



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!

Allergenenoverzicht:



Fish



Soy



Egg



Lupines



Sesame seeds



Lactose



Nuts



Peanut



Shellfish



Celery



Vegetarian



Vegan



Gluten



Mustard



Sulfite

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

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 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



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



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
Plateau de fromages <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