



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 present to you Chez Maman: an homage to the warmth, hospitality, and the simple yet delicious dishes we all know from our mother's table.

APÉRITIF

Aperol Spritz	€ 7,95
Limoncello Spritz	€ 7,95
Hugo	€ 7,95
Bombay Sapphire Gin-Tonic	€ 9,10
Pornstar Martini	€ 11,75
Strawberry Mojito	€ 10,50

PETIT BOUCHÉES

Plateau apéritif - for two people	€ 17,50
<i>Mixed charcuterie board</i>	
Frivolités Parisienne - 10 pieces	€ 8,50
<i>Mix of different fried snacks</i>	
Boulettes de salpicon - 8 pieces	€ 7,45
<i>Bitterballen fried beef croquettes</i>	
Boulettes de salpicon végétariennes - 8 pieces	€ 8,85
<i>Vegetarian bitterballen fried oyster mushroom croquettes</i>	



VINS BLANCS AU VERRE



M Selection Chardonnay

€ 4,80 / 21,50

Chile | Fresh and fruit-driven Chardonnay with notes of tropical fruit, a hint of citrus and a soft, rounded finish.

Food pairing: poultry, creamy dishes, mild cheeses

M Selection Moelleux

€ 4,80 / 21,50

Chile | Sweet white wine with ripe tropical fruit and honeyed notes.

Food pairing: soft cheeses, fruit desserts, crème brûlée

Luna de Ana Blanco 2024

€ 5,50 / 24,75

Spain | Light and refreshing white Verdejo with floral aromas, stone fruit and a crisp acidity.

Food pairing: seafood, fresh salads, fish dishes

Villebois Sauvignon Blanc VDF 2023

€ 5,90 / 26,50

France | Lively Sauvignon Blanc with citrus, gooseberry and grassy notes. Vibrant and zesty.

Food pairing: shellfish, goat cheese, fresh vegetables

Grüner Veltliner Zimmermanns

€ 5,90 / 26,50

Austria | Aromatic white with green apple, white pepper and fresh minerality. Crisp and elegant.

Food pairing: veal, goat cheese, light vegetable dishes

Altobello Pinot Grigio

€ 6,20 / 27,90

Italy | Classic Pinot Grigio with pear, apple and citrus notes. Clean and refreshing.

Food pairing: pasta, vegetable salads, grilled vegetables

Chardonnay Quay Landing

€ 6,50 / 29,50

Australia | Fuller-bodied Chardonnay with ripe tropical fruit, a touch of vanilla and a smooth finish.

Food pairing: lobster, salmon, creamy risotto

Sonsierra Blanco Fermentado

€ 8,50 / 38,50

en Barrica 2022

Spain | Barrel-fermented Rioja white, rich and complex with notes of vanilla, stone fruit and subtle spice.

Food pairing: shellfish, poultry, mushroom dishes

Albarino la Besada 2023

€ 8,90 / 40,50

Spain | Special Galician white with citrus, peach and saline minerality. Very fresh and lively.

Food pairing: seafood, shellfish, fish dishes



VINS BLANCS EN BOUTEILLE



Botania Verdejo 2024 € 25,50

*Spain | Expressive Verdejo with citrus, fennel and tropical fruit.
Crisp and vibrant..*

Food pairing: seafood, pasta with shellfish, fresh salads

Lenotti Colle dei Tigli € 26,50

Italy | Fragrant blend of Garganega and Chardonnay with floral aromas and juicy stone fruit.

Food pairing: mushroom risotto, fresh cheeses, vegetable dishes

Schloss Reinhartshausen Riesling Feinherb € 42,50

Germany | Elegant Riesling with a touch of sweetness, notes of lime, peach and minerality.

Food pairing: mussels, pork, lightly spiced dishes

Babylonstoren Chenin Blanc € 49,50

South Africa | Chenin with ripe apple, quince and honeyed notes balanced by fresh acidity.

Food pairing: pork, poultry, fresh salads

M. Chapoutier Domaine des Granges € 56,50

de Mirabel Viognier

*France | Aromatic Viognier with apricot, peach and floral hints.
Lush yet fresh..*

Food pairing: poultry, veal, goat cheese

Craggy Range Sauvignon Blanc € 58,50

Te Muna Road Vineyard

New Zealand | Premium Sauvignon Blanc with passionfruit, lime and herbaceous freshness.

Food pairing: shellfish, fresh fish dishes, goat cheese

Borgo Conventi Friulano Isonzo del Friuli € 61,50

*Italy | Elegant Friulano with almond, citrus and floral notes.
Smooth and balanced.*

Food pairing: carpaccio, vegetable dishes, light risotto

Edouard Delaunay Mâcon Prissé € 68,50

France | Classic Bourgogne Chardonnay with ripe apple, subtle minerality and a refined finish.

Food pairing: fish dishes, poultry, creamy gratin

La Toledana Gavi di Gavi € 69,50

Italy | Crisp and mineral Gavi with citrus, white flowers and almond notes.

Food pairing: fish, seafood, light vegetable dishes



VINS ROUGES AU VERRE



M Selection Merlot

€ 4,80 / 21,50

Chile | Soft and approachable Merlot with ripe plum, red berries and smooth tannins.

Food pairing: pork, veal, mild gratin dishes

Luna de Ana Tinto 2024

€ 5,50 / 24,75

Spain | Fresh and juicy red with bright fruit and a light body.

Food pairing: poultry, pasta, vegetable dishes

Villebois Pinot Noir VDF

€ 5,90 / 26,50

France | Elegant Pinot Noir with red cherry, subtle spice and a silky texture. Delicate and refined.

Food pairing: salmon, mushroom risotto, veal

Altobello Primitivo

€ 6,20 / 27,90

Italy | Rich and full-bodied with dark fruit, sweet spice and soft tannins. Bold and warming.

Food pairing: grilled meats, pork, heavy pasta

Villa Trasqua Traluna Rosso di Toscana

€ 6,20 / 27,90

Italy | Tuscan blend with red fruit, herbs and a smooth, earthy finish. Rustic and balanced.

Food pairing: grilled meats, mushroom dishes, vegetable dishes

Château Tayet Cuvée Prestige 2019

€ 7,90 / 35,50

France | Bordeaux blend with cassis, cedar and refined tannins. Classic and structured.

Food pairing: grilled meats, veal, vegetable dishes

Staphyle Premium Malbec

€ 8,20 / 36,90

Argentina | Full-bodied Malbec with blackberry, plum and hints of cocoa.

Food pairing: grilled meats, mushroom risotto, pork

Sonsierra Reserva 2019

€ 11,50 / 51,75

Spain | Classic Rioja Reserva with ripe dark fruit, vanilla and spice from oak. Rich and velvety.

Food pairing: veal, poultry, rich sauces



VINS ROUGES EN BOUTEILLE



Lenotti Le Crosare Ripasso Valpolicella € 43,50

Italy | Velvety Ripasso with cherry, dried fruit and a smooth finish. Smooth and layered.

Food pairing: mushroom risotto, veal, pork

Viberti La Gemella Barbera d'Alba € 45,50

Italy | Bright and juicy Barbera with red fruit and lively acidity. Fresh and vibrant.

Food pairing: heavy pasta, grilled vegetables, poultry

El Coto Vintage Rioja Gran Reserva € 51,50

Spain | Structured Rioja with ripe fruit, vanilla and earthy spice. Mature and balanced.

Food pairing: veal, grilled meats

Castelo di Albola Chianti Classico € 62,50

Italy | Elegant Chianti with cherry, herbs and fine tannins. Bright and savory.

Food pairing: pasta, veal, grilled meats

Edouard Delaunay Septembre € 72,50

Bourgogne Rouge

France | Classic Bourgogne Pinot Noir with red berries, earth and finesse. Silky and elegant.

Food pairing: salmon, mushroom risotto, veal

Babylonstoren Cabernet Sauvignon € 76,50

South Africa | Bold Cabernet with cassis, blackberry and firm tannins. Powerful and intense.

Food pairing: beef, grilled meats, rich sauces

Craggy Range Syrah Gimblett € 92,50

Gravels Vineyard

New Zealand | Intense Syrah with dark fruit, pepper and smoky notes. Spicy and concentrated.

Food pairing: grilled meats, veal, mushroom dishes

M. Chapoutier Châteauneuf du Pape € 99,50

La Bernadine Rouge

France | Powerful Rhône red with blackberry, spice and a long, elegant finish. Rich and expressive.

Food pairing: grilled meats, veal, mushroom dishes



VINS MOUSSEUX



M Selection Sparkling € 6,20 / 27,90

France | Fresh and fruity sparkling wine with citrus and apple notes.

Food pairing: seafood, light salads, shellfish

Briza del Mar Cava Brut € 7,50 / 33,75

Spain | Crisp cava with fine bubbles, citrus and green apple.

Food pairing: shellfish, seafood, fresh vegetables

Briza del Mar Cava Brut Rosado € 7,50 / 33,75

Spain | Lively sparkly rosé with red berry fruit and a dry finish.

Food pairing: poultry, salads, seafood

CHAMPAGNE



Victor & Charles le Brut € 89,00

France | Elegant champagne with citrus, apple and brioche notes.

Food pairing: oysters, seafood, fish dishes

Victor & Charles le Rosé € 99,00

France | Refined rosé champagne with red berries and floral hints.

Food pairing: poultry, shellfish, fresh salads

Victor & Charles le Blanc de Blancs 2016 € 115,00

France | 100 % Chardonnay champagne with minerality, citrus and creamy texture.

Food pairing: lobster, seafood, fish dishes

Pommery Brut Royal € 105,00

France | Classic champagne with apple, pear and toasty notes.

Food pairing: shellfish, seafood, fresh cheeses

ROSÉS ET VIN DE DESSERT



M Selection Rosé € 4,80 / 21,50

South Africa | Light and fruity rosé with red berries and a crisp finish.

Food pairing: salads, seafood, poultry

Luna de Ana Rosado € 5,50 / 24,75

Spain | Fresh rosé with strawberry and citrus notes.

Food pairing: seafood, poultry, vegetable dishes

Château Favori 2024 € 10,50 / 47,50

France | Elegant Provence rosé with red fruit, citrus and herbal freshness.

Food pairing: shellfish, grilled vegetables, salads

Figuière Signature Magali Rosé € 48,50

France | Refined rosé with floral aromas, fresh berries and minerality.

Food pairing: fish dishes, poultry, seafood

Toos Rosé 2024 € 51,75

France | Fuller rosé with ripe fruit and a smooth finish.

Food pairing: grilled vegetables, seafood, salads

Château Grand Jauga Sauternes € 5,50

France | Classic Sauternes sweet dessert wine with apricot, honey and floral richness.

Food pairing: blue cheese, tarte tatin, foie gras



BIÈRES PRESSION



Bavaria	€ 3,75 / 7,00
La Trappe Dubbel Alc. 7,0%	€ 6,25 / 10,95
La Trappe Witte Trappist Alc. 5,5%	€ 5,50 / 9,95
Seizoensbier	ask our staff

BIÈRES EN BOUTEILLE

AMBER

Palm Alc. 5,4%	€ 4,75
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FOREIGN

Desperados Alc. 5,9%	€ 6,50
Corona Alc. 4,5%	€ 6,50

FRUIT BEER / RADLER

Rodenbach Fruitage Alc. 3,9%	€ 5,50
Bavaria Radler Lemon Alc. 2,0%	€ 4,00

I.P.A.

De Molen Vuur & Vlam Alc. 6,2%	€ 7,25
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TRAPPIST

La Trappe Blond Alc. 6,5%	€ 6,00
La Trappe Tripel Alc. 8%	€ 6,50
La Trappe Quadrupel Alc. 10%	€ 7,25
La Trappe Isid'or Alc. 7,5%	€ 6,25

WEIZEN

Weihenstephaner 0,5L Alc. 5,4%	€ 8,25
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ALCOHOLFREE

Swinckels' Alc. 0,0%	€ 4,25
Bavaria White Alc. 0,0%	€ 4,25
Bavaria Radler Lemon Alc. 0,0%	€ 4,25
Bavaria I.P.A Alc. 0,0%	€ 4,25
Bavaria glutenfree Alc. 0,0%	€ 4,25
La Trappe Nillis Alc. 0,0%	€ 6,00



LIQUEURS

St. Germain	€ 5.75
Licor 43	€ 4.50
Frangelico	€ 4.25
Disaronno Amaretto	€ 4.75
Baileys Irish Cream	€ 4.50
Luxardo Limoncello	€ 4.50
Grand Marnier	€ 4.75
Vaccari Sambuca	€ 4.50
DOM Bénédictine	€ 5.50
Malibu	€ 4.50
Cointreau	€ 4.25

VODKA

42 Below Pure	€ 5.75
Grey Goose Premium Vodka	€ 10.50
Ketel One Premium Dutch Vodka	€ 5.95

GIN

Bombay Sapphire Gin	€ 5.25
Toucan Gin	€ 8.50
Bombay Bramble Gin	€ 7.50
Hendrick's Gin	€ 7.50
Gordon's 0.0% Gin	€ 6.25
Berkel Gin	€ 8.50

RHUM

Bacardi Carta Blanca	€ 5.50
Bacardi Carta Oro	€ 5.75



WHISKY BLEND

SCOTTISH

<u>The Famous Grouse Finest</u>	€ 5,25
<u>The Famous Grouse Naked Grouse</u>	€ 10,00
<u>Dewar's Blended Whisky 12 years</u>	€ 9,00
<u>Monkey Shoulder</u>	€ 8,25

AMERICAN

<u>Jack Daniel's Old No. 7</u>	€ 6,50
<u>Woodford Reserve Bourbon</u>	€ 9,25

IRISH

<u>Tullamore D.E.W. Original</u>	€ 5,25
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WHISKY SINGLE MALT

SCOTTISH

<u>Highland Park 12 YO Viking Honour</u>	€ 9,25
<u>Glenfiddich 12 YO Signature Malt</u>	€ 10,25

COGNACS ET BRANDIES

<u>Rémy Martin VSOP Mature Cask Finish</u>	€ 9,25
<u>Rémy Martin XO Excellence</u>	€ 30,25
<u>Calvados</u>	€ 5,50



PORT

DOW'S White Port	€ 5,50
DOW'S Ruby Port	€ 5,50
DOW'S 10 Years Old Tawny Port	€ 7,25

VERMOUTH

Martini Bianco	€ 4,75
Martini Rosso	€ 4,75

AMERS

Jägermeister	€ 4,75
Campari	€ 5,00
Aperol	€ 5,00

GENIÈVRES

Bols Jonge Jenever	€ 4,75
Bols Barrel Aged Jenever	€ 4,75
Bols Corenwijn	€ 4,25



BOISSONS RAFRAÎCHISSANTES

Original Still water 0,75 L € 5,50

Original Sparkling water 0,75 L € 5,50

Spa Reine 0,25 L € 3,20

Spa Intense 0,25 L € 3,20

Coca Cola Regular 0,2 L € 3,50

Coca Cola Zero 0,2 L € 3,50

Fanta Orange 0,2 L € 3,50

Fanta Cassis 0,2 L € 3,50

Sprite Refresh 0,2 L € 3,50

Fuze Tea Sparkling Black 0,2 L € 3,50

Fuze Tea Green 0,2 L € 3,50

Royal Bliss Ginger Ale 0,2 L € 3,50

Royal Bliss Bitter Lemon 0,2 L € 3,50

Royal Bliss Tonic 0,2 L € 3,50

Royal Bliss Ginger Beer 0,2L € 3,50

Rivella 0,2 L € 3,50

Fristi 0,2 L € 3,50

Chocomel 0,2L € 3,50

JUS DE FRUITS

Fresh orange juice € 4,95

Minute Maid Tomato juice € 3,70

Minute Maid Apple juice € 3,70

Cranberry juice € 3,40

Glas of milk € 2,50



CAFÉ

Coffee of freshly ground beans	€ 3,10
Espresso	€ 3,10
Doppio Espresso	€ 5,40
Cappuccino	€ 3,50
Café latte	€ 4,10
Latte Macchiato	€ 4,10
Almond Coffee (Monin Almond)	€ 4,60
Caramel Coffee (Monin Caramel)	€ 4,60
Hot chocolate	€ 3,50

Milk options: cow - oat - almond

CAFÉS SPÉCIAUX

Irish Coffee (Tullamore D.E.W.)	€ 8,40
Baileys Coffee (Baileys)	€ 8,40
Italian Coffee (Disaronno Amaretto)	€ 8,40
French Coffee (Cointreau)	€ 8,40
Friar Joe (Frangelico)	€ 8,40
Grand Latte Macchiato (Grand Marnier)	€ 8,40
Monk's Coffee (D.O.M. Bénédicte)	€ 8,40
Spanish Coffee (Licor 43)	€ 8,40

MACCHIATO GLACÉ

Almond Iced Macchiato	€ 4,60
Caramel Iced Macchiato	€ 4,60

THÉS

Earl Grey	€ 3,10
Morgentau	€ 3,10
Verveine	€ 3,10
Lemon Grass	€ 3,10
Red Fruit	€ 3,10
English Breakfast	€ 3,10
Greenleaf	€ 3,10
Original Rooibos	€ 3,10
Fresh mint tea	€ 3,90
Fresh ginger tea	€ 3,90

PÂTISSERIES

Variety of pastries from our display



INHOUDSOPGAVE

Aperitief	1
Borrelhapjes	1
Witte wijn open	2
Witte wijn fles	3
Rode wijn open	4
Rode wijn fles	5
Cava	6
Champagne	6
Rose / dessertwijn	6
Bier van het vat	7
Bier per fles	7
Buitenlands	7
Fruit bier / Radler	7
I.P.A.	7
Trappist	7
Weizen	7
Alcohol- / glutenvrij	7
Likeuren	8
Vodka	8
Gin	8
Rum	8
Blended whiskey	9
Single malt whiskey	9
Cognac & Brandies	9
Port	10
Vermouth	10
Bitters	10
Jenever	10
Frisdranken	11
Sappen	11
Koffie	12
Special Coffees	12
Iced Macchiato	12
Thee	12
Gebak	12