



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

BON APPÉTIT!

Allergen List:



Fish



Soy



Egg



Lupine



Sesame seeds



Lactose



Nuts



Peanut



Shellfish



Celery



Vegetarian



Vegan



Gluten



Mustard



Sulfite



Mollusks



FRUITS DE MER

Enjoy a delicious platter generously filled with fresh fish, shellfish, and crustaceans. A wonderful choice for anyone who likes to serve something special. We kindly ask that you reserve your Fruits de Mer at least one day in advance.

Plateau de Fruits de Mer
Lobster | oysters | shellfish | lemon



€ 66,50

À PARTAGER

Foie gras € 15,00

Foie gras | crouton | apricot compote



Escargots € 13,50

10 pieces | garlic | crouton



Toast à l'anguille € 15,50

Crouton | eel | horseradish | herring caviar | watercress



Huîtres each - € 4,25

Oysters | red wine vinegar | lemon



Pata Negra 50 gr. € 15,00

Iberian ham | brioche | truffle



ENTRÉES

Carpaccio € 16,00

Arugula | truffle mayonnaise | pine nuts | Parmesan cheese

Foie Gras Supplement € 4,50



Saumon fumé € 16,00

Smoked salmon | cherry tomatoes | dill mayonnaise |

pickled red onion | crispy capers | lemon



Cocktail de crevettes € 18,50

Dutch shrimp | iceberg lettuce | cocktail sauce



Steak tartare classique € 17,50

Quail egg | Amsterdam onion | cornichon | truffle mayonnaise



Burrata € 15,75

Roasted tomato | pistachio | balsamic vinegar



Toast Riche € 21,00

Eel | smoked salmon | Dutch shrimp | tuna salad | toast |

ravigote sauce



SALADES

Salade de chèvre

Seared goat cheese | pecans | pomegranate | balsamic vinegar | mesclun



€ 16,50

Salade César

Chicken | bacon | egg | Parmesan cheese | romaine lettuce | croutons | Caesar dressing



€ 17,00

Salade Niçoise

Tuna | green beans | onion | mesclun | radishes | olives | vinaigrette



€ 17,50

SOUPES

Soupe de tomate

Green onions | diced tomatoes | chicken meatballs



€ 8,50

Soupe aux champignons des bois

Wild Mushrooms | Parsley



€ 8,50

Bisque d'Homard

Bisque | Dutch shrimp | crème fraîche | chives



€ 10,50

VIANDES

All of our meat dishes are served with fries

Brochette de poulet

Chicken skewers | satay sauce | atjar | green beans | cassava



€ 22,00

Escalope de porc

Pork Schnitzel | lemon | seasonal vegetables | sauce of your choice



€ 21,50

Escalope Forestière

Pork Schnitzel au Gratin with Cheese | Bacon | Pearl Onions | Mushrooms | Red Wine Sauce



€ 23,50

Steak au Poivre 200 gr.

Peppered steak | sauce of your choice | seasonal vegetables

€ 24,50

Foie de veau

Veal liver | braised onions | bacon | mushrooms | red wine sauce

€ 26,00

Médallions de porc.

Pork Tenderloin | Mushroom Cream Sauce | Seasonal Vegetables



€ 24,75

Entrecôte 250 gr.

Entrecôte | sauce of your choice | seasonal vegetables

€ 37,75

Tournedos du Chef 200 gr.

Beef tenderloin | sauce of your choice | seasonal vegetables



€ 34,50

Tournedos Rossini 200 gr.

Beef tenderloin | truffle | foie gras | red wine sauce | brioche | spinach

€ 39,00

SAUCES

For the sauce, you can choose from:

Pepper | hollandaise | mushroom cream sauce | red wine sauce | satay sauce | herb butter

Price for extra sauce: € 3,00

POISSONS

All of our fish dishes are served with fries

Saumon grillé

Grilled salmon | hollandaise | seasonal vegetables



€ 24,50

Filet de Bar

Sea bass | seasonal vegetables | choron sauce



€ 23,50

Solettes

Two small sole fillets | ravigote sauce | lemon | parsley | salad



€ 27,50

Sole Meunière

Sole sautéed in butter | lemon | parsley | salad



€ 43,50

Homard Thermidor

Lobster au gratin | onion | mushrooms | white wine | mustard | parsley | Parmesan cheese | salad



€ 47,50

SAISON DU GIBIER

Civet de lièvre

Hare stew | red cabbage | stewed pears | celeriac purée



€ 24,50

Faisan

Pheasant | sauerkraut | stewed pear | celeriac purée



€ 26,50

PLATS PRINCIPAUX VÉGÉTARIENS

Ravioli

Pine nuts | spinach | ricotta | sage



€ 22,50

Pâtes au Truffe

Fresh truffle | cream sauce | garlic | chives | poached egg



€ 22,50

Chou-fleur rôti

Roasted cauliflower | miso | pomegranate | cream from Knolserderij



€ 21,00

ACCOMPAGNEMENTS

Butter Lettuce	€ 3,75
French Fries	€ 3,50
Seasonal Vegetables	€ 4,75
Potato Croquettes   	€ 4,00

DESSERTS

Dame blanche <i>Chocolate sauce whipped cream vanilla ice cream</i> 	€ 9,50
Tiramisu <i>Amaretto ladyfingers coffee cocoa</i>    	€ 9,25
Café Glacé <i>Kahlúa syrup vanilla ice cream whipped cream</i> 	€ 10,50
Poire Belle Hélène <i>Stewed pear chocolate sauce chocolate tart vanilla ice cream</i>   	€ 13,00
Van der Valk Sorbet - <i>Van der Valk Classic</i> <i>Fresh fruit strawberry sorbet mango sorbet raspberry syrup whipped cream</i> 	€ 11,50

ENTRÉES

Soupe de tomate 🍅

Green onions | diced tomatoes | chicken meatballs

Carpaccio 🍅🥗🥗

Arugula | truffle mayonnaise | pine nuts | Parmesan cheese

Burrata 🥗🍅

Roasted tomato | pistachio | balsamic vinegar

Soupe aux champignons des bois 🥗🍄

Wild Mushrooms | Parsley

PLATS

Médallions de porc 🥩

Pork Tenderloin | Mushroom Cream Sauce | Seasonal Vegetables

Chou-fleur rôti 🥦

Roasted cauliflower | miso | pomegranate | cream from Knolserderij

Steak au Poivre 200 gr.

Peppered steak | sauce of your choice | seasonal vegetables

Saumon grillé 🍅🥗🐟

Grilled salmon | hollandaise | seasonal vegetables

Filet de Bar 🍅🥗🐟

Sea bass | seasonal vegetables | choron sauce

DESSERTS

Dame blanche 🥗

Chocolate sauce | whipped cream | vanilla ice cream

Café Glacé 🥗

Kahlúa syrup | vanilla ice cream | whipped cream

Tiramisu 🥗🍄🍅🍷

Amaretto | ladyfingers | coffee | cocoa



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