

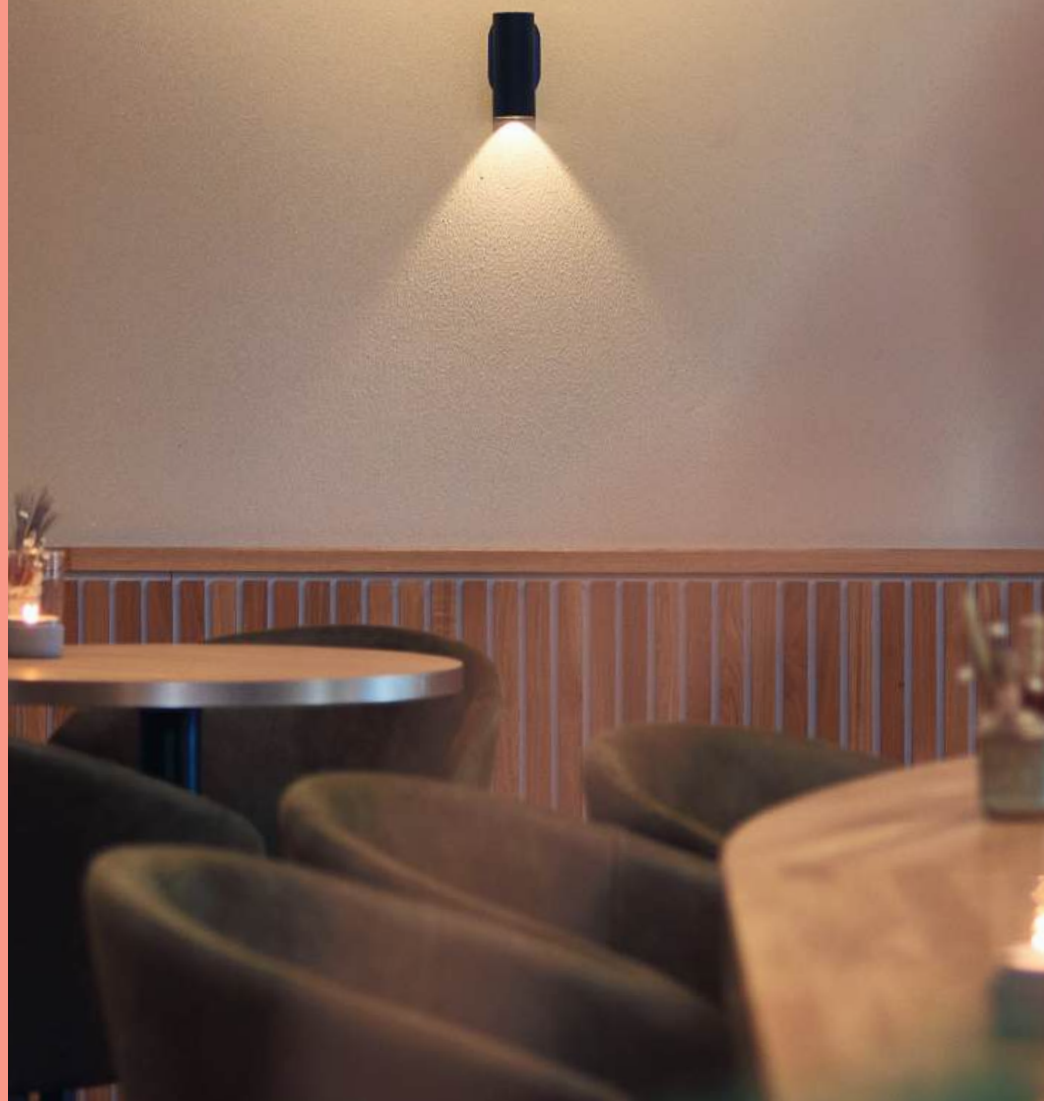
CAFÉ



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 background is a solid dark green.

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 • 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


Groninger 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**

Flank steak

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

160 gram _____ **27.50**

300 gram _____ **44.50**

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) / brioche / 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) / brioche / 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

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

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



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




 Vegetarian  Vegan

MAIN COURSES 17:00 - 22:00

Potato pancakes 	21.50
Potato and artichoke pancakes / baby potatoes / tomato chutney / crispy oyster mushrooms / mushroom XO / chive sauce	
Kohlrabi 	21.50
Roasted kohlrabi and sweet potato / roasted pepper / crispy potato and black garlic / parsnip and potato cream / porcini sauce	
'Stamppot' with a twist	21.50
Mashed potatoes with peas and green leafy vegetables / goat cheese / crispy bacon / fennel sausage / fermented garlic and fennel gravy	
Halibut	24.50
Marinated halibut / coconut rice / spinach / pak choi / carrots / fennel ribbons with sesame oil / wasabi and lime espuma	
Monk Fish	25.00
Potato puree / asparagus / cherry tomato chutney / tarragon sauce	
Catch of the day	Daily price



BURGERS

Market Burger	20.00
Beef burger (200 grams) / brioche / pickle / bacon / BBQ sauce / lettuce / fries	
Vegan Burger 	21.00
Black bean burger / cheddar / pickle / onion chutney / tomato / lettuce / chimichurri mayonnaise / fries	
Smashed Burger	24.50
2 smash burgers (300 grams) / brioche / pickle / home-made burger sauce / lettuce / cheddar cheese / fries	

Order sweet potato fries instead of regular fries



+1.00

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 / Flank steak / Spare-rib / roasted jacket potato / roasted corn ribs / shallot / smoked paprika sauce

Flank steak

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

160 gram 27.50

300 gram 44.50

Guinea fowl 26.00

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

Pork tenderloin 24.00

Potato waffle / marinated cherry tomato / zucchini / green pepper cream 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



DESSERTS 17:00 - 22:00

Meringue 9.00

Vanilla meringue / dark chocolate cream / 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

Banyuls '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 10:00 - 22:00

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
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 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 de Nieuwe Markt (25m²). All meeting rooms are equipped with modern audiovisual technique and excellent WIFI.

For more information, take a look at the website 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

CAFÉ

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@themarkethotel.nl

themarkethotel.nl