croquette | Brioche with Smoked Salmon | Bisque

€ 18,50

Le Midi Végétarien

Kaaskroktet | brioche with sautéed mushrooms and a fried egg | wild mushroom soup

€ 15,50

LES CLASSIQUES

All classic dishes are served with fries.

Burrata € 15,75
Roasted tomato | pistachio | balsamic vinegar

Steak tartare classique € 17,25
Quail egg | Amsterdam onion | cornichon | truffle mayonnaise

Pâtes au Truffe € 22,50
Fresh truffle | cream sauce | garlic | chives | poached egg

Solettes € 27,50
Two small sole fillets | ravigote sauce | lemon | parsley | salad

Steak au Poivre 200 gr. € 24,50
Peppered steak | sauce of your choice | seasonal vegetables

Brochette de poulet € 22,00
Chicken skewers | satay sauce | atjar | green beans | cassava

SOUPES

Soupe de tomate € 8,50
Green onions | diced tomatoes | chicken meatballs

Soupe aux champignons des bois € 8,50
Wild Mushrooms | Parsley

Bisque d'Homard € 10,50
Bisque | Dutch shrimp | crème fraîche | chives