



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.

SANDWICHES

*You can choose between white ciabatta or brown Waldkorn bread.

Fromage* <i>Ouwe jongens mature cheese slightly spicy arugula marinated tomatoes coarse mustard mayonnaise</i>	€ 9.50
Saumon fumé <i>Smoked salmon brioche cream cheese avocado lime- pepper mayonnaise</i>	€ 14.50
Carpaccio* <i>Homemade beef carpaccio arugula Parmesan cheese pine nuts pesto</i>	€ 11.00
Santé* - vegetarian option available <i>Young mature cheese grilled chicken breast mesclun salad cucumber marinated cherry tomatoes slightly spicy cocktail sauce</i>	€ 10.00
Steak <i>Diamond steak brioche fried chorizo avocado fried onions grilled bell pepper truffle mayonnaise little gem fries</i>	€ 17.50

SALADES

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

Salade Chèvre <i>Mesclun roasted goat cheese pecans balsamic glaze pomegranate seeds</i>	€ 16.50
Salade Paysanne - vegetarian option available <i>Mesclun fried bacon boiled egg fried chicken honey mustard dressing croutons cashew nuts red onion roasted bell pepper</i>	€ 17.00
Salade Niçoise <i>Mesclun tuna poached egg anchovies olives green beans red onion bell pepper marinated tomatoes</i>	€ 17.50

OEUFS

Our egg dishes are prepared with Goudkust eggs.
You can choose from rustic bread; pure white or dark multigrain.

OEufs sur le plat Hollandaise € 9.50

Dutch fried eggs | three eggs with a choice of (multiple options possible):

Farmhouse ham | mature cheese | fried bacon | home-roasted roast beef

Per extra ingredient - additional charge €0.75

OEufs sur le plat fermière € 11.00

Farmers' fried eggs of three eggs | roasted farmhouse ham | gratinated cheese | tomato | parsley

Omelette € 10.00

Choice of (multiple options possible):

Farmhouse ham | mature cheese | mushrooms

Per extra ingredient - additional charge €0.75

Omelette saumon fumé € 13.00

Smoked salmon | spring onion

Omelette fermière € 12.00

Roasted ham | mushrooms | vegetables | soft goat cheese

CLASSIQUES

OEufs Benedicte € 13.50

Brioche | ham | 2 poached eggs | Hollandaise sauce

OEufs Royale € 14.00

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

OEufs Florentine € 12.50

Brioche | spinach | garlic | red pepper | 2 poached eggs | Hollandaise sauce

PLATS DÉJEUNER

Dishes marked with an * are served with rustic bread; you can choose between white or dark multigrain.

Bavette 200 gr* € 29.50
Herb butter | salad | choice of rustic bread or fresh fries

Croquettes* € 11.00
Two croquettes of your choice (combinations possible): beef, cheese, and veal croquettes | rustic bread | coarse mustard mayonnaise

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

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

Boulettes de bœuf maison* € 13.00
Veal meatballs in homemade gravy | rustic bread | sautéed onions | coarse mustard mayonnaise

SOUPES

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

Consommé de bœuf € 9.50
Beef broth | carrot | leek | beef

Soupe à la tomate - vegetarian option available € 8.50
Tomato soup | meatballs | diced tomatoes | spring onions



Chef's favorite

Steak tartare

*Also available in 200 gr,
served with fresh fries or rustic bread €23.50*

Our chef swears by this diamond steak tartare: silky smooth, richly finished with a soft quail egg, creamy truffle mayonnaise, and fresh accents of sweet and sour onion and cornichon.