



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

Foie gras | crouton | apricot compote

€ 18,50

Camembert

Thyme | honey | croutons

€ 16,25

Toast à l'anguille

Toast with eel | horseradish | herring caviar | chives

€ 16,75

Pata Negra

Iberico ham

€ 13,75



FRUITS DE MER

Plateau de Fruits de Mer

Lobster | oysters | shellfish | lemon

€ 66,50

Huîtres

Oysters | red wine vinegar | lemon

each - € 4,25

ENTRÉES

Carpaccio

Arugula | pesto dressing | pine nuts | Parmesan cheese
Foie gras supplement €4.50

€ 16,00

Saumon gravlax

Dill | radish | lime fingers | little gem

€ 15,75

Escargots

10 pieces | garlic | bread

€ 17,25

Steak tartare classique

Egg yolk | Amsterdam onion | cornichon | truffle mayonnaise

€ 17,25

Burrata fumée

Roasted tomato | pistachio | balsamic vinegar

€ 15,75

Cocktail de crevettes

Dutch shrimp | crayfish | cocktail sauce

€ 19,50

Thon frais

Tuna | vadouvan | radish | little gem lettuce | crunchy seeds

€ 15,25



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 de légumes marinés

€ 16,00

Mesclun | Marinated vegetables | hazelnut | French dressing

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 de courgettes

€ 8,65

Zucchini soup | smoked salmon | chives | seasonal vegetables



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

Boeuf 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

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

SAISON DES MOULES

Moules classiques € 25,75
Classic mussels | mussels with vegetables | white wine

Moules à la bière blanche € 26,25
Mussels with White Beer | Mussels and Vegetables | White Beer



All mussels are served with 3 sauces and fries
Garlic sauce | curry sauce | cocktail sauce

ACCOMPAGNEMENTS

Butterlettuce	€ 3,75
French fries	€ 3,50
Baked chicory	€ 5,00
Seasonal vegetables	€ 4,75
Potato croquettes	€ 4,00

DESSERTS

Parfait aux fraises	€ 9,95
<i>Strawberry vanilla basil meringue</i>	

Carpaccio d'ananas mariné	€ 10,25
<i>Pineapple mandarin orange gel sugared almonds sorbet</i>	

Café Gourmand	€ 6,25
<i>Coffee Set 3 sweet treats</i>	

Plateau de fromages	€ 13,00
<i>Nut bread apricot compote Camembert Époisses Roche Baron Comté AOP</i>	

Dame blanche	€ 9,50
<i>Milk chocolate whipped cream</i>	

Sorbet de luxe - Valk classic	€ 8,75
<i>2 types of sorbet 7 Up strawberry coulis fresh fruit whipped cream</i>	

Tiramisu	€ 9,25
<i>Amaretto ladyfingers coffee cocoa</i>	

Coupe glacée	per scoop - € 2,00
<i>A scoop of ice cream Ask our staff about the ice cream flavors</i>	

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