



## 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 polished, the tablecloths smoothed out, and the cherry placed on top of the applesauce. As a tribute to her, we present Chez Maman. A tribute to the homeliness, hospitality, and simple yet delicious dishes we know from Mom's dinner table.

BON APPÉTIT!

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

# PLATS À PARTAGER

Foie gras € 18,50  
*Foie gras | crouton | apricot compote*

Camembert € 16,25  
*Thyme | honey | croutons*

Toast à l'anguille € 16,75  
*Toast with eel | horseradish | herring caviar | chives*

Pata Negra € 13,75  
*Iberico ham*



## FRUITS DE MER

Plateau de Fruits de Mer € 66,50  
*Lobster | oysters | shellfish | lemon*

Huîtres each - € 4,25  
*Oysters | red wine vinegar | lemon*

# ENTRÉES

- Carpaccio** € 16,00  
*Arugula | pesto dressing | pine nuts | Parmesan cheese*  
*Foie gras supplement €4.50*
- Saumon gravlax** € 15,75  
*Dill | radish | lime fingers | little gem*
- Escargots** € 17,25  
*10 pieces | garlic | bread*
- Steak tartare classique** € 17,25  
*Egg yolk | Amsterdam onion | cornichon | truffle mayonnaise*
- Burrata fumée** € 15,75  
*Roasted tomato | pistachio | balsamic vinegar*
- Cocktail de crevettes** € 19,50  
*Dutch shrimp | crayfish | cocktail sauce*
- Thon frais** € 15,25  
*Tuna | vadouvan | radish | little gem lettuce | crunchy seeds*



The chef's favorite

## Thon frais

*Fresh tuna with a subtle blend of vadouvan spices, crisp radishes, and crunchy little gem lettuce. Topped with crunchy seeds for a delightful texture. A light, flavorful favorite of the chef.*

## SALADES

Salade Waldorf € 16,00  
*Smoked mayonnaise | oyster mushrooms | green apple | endive | walnuts | celeriac*

Salade de chèvre € 16,50  
*Grilled goat cheese | pecans | pomegranate | balsamic vinegar | mesclun salad*

Salade César € 16,75  
*Chicken | bacon | egg | Parmesan cheese | mesclun salad*

Salade niçoise € 17,50  
*Fresh tuna | green beans | onion | mesclun salad*

## SOUPES

Soupe de tomate - vegetarian option available € 8,50  
*Tomato soup | green onions | diced tomatoes | chicken meatballs*

Bisque de homard € 9,75  
*Bisque | crayfish | crème fraîche | chives*

Soupe crémeuse aux asperges € 8,65  
*Asparagus soup | hard-boiled egg | white asparagus | green onions*



The chef's favorite

### Tournedos Rossini

*Tournedos Rossini with rich truffle, pan-seared foie gras, and a rich veal gravy. A classic and luxurious dish for true connoisseurs.*

# VIANDES

*All of our main courses are served with fries*

Tournedos Rossini 200gr. € 39,00  
*Truffle | foie gras | veal jus | brioche | spinach*

Entrecôte 250gr. € 37,75  
*Sauce of your choice | seasonal vegetables*

Côte de bœuf 2 pers. 600gr. € 72,00  
*Prep time: approx. 30 min | seasonal vegetables | 2 sauces of your choice*

Escalope de veau € 32,50  
*Veal schnitzel | lemon | seasonal vegetables | sauce of your choice*

Vol-au-vent € 19,95  
*Roasted chicken ragout | herb salad | pastry*

Cassoulet € 23,25  
*Beans | duck | garlic | chicken chipolata | parsley*

Escalope de porc € 24,75  
*Pork schnitzel | lemon | seasonal vegetables | sauce of your choice*

Bœuf Stroganoff € 23,50  
*Bell pepper | mushrooms | mini potatoes*

Médallions de porc € 24,75  
*Pork tenderloin | mushroom mustard cream sauce | chicory*

Foie de veau € 26,50  
*Veal liver | braised onions | bacon | mushrooms | veal gravy*

# SAUCES

For the sauce, you can choose from:

*Pepper | lime | hollandaise | truffle*

*Price for extra sauce: €3,00*

## POISSONS

Homard thermidor € 47,50  
*Lobster | Béarnaise sauce | Parmesan | pasta*

Sole meunière € 46,75  
*Sole | lemon | parsley | salad*

Filet de Bar € 23,50  
*Sea bass | Antiboise | Lime sauce | Seasonal vegetables*

Bouillabaisse € 26,25  
*North Sea fish | roullie | garlic | tomato | potato*

Saumon grillé € 24,50  
*Grilled salmon | hollandaise sauce | seasonal vegetables*

## ASPERGES

Jambon aux asperges € 23,25  
*Five white asparagus spears | cooked ham | egg | mini potatoes | butter sauce | parsley*

Saumon aux asperges € 25,75  
*Five white asparagus spears | pan-seared salmon | egg | mini potatoes | hollandaise sauce*

Asperges € 15,75  
*Five asparagus spears | egg | butter sauce | parsley*

## PLÂTS VÉGÉTARIENS

Ravioli € 22,75  
*Pine nuts | spinach | ricotta*

Orzo aux tomates € 21,50  
*Basil | cashews | Parmesan*

Pâtes à la truffe € 23,25  
*Fresh truffle | cream sauce | garlic | chives | poached egg*

## ACCOMPAGNEMENTS

Butterlettuce	€ 3,75
French fries	€ 3,50
Baked chicory	€ 5,00
Ratatouille	€ 4,75
Potato croquettes	€ 4,00
Green asparagus   hazelnut	€ 5,50

## DESSERTS

Mousse pralinée aux noisettes <i>Milk chocolate   hazelnut   vanilla</i>	€ 9,95
Carpaccio d'ananas mariné <i>Pineapple   mandarin orange gel   sugared almonds   sorbet</i>	€ 10,25
Café Gourmand <i>Coffee Set   3 sweet treats</i>	€ 6,25
<i>Plateau de fromages</i> <i>Nut bread   apricot compote   Camembert   Époisses   Roche Baron   Comté AOP</i>	€ 13,00
Dame blanche <i>Milk chocolate   whipped cream</i>	€ 9,50
Sorbet de luxe - Valk classic <i>2 types of sorbet   7 Up   strawberry coulis   fresh fruit   whipped cream</i>	€ 8,75
Tiramisu <i>Amaretto   ladyfingers   coffee   cocoa</i>	€ 9,25
Coupe glacée <i>A scoop of ice cream   Ask our staff about the ice cream flavors</i>	per scoop - € 2,00

## ENTRÉES

Soupe de tomate - *vegetarian option available*  
*Tomato soup | green onions | diced tomatoes | chicken meatballs*

Carpaccio  
*Arugula | pesto vinaigrette | pine nuts | Parmesan cheese*

Buratta fumée  
*Roasted tomato | pistachio | balsamic vinegar*

Saumon gravlax  
*Dill | radish | lime fingers | little gem*

## PLATS

Escalope de porc  
*Pork schnitzel | lemon | seasonal vegetables | sauce of your choice*

Cassoulet  
*Beans | duck | chicken chipolata | garlic | parsley*

Bœuf Stroganoff  
*Bell pepper | mushrooms | mini potatoes*

Médallions de porc  
*Pork tenderloin | mushroom mustard cream sauce | chicory*

Filet de Bar  
*Sea bass | Antibois | Lime sauce | Seasonal vegetables*

Saumon grillé  
*Grilled salmon | seasonal vegetables | hollandaise sauce*

Orzo aux tomates  
*Basil | cashews | Parmesan*

## DESSERTS

Dame blanche  
*Milk chocolate | whipped cream*

Sorbet deluxe - *Valk classic*  
*2 types of sorbet | 7 Up | strawberry coulis | fresh fruit*

Tiramisu  
*Amaretto | lady fingers | coffee | cocoa*



THREE-COURSE SET MENU  
includes coffee or tea afterward - €44.50