

CAFÉ



WILLEM
ALBERT



WILLEM

ENGLISH

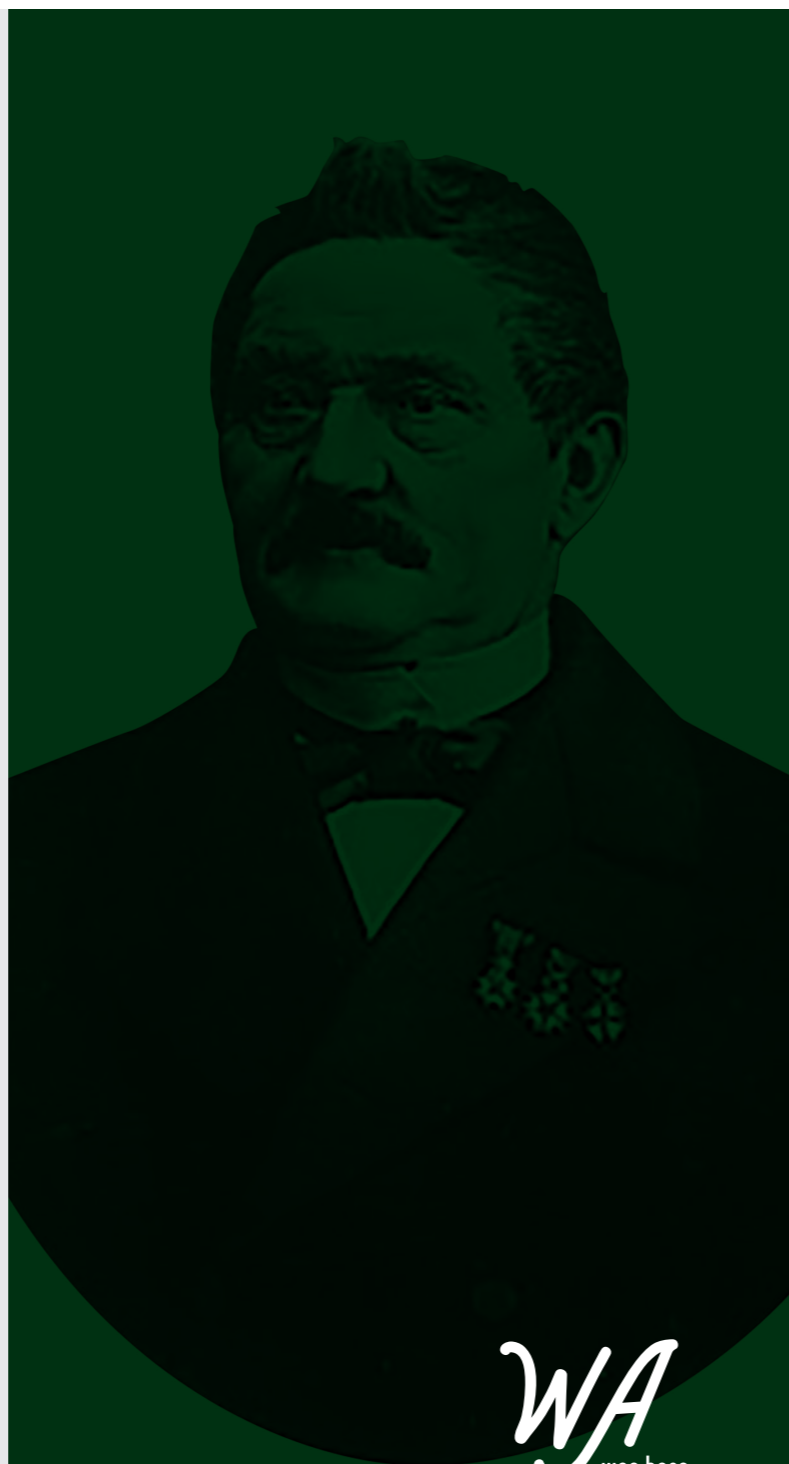


ODE TO WILLEM ALBERT SCHOLTEN

A man of vision and ambition. Of daring and deed. A great Groninger with a name of fame, which was later hijacked by grief. With his dozens of factories, he was the first real agricultural industrial and multinational. A man who with ornate letters, wrote Groninger and Dutch history.

A real entrepreneur who got the Holland-America line back on steam and grew up far beyond our country borders with the Groningse "just be normal"-mentality. A benefactor who meant a lot to Groningen and even gave our city a children's hospital on his 70th birthday.

He deserves a spot in the City. Central in Groningen, amongst his "stadjers", Willem Albert is coming home!



WA
was here

PASTRIES

Apple crumble pie _____	5.50
Almond paste / apple / raisins / shortcrust pastry	
Pear bavarois 🌱 _____	5.25
Cinnamon and star anise mouse / pear compote / cake base	
Orange and apricot cheesecake _____	5.50
Apricot filling / orange and apricot compote / Bastogne base	
Blueberry cheesecake 🌱 _____	5.00
Blueberry filling / cassis jelly / cake base	
Coffee and pistachio pastry _____	4.75
Coffee filling / pistachio mousse / chocolate	
Triple chocolate entremet _____	4.75
White chocolate and tonka bean mousse / brownie base	
Hazelnut chocolate schnitt 🌱 _____	5.25
Milk chocolate ganache / hazelnut cream	
Tompouce _____	3.85
Pastry cream / whipped cream / glazed puff pastry	

Chocolate chip cookie _____	2.75
Homemade almond paste cookie _____	3.00
Banana bread with walnuts and chocolate 🌱 _____	4.00



Brownie with walnuts, caramel and white chocolate _____ 4.00

Blooming Bakery is a social entrepreneurship, together with Fier a help organisation for victims of violence, these victims get the chance to explore and reinvent their own talents under the supervision of qualified bakers. With the order of your brownie you help support a future without violence.

🌱 Gluten free 🌿 Vegan



Fancy a coffee to go or a fresh baked sandwich for lunch? The Market Hotel has its own bakery, which is the place for pastry, fresh baked sandwiches but also biological ice cream! Bakery Westers is located at the Grote Markt and is accessible for guests via Café Willem Albert.

The founder of WestCord Hotels comes from a real bakers family. The bakery therefore is an ode to the original Bakery Westers which is located on Ulieland since the fifties.



BETWEEN THE MARKETS AT HOME

The Market Hotel Groningen is the ideal base for adventure, coziness and culture. The beating heart of Groningen is within reach. Meet friends for a drink or enjoy an extended diner in the stylish Caf -restaurant Willem Albert. Find a spot in the sun on the cozy terrace and experience how the town unfolds, to every surprising corner. Experience her many faces and facets and come back tired but satisfied to rest at Wellcome Wellness or the warm luxury of your room.



BUSINESS MEETING IN THE MARKET HOTEL

The Market Hotel offers 3 modern meeting rooms with a total of 160m². Our biggest meeting room, Hereplein (80m²), is located on the second floor. The room is two floors high. That is why it is beautifully spacious. On the fourth floor, the other two linked rooms are located; de Grote Markt (55m²) and deNieuwe Markt (25m²). All meeting rooms are equipped with modern audiovisual technique and excellent WIFI.



Gift tip!

THE MARKET HIGH TEA



Sunday - Wednesday 14:00 - 16:00



25.00 per person • from 2 persons. Only on reservation.

For more information, take a look at the website themarkethotel.nl/vergaderen

Book a spot: info@themarkethotel.nl • 050 207 4600

LUNCH 11:00 - 16:00


SANDWICHES

Smoked beet  _____ 11.25
Tomato / cucumber / lettuce / vegan bacon / fennel mayonnaise

Salmon _____ 11.75
Homemade salmon salad / green apple / potato / pickle / onion / fennel / chervil / mayonnaise of sea lettuce

Thinly sliced calf _____ 12.75
Capers / mixed lettuce / olives / marinated tomato / tuna mayonnaise

WARM SANDWICHES

Mushroom  _____ 11.25
Fried mushroom / vegan feta / sugar coated seeds and pits / sun dried tomato / arugula

Gruninger meatball _____ 11.50
Butter / gravy / mustard

Crispy pork belly _____ 12.25
Sweet and sour red onion / coleslaw / BBQ sauce with pickled mustard seeds

SOUPS

Tomato soup  _____ 7.00
Roasted beef tomato / smoked paprika / lovage

Portobello cream soup  _____ 8.00
Smoked almond / truffle croutons

Onion soup  _____ 7.50
Bread croutons / Dutch sheep cheese

Supplement bread + butter _____ p.p. 2.75

WRAPS

Roasted vegetables  _____ 10.75
Various vegetables / cream of peas / mixed lettuce

Chicken _____ 12.00
Roasted chicken thigh / chipotle mayonnaise / tomato / mixed lettuce

 Vegetarian  Vegan

CROQUETTES WITH A STORY



The oyster mushrooms in these croquettes are cultured on coffee grounds, originating from among others our sister hotels. So from a cup of coffee, eventually comes a delicious oyster mushroom croquette Tasty and sustainable!

CROQUETTES

Beef _____ 11.25
2 beef croquettes on bread served with butter and mustard mayonnaise

Vegetable  _____ 11.75
2 vegetable croquettes on bread served with butter and mustard mayonnaise

Oyster mushroom  _____ 12.75
2 oyster mushroom croquettes on bread served with butter and mustard mayonnaise


FRIED EGGS

Ham and/or cheese _____ 11.25
Bacon and/or cheese _____ 12.25
Ham, bacon and cheese _____ 13.25




LUNCH 11:00 - 16:00

HOT DISHES

Chefs Lunch (vegetarian optional)  _____ 15.00
Small soup of your choice, 3 types of bread with an omelette, hussar salad and a croquette with mustard

Chefs Lunch Deluxe _____ 19.50
Small soup of your choice, smoked salmon sandwich with a poached egg and a vitello tonnato sandwich

Flammkuchen  _____ 12.50
Herb cream cheese / sun dried tomato / spring onion

Supplement pulled beef or smoked salmon _____ 3.00

Tournedos
Duchess potatoes / fried mushroom / Romanesco / roquefort sauce
160 grams _____ 29.75
300 grams _____ 45.00


BBQ chicken _____ 22.50
Skewer of spiced chicken thigh / baked jacked potato / Masala curry sauce / green beans / pickles

Homemade kibbeling _____ 17.50
Cod / mayonnaise of black pepper and lemon / fries

Atlantic cod _____ 23.50
Atlantic cod / potato gratin / purple carrot / velouté of smoked almond / sprout leaf


BURGERS

Market Burger _____ 20.00
Beef burger / sour dough / pickle / bacon / BBQ sauce / lettuce / fries

Vegan Burger  _____ 21.00
Beetroot burger / tomato / vegan bacon / lettuce / vegan hussar salad / vegan fennel mayonnaise / fries

WA Burger _____ 22.00
Beef burger / sour dough / pickle / bacon / BBQ sauce / lettuce / fried egg / herb cheese / fries

MEAL SALAD

Caesar salad  _____ 14.00
Romaine lettuce / Parmesan / cucumber / cherry tomato / truffle croutons

Supplement chicken _____ 3.50

Supplement bread & butter _____ p.p. 2.75

 Vegetarian  Vegan


BENEFACTOR SCHOLTEN


In 1889, on his 70th birthday and at his golden jubilee as a Manufacturer, he gave the city of Groningen a children's hospital. It was on the corner of the "Sint Jansstraat" and the "Singelstraat".



STARTERS 17:00 - 21:30

Bread platter  _____ 7.50
Freshly baked bread / olive oil / sea salt / butter

Chicory  _____ 13.50
Turmeric / ginger / salad of pear, pecan and jerusalem artichoke / pointed white cabbage / vegan bacon

Garden pea  _____ 12.50
Garden pea cream with pistache and mint / crispy chickpea / stewed shallot and leek / compote of celery, orange and ginger

Salmon _____ 14.75
Smoked salmon / salmon tartare / smoked crème fraiche / pickled kale / cress of lime

Crayfish _____ 15.00
Lobster tails / fennel / cream cheese / brioche / lettuce / beetroot / pickled radish

Mackerel _____ 14.50
Ceviche of home smoked mackerel / mousse of bimi / pickled carrot / polenta / crumble of smoked almond

Vitello tonato _____ 15.50
Thinly sliced calf / tuna mayonnaise / marinated tomato / brioche with olive and capers

Wild boar carpaccio _____ 14.75
Wild boar ham / roasted chestnut / baked peach / honey / red chicory / dressing of raspberry

Pork belly _____ 14.00
Crispy pork belly / hoisin / couscous salad / pickled red cabbage leaf / sesame / red cabbage mayonnaise

SOUPS

Tomato soup  _____ 7.00
Roasted beef tomato / smoked paprika / lovage


Portobello cream soup  _____ 8.00
Smoked almond / truffle croutons

Onion soup  _____ 7.50
Bread croutons / dutch sheep cheese

Supplement bread & butter _____ p.p. 2.75



MEAL SALAD


Caesar Salad  _____ 14.00
Romaine lettuce / Parmesan / cucumber / cherry tomato / truffle croutons

Supplement chicken _____ 3.50

Supplement bread & butter _____ p.p. 2.75

BURGERS

Market Burger _____ 20.00
Beef burger / sour dough / pickle / bacon / BBQ sauce / lettuce / fries

Vegan Burger  _____ 21.00
Beetroot burger / tomato / vegan bacon / lettuce / vegan hussar salad / vegan fennel mayonnaise / fries

WA Burger _____ 22.00
Beef burger / sour dough / pickle / bacon / BBQ sauce / lettuce / fried egg / herb cheese / fries

 Vegetarian  Vegan



MAIN COURSES 17:00 - 22:00

Cauliflower 	21.50
Marinated cauliflower / miso / creamy hazelnut sauce / salted french bean / crispy corn ribs / potato and black garlic puree	
Eggplant 	21.50
Crispy fried eggplant / eggplant tempura / Baba ganoush / pickled pumpkin / kimchi / pistachio sauce	
Beef blade steak	26.50
Salsify and Kale stew / fermented mustard gravy / cornichon / pickled mustard leaves / crispy pulled beef	
Duck breast	25.00
Baby potato / gravy with VOC herbs / carrot / fermented beetroot / compote of apple	
Monkfish	24.00
Marinated monkfish / orange / vanilla / risotto / sea asparagus / pumpkin / pine nut / crispy Parmesan	
Winter cod	23.50
Winter cod / potato gratin / purple carrot / velouté of smoked almond / sprout leaf	
Catch of the day	Daily price

 Vegan

MEAT DISHES FROM THE JOSPER







The Josper is a combination of grill and oven in one. A closed oven on charcoal that provides an authentic BBQ taste, perfect for texture and delicious tenderness.

BBQ chicken	22.50
Skewer of spiced chicken thigh / baked jacked potato / Masala curry sauce / green beans / pickles	
Mixed Grill	29.50
Chicken thigh / Tournedos / Spare-rib / roasted sweet potato / steamed shallot / leek / chipotle and pepper gravy	
Tournedos	
Duchess potatoes / fried mushroom / Romanesco / roquefort sauce	
160 grams	29.75
300 grams	45.00
Venison steak	26.50
Green cabbage / cranberry compote / celeriac and chestnut puree / game gravy	



SIDE DISHES

TO COMPLETE YOUR MAIN COURSE

Fries 	4.50
With mayonnaise	
Sweet potato fries 	6.50
With Parmesan, green herbs and truffle-mayonnaise	
Fried baby potato 	4.50
Small Caesar salad 	4.95
Seasonal vegetables 	4.95
Corn on the cob with butter and herbal salt 	4.50

Scan the QR code at the cover of the menu for our allergen information.

 Vegetarian  Vegan



DESSERTS 17:00 - 22:00

- Stewed pear**  _____ **9.00**
Licorice / orange / ginger bread panna cotta / mandarin gel / crispy pear
- Date tart** _____ **9.50**
Sticky date tart / banana and toffee ice cream / crumble and crisp of chocolate / salty Bailey's caramel
- Crème Brulee** _____ **9.50**
Earl grey / blueberry ganache / crisp of granola / hibiscus gel / strained yoghurt
- Ice cream cake of espresso and lemon** _____ **8.50**
Tonka-mascarpone cream / crumble of vanilla and raspberry
- Dutch cheese platter** _____ **14.00**
Selection of dutch cheeses / nuts / dried cranberry / grapes
- Coffee & Friandises** _____ **7.50**
Coffee or tea of your choice / 3 home made delicacies from Bakery Westers

 Vegan

IJSCOUPES 10:00 - 22:00

- Banana** _____ **9.00**
Banana ice cream / coffee ice cream / roasted hazlenuts / crispy salted caramel / whipped cream
- Dame Blanche** _____ **8.50**
Vanilla ice cream / dark chocolate sauce / whipped cream
- Chocolate** _____ **9.00**
Triple chocolate ice cream / whipped cream



DESSERT WINES

- Château Bellevue Mobazillac** _____ **7.00**
Sud-Ouest, France
Fresh/sweet dessert wine with notes of peach, apricot and pineapple
- Muscat de Rivesaltes Domaine des Schistes** _____ **6.50**
Roussillon, Frankrijk
Sweet muscat wine with aroma of caramel and dried fruits
- Banyuls '5 d'âge Domaine de Baillaury** _____ **7.00**
Roussillon, France
Refreshing and sweet taste of ripe red fruit, plums and herbs. Aftertaste with elements of chocolate

PORT

- Kopke Colheita**
Douro, Portugal
Soft Tawny Port from a single harvest year, matured for at least 8 years in wooden barrels
- 2004 _____ **12.50**
2010 _____ **9.75**

HOT DRINKS

COFFEE

- Espresso** _____ **3.50**
Coffee _____ **3.50**
Americano _____ **3.50**
Double espresso _____ **4.75**
- Cappuccino** _____ **3.75**
Flat White _____ **4.25**
Latte Macchiato _____ **4.00**
Espresso Macchiato _____ **3.75**
Cafe Latte _____ **4.00**
- Chai Latte** _____ **4.75**
- Hot chocolate** _____ **4.00**
Homemade chocolate spoon from luxurious Belgian milk chocolate
- Whipped cream** _____ **+ 0.75**
- Latte Caramel** _____ **5.00**
Latte Macchiato / salted caramel syrup
- Hazelnut Dream** _____ **5.75**
Cappuccino / hazelnut syrup / whipped cream

SPECIAL COFFEES

- Groninger Coffee** _____ **8.00**
Kalmoes Beerenburg / coffee / unsweetened cream
- Dutch Coffee** _____ **8.50**
Hooghoudt Sweet Spiced Jenever / coffee / unsweetened cream
- Irish Coffee** _____ **9.00**
Jameson / coffee / unsweetened cream
- Spanish Coffee** _____ **9.00**
Tia Maria / coffee / unsweetened cream
- French Coffee** _____ **9.25**
Grand Marnier / coffee / unsweetened cream
- Italian Coffee** _____ **8.50**
Amaretto / coffee / unsweetened cream


TEA AND INFUSIONS


- Senza Tea** _____ **3.50**
• Earl Grey
• Dutch Breakfast
• Jasmin Green
• African Rooibos
• Forest Happiness
• Herbal Chai
- Ginger, lemon & honey** _____ **4.25**
Spearmint & honey _____ **4.25**
Spearmint, ginger & honey _____ **4.50**



PASTRIES

- Apple crumble pie** _____ **5.50**
Almond paste / apple / raisins / shortcrust pastry
- Pear bavaois**  _____ **5.25**
Cinnamon and star anise mouse / pear compote / cake base
- Orange and apricot cheesecake** _____ **5.50**
Apricot filling / orange and apricot compote / Bastogne base
- Blueberry cheesecake**  _____ **5.00**
Blueberry filling / cassis jelly / cake base
- Coffee and pistachio pastry** _____ **4.75**
Coffee filling / pistachio mousse / chocolate
- Triple chocolate entremet** _____ **4.75**
White chocolate and tonka bean mousse / brownie base
- Hazelnut chocolate schnitt**  _____ **5.25**
Milk chocolate ganache / hazelnut cream
- Tompouce** _____ **3.85**
Pastry cream / whipped cream / glazed puff pastry

- Chocolate chip cookie** _____ **2.75**
Homemade almond paste cookie _____ **3.00**
Banana bread with walnuts and chocolate  _____ **4.00**


- Brownie with walnuts, caramel and white chocolate**  _____ **4.00**

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 Gluten free  Vegan

FOR OUR LITTLE GUESTS

STARTERS

Tomato Soup 	5.50
Baguette with herb butter 	5.50

MAIN DISHES

Mini pancakes 	8.00
Served with syrup, sugar and a little surprise	
Spare-rib with various sauces	14.50
Cod fillet	14.00
Croquette (beef or vegetable)	8.00
BBQ chicken	12.50

SERVED WITH FRIES AND APPLE SAUCE

SIDE DISHES

Seasonal vegetables 	4.95
Mixed salad 	4.95
Snack tomatoes 	2.50
Snack cucumber 	2.00

DESSERTS

Surprise ice cream	7.50
Treasure chest	4.75
Sorbet ice cream with fresh fruit	6.00



SCHOLTENSKOEP AT THE HEREWEG

The beautiful country house, also known as the tea dome of Scholten, was built in 1869 from natural stone and marble. Cost at the time: FL 4650,-. The name "Tea dome" is somewhat misleading, because the wealthy Groningers drank Juniper more often than tea in their country houses. The cast iron statues "Summer", "Autumn", and "Winter" were cast in Paris. After restoration, "Spring" was also made.

GREENKEY

GREEN AND WELCOMING

WestCord is all about a pleasant, comfortable and welcoming stay. We like to put an extra step. We do that for you, but also for our society. The attention we spend on our guests, we also spend it on the people, the environment and society. In all our WestCord Hotels there is a group of concerned employees, called 'The Green Team'. They take care of the CRS policy and adjust where necessary.



CONCRETE PARTS OF OUR CRS POLICY ARE:

- Purchasing certified, fair trade, recyclable, energy-efficient and/or regional products and materials.
- Reducing and optimally separating waste.
- Select sustainable suppliers + have the sustainability statement signed (chain responsibility).

SPECIFICALLY FOR THE MARKET HOTEL APPLIES:

- Gasless hotel
- Electric pumps for heating and refrigeration
- Half of the roof consists of solar panels
- LED lighting only
- Sustainable industrial clothing from residual materials
- Use of as much sustainable alternatives



The Market Hotel Groningen obtained the Golden Green Key with this.



OPEN WIJNEN

WHITE WINES

	5.25	27.50
Le Pinada Chardonnay Languedoc, France		
Pinot Grigio Fattori Veneto, Italy	5.50	29.00
Tresolmos Verdejo (BIO) Bodegas Garciarevalo, Spain	6.00	32.50
Johannes Egberts Niersteiner Gutes Domtal Rheinhessen, Germany	5.25	27.50
Verdejo Aldea 0.0% Spain	5.25	27.50

ROSÉ WINE

Solis Lumen Rosé Languedoc, France	6.00	32.50
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RED WINES

Los Condes Tempranillo Cataluña, Spain	5.25	27.50
LaLaurie Merlot Languedoc, France	5.50	29.00
Montepulciano d'Abruzzo 'Kriya' (BIO) Abruzzo, Italy	6.00	32.50
Tempranillo Lussory 0.0% Spain	5.25	27.50

SPARKLING

Prosecco Treviso Spumante 'Terre di Marca' Extra Dry (BIO)	7.00	37.50
Lussory Sparkling 0.0%	6.50	35.00
Champagne Blanc de Noirs 'Réserve' Brut	13.50	75.00



THE WORLD OF WILLEM ALBERT

Willem Albert Scholten opened his first potato flour factory in 1842 in Foxhol, Groningen. In 1847, he replaced the horses in his factory for a modern steam engine. It turned out to be a golden investment which was the base of his success. With approximately 24 factories in the Netherlands and abroad, his company grew till the first Dutch industrial multinational and Willem Albert became world's first agricultural industrial.



WINES BY THE BOTTLE



WHITE WINES

- Wairau River Sauvignon Blanc** _____ **44.00**
Marlborough, New Zealand
Aromatic / pure / fresh / mineral / passion fruit / green spices / pink grapefruit
- Viognier Louis Chèze** _____ **59.00**
Rhône, France
Golden yellow / aromatic / floral / almond / slight bitterness / long finish
- Bourgogne Chardonnay Côtes d'Auxerre 'Corps de Garde' Goisott** _____ **64.00**
Bourgogne, France
Bio-dynamic / hay yellow / aromatic / full intense flavour / complex / powerful / long finish
- Rioja Muga Blanco** _____ **46.00**
La Rioja, Spain
Full bodied / rich structure / fresh / slightly greasy / citrus / light spiciness
- Rías Baixas Albariño Granbazán 'Etiqueta Verde'** _____ **52.00**
Galicia, Spain
Green apple / citrus / tropical fruit / elegant acidity / slightly salty aftertaste
- Sancerre Domaine de la Rossignole** _____ **54.00**
Loire, France
Floral / spiced tones / citrus / fresh / juicy / pure
- Ried Steinsetz Kamptal Grüner Veltliner** _____ **62.00**
Kamptal, Austria
Fresh / spiced / apple / apricot / white pepper / white fruit / minerals

TRANSATLANTIC AMBITIONS

Unlimited entrepreneurial. A man with a vision. Willem Albert was a dreamer and a doer! His plans for a transatlantic shipping connection between Europe and Amerika gained momentum when he invested 600.000 Gulden in the "Nederlandsch-Amerikaansche Stoomvaart-Maatschappij" (NASM) in 1873. NASM later became the Holland-Amerika line. The first ship of the NASM got his name. The W.A. Scholten sank in 1887 in front of the coast of Dove after a collision with the Rosa Mary.



RED WINES



- Chianti Colli Fiorentini 'IL Castelvecchio' (BIO)** _____ **43.00**
Toscana, Italy
Biological / deep ruby red / red fruit / blackcurrant / spices / soft tannins
- Rioja Muga 'Reserva'** _____ **69.00**
La Rioja, Spain
Full-bodied / complex / vanilla / red fruit / tobacco / aromatic / cedar wood
- Domaine de Peyrelongue Saint-Emilion Grand Cru** _____ **59.00**
Saint-Emilion, France
Full / juicy / earthy / black fruit / plum / classic / mushrooms / refined
- Fabre Montmayou Malbec 'Reservado'** _____ **44.00**
Mendoza, Argentina
French oak / ripe red fruit / cedar wood / vanilla
- Leyda Pinot Noir Coastal Vineyards 'Las Brisas'** _____ **46.00**
Leyda Valley, Chili
Aromatic / cherry and berry / hint of spices / wood / green herbs
- Valpolicella Classico Superiore Ripasso 'Margone'** _____ **54.00**
Veneto, Italy
Smooth and full / intense / cherry / red fruit / morel / raisins
- Châteauneuf-du-Pape 'Trilogies' (BIO)** _____ **79.00**
Rhône, France
Dark red / pleasant spices / powerful / oak / elegant / ripe fruit

LOCAL

- Thorn Riesling** _____ **45.00**
Maasvallei Limburg, The Netherlands
Intense / citrus / peach / mango / refined freshness
- Apostelhoeve Müller-Thurgau** _____ **49.00**
Mergelland, The Netherlands
Springflowers / green herbs / white fruit / fruity / soft spices
- Thorn Dornfelder** _____ **45.00**
Maasvallei Limburg, The Netherlands
Supple and soft / forest fruits / hint of spices



CAFÈ

WILLEM
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FIZZ AND ACTIVE
YET SO QUIET AND
SERENE... OF ALL
MARKETS A HOME
FOR EVERYONE

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