



BIENVENUE AU BISTRO CHEZ MAMAN

After the opening in 1973, Wil Polman was the heart and soul of the restaurant at Hotel Eindhoven for 25 years. Under her watchful eye, thousands of guests were welcomed. The silver was polished, the tablecloths straightened, and the cherry placed on the applesauce.

As a tribute to her, we proudly present Chez Maman: an homage to the warmth, hospitality, and the simple yet delicious dishes we all know from our mother's table.

BON APPÉTIT!

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

FRUITS DE MER

Huîtres

Fine de Claire oysters

€ 3.50 each

Huîtres au vinaigre de vin rouge

Fine de Claire oysters | red wine vinegar vinaigrette

€ 4.00 each

Huîtres gratinées

Fine de Claire oysters | spinach | garlic | Parmesan | lemon

€ 4.25 each

Salade de demi homard

Half lobster | little gem lettuce | apple cubes | pomegranate | celeriac | hazelnut dressing

€ 22.50

Homard thermidor

Lobster au gratin | Hollandaise sauce | Parmesan cheese | little gem lettuce | roseval potatoes

€ 45.50

Pâtes Fruits de Mer

Pasta | garlic | olive oil | red pepper | parsley | shrimp | mussels

€ 26.50

Plateau de charcuterie - 2 people

Bayonne ham | Dry sausage | Rosette | Duck rilette | Cornichons | Brioche

€19.50

Plateau de Fruits de Mer

On request



Chef's favorite

Charcuterie

Our chef's special, the Charcuterie, brings a selection of fine French sausages, hams, and a soft duck rilette, un vrai goût de la France!

A plate full of craftsmanship, elegance, and pure refinement.

ENTREES

Saumon Fumé € 17.50
Smoked salmon | crème fraîche | chives | lemon | brioche

Carpaccio € 16.00
Parmesan cheese | pine nuts | arugula | pesto

Steak tartare 100 gr € 17.50
Diamond steak | quail egg | truffle mayonnaise | sweet and sour onion | cornichon

Escargots 6 pieces - € 12.50
Grapevine snails | garlic | herb butter 12 pieces - € 18.50

Tartare de betterave - vegetarian option available € 16.75
Beetroot | eel | apple | shallot | red wine vinegar | olive oil | brioche

Cocktail de crevettes € 19.50
Dutch shrimp | crayfish | iceberg lettuce | cocktail sauce | lemon

Vol-au-vent de faisan € 12.75
Pheasant | wild mushrooms | puff pastry | salad

Burrata € 15.00
Kumato tomato carpaccio | burrata | smoked sea salt | pistachio crumbs | basil oil | green oak leaf lettuce

Pain de campagne € 8.50
Freshly baked sourdough bread | homemade herb butter | salted butter



Steak tartare

Also available as a main course.
200 g with fresh fries € 23.50

SALADES

Salade de Chèvre chaud

Mesclun | roasted goat cheese | pecans | balsamic glaze | pomegranate seeds

€ 16.50

Salade Paysanne - vegetarian option available

Mesclun | fried bacon | boiled egg | fried chicken | honey mustard dressing | croutons | cashew nuts | red onion | roasted bell pepper

€ 17.00

Salade Niçoise

Mesclun | tuna | poached egg | anchovies | olives | green beans | red onion | bell pepper | marinated tomatoes

€ 17.50

SOUPES

Soupe à l'Oignon

French onion soup | Gruyère cheese | brioche

€ 9.50

Soupe à la tomate - vegetarian option available

Tomato soup | chicken balls | diced tomatoes | spring onions

€ 8.50



Chef's favorite

Salade Niçoise

La salade Niçoise, symbole de la Méditerranée...
This salad brings the Côte d'Azur to your table, with tuna, anchovies, fresh vegetables, and a poached egg as the cherry on top.

VIANDES

Escalope de veau

*Veal schnitzel | seasonal vegetables | sauce of your choice
| gratin*

€ 32.50

Médallions de porc

*Pork tenderloin medallions | seasonal vegetables | gratin |
Mornay sauce*

€ 25.50

Coquelet

*Spring chicken | seasonal vegetables | roseval potatoes |
chanterelle sauce*

€28.50

Poulet fermier

*Corn chicken | mushroom risotto | Parmesan cheese |
pine nuts*

€ 25.50

Boeuf stroganoff

Rose-fried beef steak | mushrooms | shallots | crème fraîche

€ 23.25

GRILLADES

Bavette 200 gr

Seasonal vegetables | sauce of your choice | gratin

€ 29.50

Tournedos 200 gr

Seasonal vegetables | sauce of your choice | gratin

€ 35.50

Entrecôte 250 gr

Seasonal vegetables | sauce of your choice | gratin

€ 36.50

Chateaubriand 450 gr

to order for two people
*Seasonal vegetables | sauce of your choice |
Roseval potatoes*

€ 36.50 p.p.

Duck liver supplement

€ 10.00

SAUCES

For the sauce, you can choose from:

Pepper | Béarnaise | Chanterelle | Stroganoff | Herb butter

POISSONS

Saumon en papillote

€ 26.50

Salmon | lemon tarragon butter | fennel | green beans | cherry tomatoes | gratin

Truite Almandine

€ 27.50

Trout | butter | almonds | capers | seasonal vegetables | gratin

Sole meunière

€ 42.50

Sole | butter | seasonal vegetables | gratin | lemon | parsley

GIBIER

Civet de Lièvre à l'ancienne

€ 26.50

Hare stew | potato mousseline | Brussels sprouts | stewed pear

Filet de cerf

€ 22.75

Venison steak | potato mousseline | Brussels sprouts | chestnut mushrooms | chanterelle sauce

PLATS VÉGÉTARIENS

Risotto aux champignons

€ 22.00

Mushrooms | Parmesan cheese | pine nuts | arugula

Pâtes aglio e olio

€ 20.50

Pasta | garlic | olive oil | red pepper | parsley

Quiche végétarienne

€ 21.50

Pumpkin | goat cheese | mesclun salad | walnuts | balsamic glaze | stewed pear

ACCOMPAGNEMENTS

French fries

€ 3.50

Salad

€ 4.50

Rice

€ 3.50

Roasted roseval potatoes

€ 4.00

Seasonal vegetables

€ 4.50

Grilled little gem lettuce with Parmesan cheese

€ 5.50

DESSERTS

Crème brûlée <i>Lavender honey lemon sorbet shortcrust pastry</i>	€ 8.50
Tarte Tatin <i>Stewed pear caramel puff pastry cinnamon ice cream whipped cream</i>	€ 8.50
Mousse au chocolat <i>Chocolate mousse avocado sugared pistachios red berry compote</i>	€ 10.00
Dame blanche <i>Dark chocolate sauce vanilla ice cream whipped cream chocolate noisette</i>	€ 9.50
Pain Perdu <i>French toast brioche almond fig ice cream from Kees ice cream parlor mascarpone</i>	€ 9.50
Plateau de Fromages <i>Brie de Meaux Bleu d'Auvergne Morbier Chaumes nut and raisin bread walnuts balsamic glaze</i>	€ 13.00
Coupe glacée - Price per scoop <i>Vanilla</i> <i>Almond figs</i> <i>Lemon sorbet</i> <i>Cinnamon</i>	€2.00



Chef's favorite

Pain Perdu

The sweet soul of French cuisine. Crispy fried French toast with a soft center, accompanied by creamy ice cream made locally. The perfect way to end your evening in our bistro.

ENTRÉES

Carpaccio

Parmesan cheese | pine nuts | arugula | pesto

Tartare de betterave - vegetarian option available

Beetroot | eel | apple | shallot | red wine vinegar | olive oil | brioche

Burrata

Kumato tomato carpaccio | burrata | smoked sea salt |

pistachio crumbs | basil oil | green oak leaf lettuce

Soupe à la tomate - vegetarian option available

Tomato soup | chicken balls | diced tomatoes | spring onions

PLATS

Escalope de veau

Veal schnitzel | seasonal vegetables | sauce of your choice | gratin

Médallions de porc

Pork tenderloin medallions | seasonal vegetables | gratin | Mornay sauce

Poulet fermier

Corn chicken | mushroom risotto | Parmesan cheese | pine nuts

Saumon en papillote

Salmon | lemon tarragon butter | fennel | green beans | cherry tomatoes | gratin

Pâtes Fruits de Mer

Pasta | garlic | olive oil | red pepper | parsley | shrimp | mussels

Risotto aux champignons

Mushrooms | Parmesan cheese | pine nuts | arugula

DESSERTS

Crème brûlée

Lavender | honey | lemon sorbet | shortcrust pastry

Tarte Tatin

Stewed pear | caramel | puff pastry | cinnamon ice cream | whipped cream

Dame blanche

Dark chocolate sauce | vanilla ice cream | whipped cream | chocolate noisette



THREE-COURSE CHOICE MENU

including coffee or tea afterwards - €44.50