

CAFÉ



WILLEM  
ALBERT

OPEN

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!

A large, dark, semi-transparent portrait of Willem Albert Scholten, a man with a mustache, wearing a suit and bow tie, is positioned on the right side of the page. The portrait is set against a dark green background.

WA  
was here

# PASTRIES

**Apple crumble pie** \_\_\_\_\_ 5.50  
Almond paste / apple / raisins / shortcrust pastry

**No bake lime cheesecake** \_\_\_\_\_ 5.25  
Lime curd filling / lime jelly

**Tropical bavaois** \_\_\_\_\_ 5.50  
Guava mousse / pineapple jelly / lime and pineapple compote

**Raspberry pastry** \_\_\_\_\_ 4.90  
Cassis and raspberry jelly / raspberry mousse

**Mango & Yogurt entremet** \_\_\_\_\_ 4.90  
Passion fruit and mango compote / yogurt mousse / white chocolate ganache

**Strawberry pie** \_\_\_\_\_ 4.90  
Hibiscus and bergamot soak / strawberry and lime compote / strawberry mousse

**Red Velvet** \_\_\_\_\_ 5.25  
Lime monchou / red fruit soak / white chocolate shavings

**Tompouce** \_\_\_\_\_ 3.90  
Pastry cream / whipped cream / glazed puff pastry

**Chocolate chip cookie** \_\_\_\_\_ 2.75

**Almond filled cookie** \_\_\_\_\_ 3.00

**Banana bread with walnuts and chocolate** \_\_\_\_\_ 4.00

**Brownie** \_\_\_\_\_ 3.85

 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 Vlieland since the fifties.





# 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.

Gift tip!

# THE MARKET HIGH TEA



Sunday - Wednesday 14:00 - 16:00



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

Book a spot: [info@themarkethotel.nl](mailto:info@themarkethotel.nl) • 050 207 4600



## LUNCH 11:00 - 16:00

### SANDWICHES

**Tomato tartare**  \_\_\_\_\_ 12.00

Avocado / poached egg / spinach / cucumber / tomato crumble /  
truffle mayonnaise / herb salt

**Tuna salad** \_\_\_\_\_ 11.50

Mixed lettuce / cucumber / dill mayonnaise / sun-dried tomato

**Smoked ox sausage** \_\_\_\_\_ 13.75

Boiled egg / hussars salad / black pepper mayonnaise /  
Amsterdam onion / pickle

### WARM SANDWICHES

**Brie**  \_\_\_\_\_ 11.50

Walnuts / arugula / honey / fermented garlic


**Grunninger meatball** \_\_\_\_\_ 12.50

Butter / gravy / mustard

**Chicken** \_\_\_\_\_ 12.25

Pulled chicken / iceberg lettuce / sriracha mayonnaise /  
pickled vegetables

### SOUPS

**Tomato soup**  \_\_\_\_\_ 7.00

Roasted beef tomato / smoked paprika / lovage

**Zucchini cream soup**  \_\_\_\_\_ 7.50

Pumpkin seed oil / pumpkin seeds

**Beef broth** \_\_\_\_\_ 8.25

Beef / noodles / vegetables

**Supplement bread & butter** \_\_\_\_\_ p.p. 2.75

### FRIED EGG

**Natural**  \_\_\_\_\_ 10.50

**Ham and/or cheese** \_\_\_\_\_ 12.25

**Bacon and/or cheese** \_\_\_\_\_ 12.75

**Ham, bacon and cheese** \_\_\_\_\_ 14.25

 Vegetarian  Vegan



### CLUB SANDWICHES

**Club Sandwich** \_\_\_\_\_ 14.50

Lettuce / tomato / bacon / mayonnaise / chicken salad / omelette

**Vegetarian sandwich**  \_\_\_\_\_ 15.25

Lettuce / tomato / vegan bacon / mayonnaise /  
plant-based chicken salad / omelette

**Small portion of fries with mayonnaise** \_\_\_\_\_ +2.00

**Small portion of sweet potato fries with truffle mayonnaise** \_\_\_\_\_ +3.00

### 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!



### CLASSICS

**Beef croquettes** \_\_\_\_\_ 12.25

2 beef croquettes on bread served with butter  
and mustard mayonnaise

**Shrimp croquettes** \_\_\_\_\_ 13.00

2 shrimp croquettes on bread served with butter  
and lemon-pepper mayonnaise

**Oyster mushroom croquettes**  \_\_\_\_\_ 13.00

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

## LUNCH 11:00 - 16:00

### HOT DISHES

**Chefs Lunch** (vegetarian optional)  \_\_\_\_\_ **15.00**

Small soup of your choice, 3 different types of bread with an omelette, potato 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 smoked ox sausage sandwich

**Flammkuchen**  \_\_\_\_\_ **12.50**

Herb cream cheese / sun-dried tomato / spring onion / grated cheese

**Supplement pulled chicken or smoked salmon** \_\_\_\_\_ **3.00**

#### Jewish fillet

Potato and celeriac puree / King oyster mushroom / buttered string bean with savory / truffle jus

**160 gram** \_\_\_\_\_ **25.00**

**300 gram** \_\_\_\_\_ **39.50**

**BBQ chicken** \_\_\_\_\_ **22.75**

Spiced chicken thigh skewer / bacon / pineapple / roasted sweet potato / grilled oxheart cabbage / mango, red onion and chipotle salsa

**Fish & Chips** \_\_\_\_\_ **18.00**

Cod / black pepper and lemon mayonnaise / fries


**Catch of the day** \_\_\_\_\_ **Daily price**



### BURGERS

**Market Burger** \_\_\_\_\_ **20.00**

Beef burger (200 grams) / sourdough / pickle / bacon / BBQ sauce / lettuce / fries

**Vegan Burger**  \_\_\_\_\_ **21.00**

Black bean burger / cheddar / pickle / onion chutney / tomato / lettuce / chimichurri mayonnaise / fries

**Smash Burger** \_\_\_\_\_ **24.50**

2 smash burgers (300 grams) / sourdough / pickle / home-made burger sauce / lettuce / cheddar cheese / fries



**Order sweet potato fries instead of regular fries** \_\_\_\_\_ **+1.00**

### MEAL SALADS

**Greek salad**  \_\_\_\_\_ **17.50**

Mixed lettuce / tomato chutney / poached egg / feta / falafel / ginger mustard dressing

**Caesar** \_\_\_\_\_ **17.50**

Romaine lettuce / Parmesan / chicken / cucumber / cherry tomato / truffle croutons

**Halibut** \_\_\_\_\_ **18.50**

Mixed lettuce / spinach / Edamame / cucumber / radish / soy and lime dressing

**Supplement bread & butter** \_\_\_\_\_ **p.p. 2.75**





## 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".




WA  
was here




## STARTERS 17:00 - 21:30

<b>Bread platter</b> 	7.50
Freshly baked bread / olive oil / sea salt / unsalted butter	
<b>Beef tomato tataki</b> 	12.50
Tomato caviar / wasabi / crispy kohlrabi leaf / watermelon / pine nut	
<b>Dry-aged beet</b> 	14.50
Rack of dry-aged beetroot / Swiss chard / fennel compote / smoked almond crumble / Groningen spelt bread / King oyster mushroom / Groningen wild garlic powder	
<b>Yellowfin tuna</b>	15.50
Marinated tuna / tomato and herb salt tartare / herb salad / cherry blossom tea vinaigrette / chive mayonnaise	
<b>Zander</b>	14.50
Smoked garlic / pickled cauliflower leaf / radish / potato / Amsterdam onion / carrot top salsa / Groningen mustard	
<b>Steak tartare</b>	15.50
Sweet and sour chestnut mushroom / ginger pickled kohlrabi / roasted radish / chili pepper cream	
<b>Pork belly</b>	14.00
Roasted carrots / carrot and apricot compote / puffed rice / kumquat oil / cassava crisp	
<b>Starter tasting (per 2 persons)</b>	p.p. 16.50
Dry-aged beetroot / yellowfin tuna / steak tartare / soup of your choice / bread and butter	

## SOUPS

<b>Tomato soup</b> 	7.00
Roasted beef tomato / smoked paprika / lovage	
<b>Zucchini cream soup</b> 	7.50
Pumpkin seed oil / pumpkin seeds	
<b>Beef broth</b>	8.25
Beef / noodles / vegetables	
<b>Supplement bread &amp; butter</b>	p.p. 2.75

## MEAL SALADS

<b>Greek salad</b> 	17.50
Mixed lettuce / tomato chutney / poached egg / feta / falafel / ginger mustard dressing	
<b>Caesar</b>	17.50
Romaine lettuce / Parmesan / chicken / cucumber / cherry tomato / truffle croutons	
<b>Halibut</b>	18.50
Mixed lettuce / spinach / edamame / cucumber / radish / soy and lime dressing	
<b>Supplement bread &amp; butter</b>	p.p. 2.75



## MAIN COURSES 17:00 - 22:00

<b>Potato pancakes</b> 	21.50
Potato and artichoke pancakes / baby potatoes / tomato chutney / crispy oyster mushrooms / mushroom XO / chive sauce	
<b>Kohlrabi</b> 	21.50
Roasted kohlrabi and sweet potato / roasted pepper / crispy potato and black garlic / parsnip and potato cream / porcini sauce	
<b>'Stamppot' with a twist</b>	21.50
Mashed potatoes with peas and green leafy vegetables / goat cheese / crispy bacon / fennel sausage / fermented garlic and fennel gravy	
<b>Halibut</b>	23.50
Marinated halibut / coconut rice / spinach / pak choi / carrots / fennel ribbons with sesame oil / wasabi and lime espuma	
<b>Monk Fish</b>	25.00
Potato puree / asparagus / cherry tomato chutney / tarragon sauce	
<b>Catch of the day</b>	Daily price





## JOSPER DISHES

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

### BBQ chicken 22.75

Spiced chicken thigh skewer / bacon / pineapple / roasted sweet potato / grilled oxheart cabbage / mango, red onion and chipotle salsa

### Mixed Grill 31.50

Chicken thigh / Tournedos / Spare-rib / roasted jacket potato / roasted corn ribs / shallot / smoked paprika sauce

### Jewish fillet

Potato and celeriac puree / King oyster mushroom / buttered string bean with savory / truffle gravy

160 gram 25.00

300 gram 39.50

### Guinea fowl 25.00

Baby potatoes with pancetta and thyme / carrots / green cabbage / chicory / sage gravy

### Pork oyster 24.00

Potato waffle / marinated cherry tomato / zucchini flan / raspberry chipotle sauce

## SIDE DISHES

Fries with mayonnaise 🌿	4.50
Sweet potato fries with Parmesan, green herbs and truffle mayonnaise 🌿	6.50
Baby potatoes 🌿	4.50
Small Caesar salad 🌿	4.95
Seasonal vegetables 🌿	4.95
Corn on the cob with butter and herb salt 🌿	4.50

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

🌿 Vegetarian 🌿 Vegan

## BURGERS

### Market Burger 20.00

Beef burger (200 grams) / sourdough / pickle / bacon / BBQ sauce / lettuce / fries

### Vegan Burger 21.00

Black bean burger / cheddar / pickle / onion chutney / tomato / lettuce / chimichurri mayonnaise / fries

### Smash Burger 24.50

2 smash burgers (300 grams) / sourdough / pickle / home-made burger sauce / lettuce / cheddar cheese / fries



Order sweet potato fries instead of regular fries +1.00

## DESSERTS 17:00 - 22:00

### Meringue 9.00

Vanilla meringue / dark chocolate ganache / Cointreau syrup / white chocolate mousse / mandarin

### Jasmine panna cotta 9.50

Honey and butter ganache / blondie / lavender ice cream / roasted grapefruit

### Red fruit trifle 9.75

Raspberry cream / fresh strawberries / elderflower whipped cream / red fruit sauce

### Chocolate taco 8.50

Dark chocolate cream / mango and chili salsa / pink pepper and white chocolate crumble / cactus syrup

### Dutch cheese platter 14.00

Selection of Dutch cheeses / nuts / dried cranberries / grapes

### Coffee & Friandises 8.00

Coffee or tea of your choice / 3 homemade delicacies from Bakery Westers

 Vegan



## DESSERT WINES

### Château Bellevue Monbazillac 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, France

Sweet muscat wine with aromas of caramel and dried fruits

### Banguls '5 d'âge Domaine de Baillaury 7.00

Roussillon, France

Fresh sweet taste of ripe red fruit, plums and herbs.

Finish with notes 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

## ICE CREAM SUNDAES

### Gooseberry 9.75

Soft serve ice cream / gooseberry jam / basil syrup / matcha powder

### Dame Blanche 8.50

Vanilla ice cream / dark chocolate sauce / whipped cream

### Coffee 9.75

Soft serve ice cream / coffee syrup / hazelnut liqueur / puffed rice / saffron

### Strawberry 9.75

Soft serve ice cream / fresh strawberries / red fruit sauce / elderflower whipped cream

### Mango & Lime 8.50

Mango and lime sorbet / salted pistachio / cardamom syrup

### Caramel 8.50

Salted caramel ice cream / hazelnut / mandarin / cinnamon bread croutons / whipped cream



## HOT DRINKS

### COFFEE

Espresso	3.75
Coffee	3.75
Americano	3.75
Double Espresso	4.75
Cappuccino	3.95
Flat White	4.75
Latte Macchiato	4.25
Espresso Macchiato	3.95
Cafe Latte	4.25

Hot chocolate	4.25
Homemade chocolate spoon from luxurious Belgian milk chocolate	

Chai Latte	4.80
Dirty Chai Latte	5.80

### OPTIONAL

Whipped cream	0.75
Oat milk (PLANT-BASED)	0.50
Almond milk (PLANT-BASED)	0.50

### SYRUPS

- Salted caramel
- Hazelnut
- White chocolate

### SENZA TEA

- Earl Grey
- Dutch Breakfast
- Jasmin Green
- Refreshing Rooibos
- Happy Lemon
- Herbal Chai

Ginger tea	4.25
with lemon, orange or apple	
Spearmint & honey	4.25
Spearmint, ginger & honey	4.50

### SPECIALS

Groningen Coffee	9.00
Kalmoes beerenburg / coffee / unsweetened cream	
Dutch Coffee	9.25
Hooghoudt Sweet Spiced Genever / coffee / unsweetened cream	
Irish Coffee	9.50
Jameson / coffee / unsweetened cream	
Spanish Coffee	9.25
Tia Maria / coffee / unsweetened cream	
French Coffee	9.50
Grand Marnier / coffee / unsweetened cream	
Italian Coffee	9.25
Zuidam Amaretto / coffee / unsweetened cream	

## PASTRIES

Apple crumble pie	5.50
Almond paste / apple / raisins / shortcrust pastry	

No bake lime cheesecake	5.25
Lime curd filling / lime jelly	

Tropical bavaois	5.50
Guava mousse / pineapple jelly / pineapple and lime compote	

Raspberry pastry	4.90
Cassis and raspberry jelly / raspberry mousse	

Mango & Yogurt entremet	4.90
Passion fruit and mango compote / yogurt mousse / white chocolate ganache	

Strawberry pie	4.90
Hibiscus and bergamot soak / strawberry and lime compote / strawberry mousse	

Red Velvet	5.25
Lime monchou / red fruit soak / white chocolate shavings	

Tompouce	3.90
Pastry cream / whipped cream / glazed puff pastry	



Chocolate chip cookie	2.75
Almond filled cookie	3.00
Banana bread with walnuts and chocolate	4.00
Brownie	3.85

Gluten free Vegan



## SCHOLTENSKOEPEL 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 restauration, "Spring" was also made.







# FOR OUR LITTE GUESTS


## STARTERS

Tomato soup 	5.50
Baguette with herb butter 	5.50

## MAIN DISHES

Mini pancakes 	8.00
Three pancakes with syrup, powdered sugar and a little surprise	
SERVED WITH FRIES AND APPLE SAUCE	
Spare-ribs with various sauces	14.50
'Kibbeling' (fried cod)	14.00
Croquette (beef or vegetable) 	8.00
Mini burger	11.50
BBQ chicken	12.50

## DESSERTS

Surprise ice cream	7.50
Ice cream treasure chest	4.75
Sorbet ice cream with fresh fruit 	6.00
Soft ice cream with topping of your choice	3.50
Choice from: crunchy nuts, sprinkles or M&M's	

# 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 dinner in the stylish Café 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 160m<sup>2</sup>. Our biggest meeting room, Hereplein (80m<sup>2</sup>), 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 (55m<sup>2</sup>) and de Nieuwe Markt (25m<sup>2</sup>). All meeting rooms are equipped with modern audiovisual technique and excellent WIFI.

For more information, take a look at the website [themarkethotel.com/meeting](https://themarkethotel.com/meeting)



## WINES BY THE GLASS



### WHITE WINES

Le Pinada Chardonnay \_\_\_\_\_ 5.50 29.50  
Languedoc, France

Pinot Grigio Fattori \_\_\_\_\_ 5.75 31.50  
Veneto, Italy

Tresolmos Verdejo (BIO) \_\_\_\_\_ 6.25 34.00  
Bodegas Garciarevalo, Spain

Johannes Egberts Niersteiner Gutes Domtal \_\_\_\_\_ 5.50 29.50  
Rheinhessen, Germany

Verdejo Aldea 0.0% \_\_\_\_\_ 5.50 29.50  
Galicia, Spain

### RED WINES



Los Condes Tempranillo \_\_\_\_\_ 5.50 29.50  
Cataluña, Spain

LaLaurie Merlot \_\_\_\_\_ 5.75 31.50  
Languedoc, France

Montepulciano d'Abruzzo 'Kriya' (BIO) \_\_\_\_\_ 6.25 34.00  
Abruzzo, Italy

Tempranillo Lussory 0.0% \_\_\_\_\_ 5.50 29.50  
Galicia, Spain



### ROSÉ WINES

Corvina Rosato 'Gregoris' \_\_\_\_\_ 5.50 29.50  
Veneto, Italy

Solis Lumen Rosé \_\_\_\_\_ 6.25 34.00  
Languedoc, France

### SPARKLING WINES

Treviso Spumante 'Terre di Marca' Extra Dry (BIO)  
Prosecco \_\_\_\_\_ 7.00 37.50  
Rosé prosecco \_\_\_\_\_ 7.25 39.00

Pure Bubbles Sparkling Zero \_\_\_\_\_ 6.50 35.00

Champagne Blanc de Noirs 'Réserve' Brut  
375 ml \_\_\_\_\_ 39.00  
750 ml \_\_\_\_\_ 79.00

## 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' Gaisot (BIODYNAMIC)** \_\_\_\_\_ 64.00

Bourgogne, France

Biodynamic / straw yellow / spicy / full / complex / powerful

**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



## RED WINES

**Chianti Colli Fiorentini 'IL Castelveccio (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 'Marogne'** \_\_\_\_\_ 54.00

Veneto, Italy

Smooth and full / intense / cherry / red fruit / morel / raisins

**Châteauneuf-du-Pape 'Trilogies' (BIO)** \_\_\_\_\_ 79.00

Rhône, France

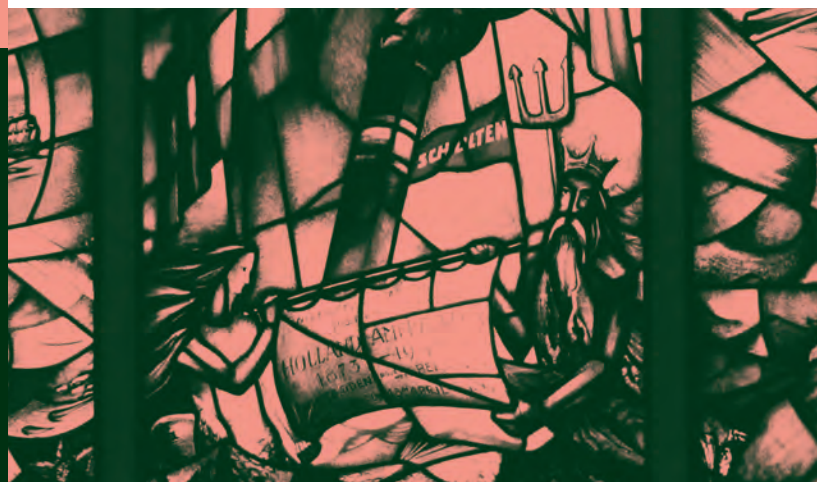
Dark red / pleasant spices / powerful / oak / elegant / ripe fruit

## 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.

**WA**  
was here



## DUTCH WINES

**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  
ALBERT

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

Grote Markt 31  
9712 HS Groningen

-  
050 207 4600  
[info@themarketcafe.nl](mailto:info@themarketcafe.nl)

[themarkethotel.nl](http://themarkethotel.nl)