



BIENVENUE AU BISTRO CHEZ MAMAN

After the restaurant 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 polished, the tablecloths smoothed, and the cherry 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 dining table.

BON APPÉTIT!

Do you have any allergies? Ask for our allergen menu.

SANDWICHES

**You can choose between white ciabatta or whole-grain bread.*

Fromage* € 9,50

Old boys, aged cheese | mildly spicy | arugula | marinated cherry tomatoes | coarse mustard mayonnaise

Saumon fumé € 14,50

Smoked salmon | brioche | cream cheese | avocado | lime-pepper mayonnaise

Carpaccio* € 11,00

Homemade beef carpaccio | arugula | Parmesan cheese | pine nuts | pesto

Sain & Gourmand - vegetarian option available € 10,00

Young aged cheese | grilled chicken breast | mixed greens | cucumber | marinated cherry tomatoes | mildly spicy cocktail sauce

Saumon fumé € 17,50

Diamanthaas | brioche | pan-fried chorizo | avocado | fried shallots | grilled bell pepper | truffle mayonnaise | little gem lettuce | french fries

SALADES

Our salads are served with a mini roll and salted butter as standard.

Salade de chèvre € 16,50

Grilled goat cheese | pecans | pomegranate | balsamic vinegar | mixed greens

Salade César € 16,75

Chicken | bacon | egg | Parmesan cheese | mixed greens

Salade niçoise € 17,50

Fresh tuna | green beans | onion | mixed greens

OEUFS

Our egg dishes are made with Goudkust eggs.

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

OEufs au plat Hollandaise

€ 9,50

Dutch Breakfast | three eggs with your choice of (several options available): country-style ham | aged cheese | fried bacon | house-roasted roast beef

For each additional ingredient - additional charge of €0.75

OEufs au plat fermière

€ 11,00

Three-egg farmer's omelet | roasted country ham | cheese au gratin | tomato | parsley

Omelette

€ 10,00

*Choose from (multiple options available):
Farmhouse ham | aged cheese | mushrooms*

For each additional ingredient - additional charge of €0.75

Omelette saumon fumé

€ 13,00

Smoked salmon | green onions

Omelette fermière

€ 12,00

Roasted country ham | mushrooms | vegetables | soft goat cheese

CLASSIQUES

OEufs Benedicte

€ 13,50

Brioche | ham | 2 poached eggs | Hollandaise sauce

OEufs Royal

€ 14,00

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

CROQUE MONSIEUR

Croque madame

€ 6,95

Brioche | cheese | ham | egg

Croque monsieur

€ 7,50

Brioche | cheese | ham | béchamel sauce

PLATS DÉJEUNER

*Dishes marked with an * are served with flatbread;
You can choose between white or dark multigrain.*

Croquettes* € 11,00

Two croquettes (you can mix and match): beef, cheese, and veal croquettes | flatbread | coarse mustard mayonnaise

Burrata fumée € 15,00

Roasted tomato | pistachio | balsamic vinegar

Steak tartare € 17,50

Diamond-shaped bread | quail egg | truffle mayonnaise | sweet-and-sour onion | cornichon

SOUPES

Our soups are served with a mini roll and salted butter as standard.

Bisque de homard € 9,50

Crayfish | crème fraîche | chives

Soupe de tomate - Vegetarian option available € 8,50

Tomato soup | chicken meatballs | diced tomatoes | green onions



The chef's favorite

Steak tartare

served with flatbread

Our chef swears by this tenderloin tartare: silky smooth, generously topped with a soft quail egg, creamy truffle mayonnaise, and fresh accents of sweet-and-sour onion and cornichons.