



BIENVENUE À 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 naturel

Fine de Claire oysters

€ 3.50 each

Huîtres au vinaigre de vin rouge

Fine de Claire oysters | red wine vinegar vinaigrette

€ 4.00 each

Salade de demi homard

Half lobster | grilled little gem lettuce | salée dressing | fresh herbs | lemon

€ 22.50

Homard thermidor

Gratinated lobster | Hollandaise sauce | Parmesan cheese | little gem lettuce | roseval potatoes

€ 45.50

Plateau de Fruits de Mer

Half lobster | 3 oysters | mussels | peel shrimps | pickles mayonnaise | lemon

€ 49.50



Chef's favorite

Plateau de Fruits de Mer

Le goût de la mer... Freshly caught lobster, salty oysters, juicy mussels and shrimps. Served like in a Parisian brasserie: simple, elegant, and irresistible.

ENTRÉES

Saumon fumé € 17.50
Smoked salmon | lime-pepper mayonnaise | sweet-and-sour radish | 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
Vineyard snails | garlic | herb butter 12 pieces - € 18.50

Tartare de saumon € 16.50
Fresh salmon tartare | pickles mayonnaise | chives | olive oil | avocado | shallot

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

Moules gratinées € 14.50
Gratinated mussels | leek | lemon | parsley | panko | white wine | pecorino

Burrata € 15.00
Carpaccio of Kumato tomato | 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 gr with fresh fries €23.50

SALADES

Salade Chèvre

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

Consommé de bœuf

Beef broth | carrot | leek | beef

€ 9.50

Soupe à la tomate - vegetarian option available

Tomato soup | meatballs | 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

Filet de porc

Pork tenderloin | seasonal vegetables | sauce of your choice | gratin

€ 25.50

Poussin

Spring chicken | seasonal vegetables | roseval potatoes | chanterelle sauce

€28.50

Poulet fermier

Corn chicken | mushroom risotto | Parmesan cheese | pine nuts

€ 25.50

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

Entrecote 250 gr

Seasonal vegetables | sauce of your choice | gratin

€ 36.50

Chateaubriand 450 gr

orderable for two people

Seasonal vegetables | sauce of your choice | roseval potatoes

€ 36.50 p.p.

Supplement duck liver

€ 10.00

SAUCES

For the sauce, you can choose from:

Pepper | Béarnaise | Chanterelle | Stroganoff | Herb butter

POISSONS

Saumon en papillote

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

€ 26.50

Truite Almandine

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

€ 27.50

Sole à la meunière

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

€ 42.50

MOULES

Mussels with fresh fries and cold sauces

Classiques

Celery | thyme | garlic | white wine

€ 24.00

À la bière

White beer | mussel vegetables | mussel herbs

€ 24.50

Au chorizo

Red onion | chorizo | tomato concassé | basil | white wine

€ 25.50

RISOTTO ET PÂTES

Risotto aux champignons

Mushrooms | Parmesan cheese | pine nuts | arugula

€ 22.00

Pâtes aglio e olio

Pasta | garlic | olive oil | red pepper | parsley

€ 20.50

Pâtes Fruits de Mer

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

€ 26.50

PLATS D'ACCOMPAGNEMENT

French fries

€ 3.50

Salad

€ 4.50

Rice

€ 3.50

Roasted roseval potatoes

€ 4.00

Seasonal vegetables

€ 4.50

Grilled little gem with Parmesan cheese

€ 5.50

DESSERTS

Crème brûlée € 8.50

Lavender | honey | lemon sorbet | shortcrust pastry

Tarte Tatin € 8.50

*Apple | caramel | puff pastry | vanilla ice cream |
whipped cream*

Mousse au chocolat € 10.00

*Chocolate mousse | avocado | sugared pistachios | red berry
compote*

Dame blanche € 9.50

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

Pain Perdu € 9.50

*French toast | brioche | almond fig ice cream from Kees ice
cream parlor | mascarpone*

Les fromages € 13.00

*Brie de Meaux | Bleu d'Auvergne | Morbier | Chaumes | nut
and raisin bread | walnuts | balsamic glaze*

Coupe glacée €2.00

Vanilla | almond figs | lemon sorbet



Chef's favorite

Pain Perdu

The sweet soul of French cuisine. A 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 saumon

Fresh salmon tartare | pickles mayonnaise | chives | olive oil | avocado | shallot

Burrata

Carpaccio of Kumato tomato | burrata | smoked sea salt | pistachio crumbs | basil oil | green oak leaf lettuce

Soupe à la tomate - vegetarian option available

Tomato soup | meatballs | diced tomatoes | spring onions

PLATES

Escalope de veau

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

Filet de porc

Pork tenderloin | seasonal vegetables | sauce of your choice | gratin

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

Apple | caramel | puff pastry | vanilla ice cream | whipped cream

Dame blanche

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



THREE COURSE MENU

incl. coffee or tea afterwards - €44.50