

ASISGUA INUFAW



CAFÉ WILLEM ALBERT

PASTRIES

Apple crumble pie	5.50
Almond paste / apple / raisin / short crust pastry	
No bake blood orange cheesecake	5.25
Blood orange quark filling / mulled wine jelly	
Five spices citrus cake	5.75
Orange cremeux / lime monchou	
Pear-hazelnut puff pastry	4.75
Pear and cinnamon compote / hazelnut cream / pear ganache	
Mocha & chocolate entremet	4.75
Dark chocolate mousse / mocha ganache	
Amarene tart	4.75
Cherry glacage / cherry compote / yogurt mousse	
Carrot cake	5.00
Walnut / cashew cream	
Tompouce	3.90
Pastry cream / whipped cream / glazed puff pastry	

WITH YOUR COFFEE

Chocolate chip cookie	2.75
Almond paste cookie	3.00
Banana bread with walnut and chocolate	4.00
Brownie	4.00



Fancy a coffee to go or a freshly baked sandwich for lunch? The Market Hotel has its own bakery, the perfect spot for classic pastries, freshly baked bread, and even ice cream! Bakkerij Westers is located on the Grote Markt side of the hotel and is accessible through Café Willem Albert as well.

The founder of WestCord Hotels comes from a true bakers family. The bakery is therefore a tribute to the original Bakkerij Westers, which has been located on Ulieland since the 1950s.



Eureka!

'I was born on October 6, 1819, in Loenen, but my heart always belonged to Groningen. That's why, in 1842, I opened 'Eureka,' my first potato starch factory, in Foxhol. The modern steam engine, which replaced the horses in the factory from 1847 onwards, formed the foundation of my success. I eventually owned 24 factories producing potato starch, potato malt wine, strawboard, sugar, and peat moss, both nationwide and internationally. That's why they call me the first industrial multinational.'



WELCOME TO MY LIVING ROOM

"Groninger locals, guests, business people, or students. Wherever you come from and whoever you are, welcome to my living room. The living room of Groningen!"

My name is Willem Albert Scholten, and here on the Grote Markt, you're literally standing in the place that has long been "home" for me and my family. I warmly invite you to taste, chat, relax, and above all, enjoy together.

Whether you come for an early morning cup of coffee, a delicious lunch, a casual drink, or a dinner: feel at home. Let yourself be drawn by the smells of freshly prepared dishes, the pleasant buzz, the robust flavors with a modern twist, and of course, the warm atmosphere. Because that's what our living room stands for."



SUNDAY TO WEDNESDAY
2:00 PM - 4:00 PM

26.00 per person, available for a minimum of 2 persons.
Reservations only.



GREEN AND WELCOMING

At WestCord, everything revolves around a pleasant, comfortable, and welcoming stay. We like to go the extra mile. We do this for you, but also for our community. The attention we pay to our guests, we pay as well to people, the environment, and society. In all our WestCord Hotels, a group of dedicated employees – the Green Team – monitors our CSR policy and makes adjustments where necessary.

SPECIFIC ELEMENTS OF OUR CSR POLICY ARE:

- Purchasing certified, fair-trade, recyclable, energy-efficient, and/or regional products and materials
- Reducing and optimally separating waste
- Selecting sustainable suppliers and having them sign a sustainability declaration (chain responsibility).

GREENKEY

The Market Hotel Groningen
achieved the Golden Green Key!

SPECIFIED TO THE MARKET HOTEL:

- All-electric, no gas connection
- Electric pumps for heating and cooling
- Half of the roof is covered with solar panels
- Exclusively LED lighting
- Sustainable workwear made from residual materials
- Usage of as many sustainable alternatives as possible

Reserve your spot: info@themarkethotel.nl • 050 207 4600

THE MARKET HIGH TEA

LUNCH 11:00 - 16:00

SANDWICHES

- Salmon salad

Mixed lettuce / cucumber / ‘Groninger’ mustard and dill sauce / capers

12.75
- Carpaccio

Beef carpaccio / arugula / Parmesan / roasted seed mix / sun-dried tomato / pesto mayonnaise

14.75

- Parsnip and mushroom

Parsnip and mushroom salad / smoked almond / lettuce / arugula / balsamic syrup

11.50

WARM SANDWICHES

- Hummus

Tomato hummus / mushrooms / carrot / eggplant / zucchini / vegan feta

11.50
- ‘Groninger’ meatball

Butter / gravy / mustard

12.75
- Pulled chicken

Mixed lettuce / peanut and hoisin mayonnaise / pickled vegetables

12.75

SOUPS

- Tomato soup

Roasted beef tomato / smoked paprika / lovage

7.00
- ‘Groninger’ mustard soup (vegetarian optional)

Coarse mustard / bacon / leek

7.50

- Clear chicken soup

Chicken / soup vegetables / vermicelli

7.75

Bread & butter supplement + 2.75 p.p.

FRIED EGGS

- Plain

10.50
- Ham and/or cheese

12.50
- Bacon and cheese

13.75
- Ham and bacon

13.75
- Ham, bacon and cheese

15.00

CLUB SANDWICHES

- Club Sandwich

Roasted chicken thigh / tomato / bacon / lettuce / cucumber / mayonnaise

15.00
- Vegetarian Club Sandwich

Lettuce / tomato / plant-based bacon / mayonnaise / plant-based chicken salad / pickle / omelet

15.25

TIP

Fries supplement

Small portion of fries with mayonnaise + 2.50

Small portion of sweet potato fries with truffle mayonnaise + 3.50

CLASSICS

- Croquettes

2 beef croquettes on bread served with butter and mustard mayonnaise

12.50
- Spicy chicken croquettes

2 spicy chicken croquettes on bread served with butter and sriracha mayonnaise

13.50
- Cheese and arugula croquettes

2 cheese and arugula croquettes on bread served with butter and mustard mayonnaise

13.25



LUNCH 11:00 - 16:00

HOT DISHES

- Chef’s Lunch (vegetarian optional)

Small soup of your choice, 3 different types of bread with smashed avocado and a poached egg, parsnip and mushroom salad, and a croquette with mustard

17.50

- Chef’s Lunch Deluxe

Small soup of your choice, an house-smoked salmon sandwich, and a beef carpaccio sandwich

19.75

- Flammkuchen

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

12.50

Supplement Pulled chicken or tuna + 3.50



- Fish & chips

Cod / black pepper and lemon mayonnaise / fries

18.50

- BBQ chicken

Crème of celeriac / ‘Groninger’ jacket potato / carrot

23.00

- Flank Steak

Crème of celeriac / ‘Groninger’ jacket potato / carrot

160 grams 28.00

300 grams 46.00

- Tuna

Yellowfin tuna / potato tart with ‘Groninger’ mustard / celery / kohlrabi / beurre blanc with capers and dill

25.00

WRAPS

- Vegan wrap

Pumpkin hummus / mixed lettuce / carrot / bell pepper / radish / spinach / walnuts / vegan feta

12.50

- Tuna

Tuna wrap / radish / carrot / cucumber / iceberg lettuce / sriracha mayonnaise

11.50



The Scholtenhuis!

Our house, right here on the Grote Markt, is known in Groningen as the Scholtenhuis. From 1881 onwards, I lived here with my wife Klaassien and son Jan Evert. It was our home and an iconic location in the city. The house experienced dark times after we left. During World War II, the occupying forces used it to interrogate and arrest resistance fighters. Ultimately, the house was destroyed.

BURGERS

- Market Burger

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

21.50

- Oyster mushroom burger

Oyster mushroom burger / sourdough / cheddar / pickle / onion chutney / tomato / lettuce / BBQ sauce with mango and cinnamon / coleslaw / fries

22.50

- Smashed burger

2 smash burgers (300 grams) / brioche / pickle / tomato / homemade burger sauce / lettuce / cheddar / coleslaw / fries

25.00

Replace your regular fries with sweet potato fries with truffle mayonnaise + 1.00

TIP

MEAL SALADS

- Caesar

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

16.00

- Chicken Caesar

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

19.50

- Tuna Caesar

Lightly roasted yellowfin tuna / Romaine lettuce / Parmesan / cucumber / cherry tomato / truffle croutons

22.50

Bread & butter supplement + 2.75 p.p.

STARTERS 17:00 - 21:30

Bread platter  8.50
Freshly baked bread / herb butter / olive oil / sea salt

Salmon 15.00
House-smoked salmon / eggplant tartare with horseradish / salted lemon / green beans / salted lemon / crispy basil



Tempura of 'Zeeuwse' mussels 14.25
White bean cream / smoked kale leaf / yellow beetroot / X.O. of Dutch shrimp

Beef carpaccio 14.75
Arugula / Parmesan / roasted seed mix / sun-dried tomato / pesto mayonnaise

Duck 15.50
Confit duck leg / onion and fig confit / chicory with balsamic vinegar / crispy baked sugar loaf / pickled red onion / spelt and spice crumble

Parsnip salad  13.00
Mushrooms / hazelnut / salsify / garlic / beech mushroom / brioche crisp

Pumpkin terrine  12.50
Marinated mandarin / chestnut crumble / fermented mustard seed / sea buckthorn berry gel / fennel, raisin, and cranberry chutney

Appetizer tasting (to share for 2) 17.50 p.p.
Beef Carpaccio / home-smoked salmon / pumpkin terrine / soup of your choice / bread and butter

'MY SON, WE WILL BUILD 25 FACTORIES, EXPANDING FROM HERE TO THE CITY OF GRONINGEN.'

Enjoy our living room

"Dutch classics, international evergreens, unique combinations, and surprising twists...Our kitchen is at home in all markets! From beautifully presented plates to a perfect balance of flavors. Or, as my wife Klaassien once said: it's all about the details."

SOUPS

Tomato soup  7.00
Roasted beef tomato / smoked paprika / lovage

'Groninger' mustard soup (vegetarian optional)  7.50
Coarse mustard / bacon / leek

Clear chicken soup 7.75
Chicken / soup vegetables / vermicelli

Bread & butter supplement 2.75 p.p.

MEAL SALADS

Caesar  16.00
Romaine lettuce / Parmesan / cucumber / cherry tomato / truffle croutons

Chicken Caesar 19.50
Pulled chicken / Romaine lettuce / Parmesan / cucumber / cherry tomato / truffle croutons

Tuna Caesar 22.50
Lightly roasted yellowfin tuna / Romaine lettuce / Parmesan / cucumber / cherry tomato / truffle croutons

Bread & butter supplement 2.75 p.p.



BETWEEN THE MARKETS AT HOME



The Market Hotel Groningen is the ideal homebase for adventure, fun, and culture. The vibrant heart of Groningen is at your feet. Meet friends for drinks or enjoy a dinner in the stylish café-restaurant Willem Albert. Find a sunny spot on the inviting terrace and experience how the city unfolds into every surprising corner. Discover its many faces and facets and relax, tired but satisfied, in the wellness and warm luxury of your room.

MEETINGS AT THE MARKET HOTEL

The Market Hotel has three modern meeting rooms with a total floor area of 160 m². Our largest room, Hereplein (80 m²), is located on the second floor. Because the room is two stories high, it feels beautifully spacious. On the fourth floor, there are two connecting boardrooms: the Grote Markt (55 m²) and the Nieuwe Markt (25 m²). All rooms are equipped with excellent Wi-Fi and state-of-the-art audiovisual equipment.

For more information, visit the website themarkethotel.com/meeting



GIFT TO GRONINGEN

Groningen and its residents mean a lot to me. I wanted to give something back to the city and the region where it all began for me. That's why, on my seventieth birthday in 1889, I donated a children's hospital to the city.



SCHOLTEN'S DOME

In 1869, I had a country house built from natural stone and marble. It's known as the Scholten Tea House, although we drank gin there more often than tea! I had the cast-iron statues for "summer," "autumn," and "winter" cast in Paris. After restoration, "spring" was created as well.



ENJOY GRONINGEN

'Groninger' vegetable garden

'Van Zwol' potato cream /
various preparations of regional vegetables

'Groninger' beef short rib from 'De Stadsslager'

Potato tart / various local vegetables /
Groninger mustard gravy

'Oudebosch' apple and fennel tart

Caramel tea gel / raisins soaked in Beerenburg /
lemon sorbet

42.50 p.p.

'The Green Choice menu is an ode to craftsmanship.'
A sustainable three-course menu in which the Van Zwol
potato takes center stage, surrounded by pure ingredients
from local farmers and producers. Expect robust flavors,
surprising preparations, and dishes that bring not only
our green landscape but also our 'Groninger' roots closer.
Choose the Green Choice and taste Groningen as it was
meant to be: honest, authentic, and full of pride.



Van Zwol

AARDAPPELS VAN
GRONINGSE BODEM

delekkersteaardappel.nl

THE GREEN CHOICE THIS IS WHERE YOU EAT LOCAL AND CONSCIOUSLY

When I started my first factory, everything
revolved around the potato. This humble crop
still forms the soul of our province. Thanks to
the Van Zwol family, the potato once again has a
place of honor in our living rooms. Their potatoes
grow in fertile Groninger clay and carry the
flavor, strength and pride of our own soil.
Not only do you taste just any potato, but gene-
rations of craftsmanship and love for the land.



MAIN COURSES

17:00 - 22:00

The Josper is a combination of a grill and oven in a single appliance. A closed charcoal oven
that delivers authentic BBQ flavor, perfect texture, and delicious tenderness.

BBQ chicken 23.00

Pork rib roast 27.00

Entrecote

160 grams 29.00

300 grams 47.00

Flank Steak

160 grams 28.00

300 grams 46.00

Mixed Grill 31.50

Flank Steak / chicken thigh / spare rib

All the dishes from the Josper are served with a celeriac cream,
'Groninger' jacket potato, and carrot.

Combine with: Black garlic jus, pepper cream sauce, or herb butter

Côte de boeuf (2 pers) 49.50 p.p.

+/- 1000 grams / 3 different sauces / fries / salad

Shrimp 26.50

6 Shrimps / rice with spices and oxheart cabbage / coconut and peanut sauce / cassava crisp

Whole sea bass 29.50

Antiboise with fennel / fries / salad

Klazienaveen

My beloved wife, Klaassien Sluis, lives on in Drenthe.
The peat colony that was once in my possession
there grew into a village that my son
Jan Evert eventually named Klazienaveen.

SIDE DISHES

Fries with mayonnaise 4.75

Sweet potato fries with Parmesan, green herbs
and truffle mayonnaise 7.50

Jacket potato with sour cream and spring onion 3.50

Corn on the cob with butter and herb salt 4.50

Small Caesar salad 4.95

Seasonal vegetables 4.95

Vegetarian Vegan

NISHES FROM THE JOSPER

MAIN COURSES 17:00 - 22:00

Venison steak 29.00
Potato millefeuille / parsley root cream / carrot / oyster mushroom and pistachio crumble / smoked vanilla and basil jus

Mashed potato with a twist 23.00
Mashed cabbage, hazelnut, cauliflower, and porcini mushrooms / beef and lamb meatloaf / piccalilli / shallot and fennel jus

Pearl barley risotto 21.50
Mixed mushrooms / thyme / chili flakes

Roasted cauliflower 21.50
Roasted cauliflower / Brussels sprouts / rice with spices and oxheart cabbage / coconut and peanut sauce / cassava crisps

Tuna 26.00
Potato tart with 'Groninger' mustard / celery / kohlrabi / beurre blanc with capers and dill

Catch of the day Daily price

BURGERS

Market Burger 21.50
Beef burger (200 grams) / brioche / pickle / bacon / BBQ sauce / lettuce / coleslaw / fries

Oyster mushroom burger 22.50
Oyster mushroom burger / sourdough / cheddar / pickle / onion chutney / tomato / lettuce / BBQ sauce with mango and cinnamon / coleslaw / fries

Smashed burger 25.00
2 smash burgers (300 grams) / brioche / pickle / tomato / homemade burger sauce / lettuce / cheddar / coleslaw / fries

Replace your regular fries with sweet potato fries + 1.00
with truffle mayonnaise

SIDE DISHES

Fries with mayonnaise 4.75
Sweet potato fries with Parmesan, green herbs and truffle mayonnaise 7.50
Jacket potato with sour cream and spring onion 3.50
Corn on the cob with butter and herb salt 4.50
Small Caesar salad 4.95
Seasonal vegetables 4.95

Vegetarian Vegan



DESSERTS 17:00 - 22:00

Creamy hazelnut 9.50
Hazelnut and chocolate cream / orange cake / nougat ice cream / candied nuts / sea buckthorn berry / cress

Marshmallow 9.00
Roasted marshmallow / salted caramel ice cream / chocolate and coffee sauce / Knol's koek and Fryske Dumkes crumble

Vanilla & cherry 9.25
Vanilla rice / cherries in syrup / Amaretto whipped cream / cranberry crisp / cress

Pear crème brûlée 8.75
Pumkin spice mousse / apple sponge cake / gel of caraway seed / ginger and mint

Dutch cheese platter 14.25
Selection of Dutch cheeses / crispy sugar bread / grapes

Coffee & Friandises 8.00
Coffee or tea of your choice / 3 homemade treats from Bakkerij Westers



ICE CREAM SUNDAES 10:00 - 22:00

Banana split 9.50
Banana ice cream / chocolate ice cream / white chocolate crisp / banana crumble

Dame Blanche 8.75
Vanilla ice cream / dark chocolate sauce / whipped cream

Sorbet 9.00
Cassis ice cream / cranberry ice cream / strawberry ice cream / cherries in syrup / dark chocolate crisp / raspberry crumble

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 fruit

Banyuls '5 d'âge Domaine de Baillaury 7.00
Roussillon, France
Fresh-sweet flavors of ripe red fruit, plums, and spices. Finish with notes of chocolate

PORT

Kopke Colheita
Douro, Portugal
Smooth Tawny Port from a single vintage, aged for at least 8 years in oak barrels.
2004 12.50
2010 9.75

Transatlantic ambitions
A transatlantic shipping link between Europe and America... I saw a lot of potential in that! That's why in 1873, I invested 600,000 Dutch guilders in the Holland-American Steamship Company, later the Holland America Line. The first ship of this company was named after me. Unfortunately, the W.A. Scholten sunk off the coast of Dover in 1887 after colliding with the Rose Mary.



FOR OUT LITTLE 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) 14.50

Croquette (beef or vegetable) 8.00

Mini burger 11.50

BBQ chicken 12.50

DESSERTS

Surprise ice cream cup 7.50

Ice cream treasure chest 4.75

Sorbet ice cream with fresh fruit 6.50

HOT DRINKS

Espresso 3.75
Coffee 3.75
Americano 3.75
Double espresso 4.75

Cappuccino 4.00
Flat White 4.75
Latte Macchiato 4.50
Espresso Macchiato 4.00
Café latte 4.50

Hot Chocolate Milk 4.50
Home-made choco-spoon made from real Belgian chocolate

OPTIONAL

Topping + 0.75
Whipped cream
Plant-Based + 0.50
Oat milk / almond milk
Syrups + 0.50
Caramel / hazelnut / white chocolate

SENZA TEA 3.75
Earl Grey / Dutch Breakfast / Jasmin Green / African Rooibos / Forest Happiness / Herbal Chai

Ginger Tea 4.25
With lemon, orange or cranberry
Green mint & honey 4.25
Green mint, ginger & honey 4.50

Chai Latte 4.80
Dirty Chai Latte 5.80

SPECIALS

‘Groninger’ 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 / raisin / short crust pastry
No bake blood orange cheesecake  5.25
Blood orange curd filling / mulled wine jelly

Five Spices citrus pie  5.75
Orange cremeux / lime monchou

Pear-hazelnut puff pastry 4.75
Pear and cinnamon compote / hazelnut cream / pear ganache

Mocha & chocolate entremet  4.75
Dark chocolate mousse / mocha ganache

Amarene tart 4.75
Cherry glacage / cherry compote / yogurt mousse

Carrot cake  5.00
Walnut / cashew cream

Tompouce 3.90
Pastry cream / whipped cream / glazed puff pastry

WITH YOUR COFFEE

Chocolate chip cookie 2.75
Almond paste cookie 3.00
Banana bread with walnut and chocolate  4.00

Brownie 4.00

 Gluten free  Vegan



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 (ORGANIC)	6.50	34.00
Bodegas Garciarevalo, Spain		
Johannes Egberts Niersteiner Gutes Domtal	5.50	29.50
Rheinhessen, Germany		
Monasterio de las Viñas Macabeo 0.0%	5.50	29.50
Aragón, Spain		

ROSÉ WINE

Solis Lumen Rosé	6.50	34.00
Languedoc, France		

RED WINES

Los Condes Tempranillo	5.50	29.50
Cataluña, Spain		
Réserve Saint Jacques Merlot	5.75	31.50
Languedoc, France		
Primitivo 'Posidone' (ORGANIC)	6.50	34.00
Puglia, Italy		
Monasterio de las Viñas Garnacha 0.0%	5.50	29.50
Aragón, Spain		

SPARKLING

Prosecco Treviso Spumante (ORGANIC)	7.00	37.50
'Terre di Marca' Extra Dry		
Pure Bubbles Sparkling Zero	6.50	35.00
Champagne Blanc de Noirs 'Réserve' Brut		
375 ml		39.00
750 ml		79.00

From bakery to bar

The day starts early in our living room. The delicious aroma of coffee and freshly baked bread from Bakery Westers greets you.

Step in for classic pastries, a coffee to go, or ice cream. And feel free to stay, because the kitchen is open until after dinner. Take a seat at the bar, in the restaurant or on one of our terraces. Enjoy the beautiful view of the city, the people, and life itself. We know: it's worth it!



New York, New York

My name appears in the stained-glass windows of the old waiting room at Hotel New York. A silent echo of what I started and a beautiful link to the sister hotel of WestCord Hotels.

WINES BY THE BOTTLE

WHITE WINES

Sauvignon Blanc, Wairau River	41.00
Marlborough, New Zealand	
Aromatic / fresh / mineral / green herbs / pink grapefruit	
Viognier, Louis Chèze	45.00
Rhône, France	
Stone fruit / floral / oak aged / filmy / spices / sultry	
Pouilly-Fuissé Premier Cru 'Aux Chailloux', Domaine Corsin	82.00
Burgundy, France	
Full-bodied / complex / oak aged / ripe white fruits / minerality / long finish	
Rioja 'Flor de Muga' Reserva Blanco, Bodegas Muga	65.00
La Rioja, Spain	
Powerful / oily / oak / vanilla / floral / fresh undertones / complex	
Rías Baixas Albariño Granbazán 'Limousin', Agro de Bazán	51.00
Galicia, Spain	
Lots of aromas / citrus / green apple / spicy / elegant wood / pure / salty	
Sancerre, Domaine de la Rossignole	44.00
Loire, France	
Floral / herbal notes / citrus / fresh / juicy	
Ried Steinsetz Kamptal Grüner Veltliner, Schloss Gobelsburg	48.00
Kamptal, Austria	
Fresh / herbal / apple / white pepper / white fruit / mineral	

RED WINES

Chianti Classico, Querciabella (ORGANIC)	50.00
Tuscany, Italy	
Refined / blackcurrant / spices / mushrooms / woody notes / freshness	
Rioja Muga 'Reserva', Bodegas Muga	49.00
La Rioja, Spain	
Powerful / complex / vanilla / red fruit / tobacco / spices / cedarwood	
Saint-Emilion Grand Cru, Domaine de Peyrelongue	45.00
Bordeaux, France	
Full / black fruit / plum / classic / mushrooms / earthy / cedarwood	
Malbec 'Gran Reserva', Fabre Montmayou	44.00
Mendoza, Argentina	
Powerful / intense / black fruit / cherry / vanilla / laurel / chocolate / woody notes	
Spätburgunder Schaltter Maltesergarten, Martin Wassmer	48.00
Baden, Germany	
Red fruit / elegant / herbal / spices / refined / fresh / woody notes	
Amarone della Valpolicella 'Barriques', Fratelli Zeni	88.00
Veneto, Italy	
Full / sultry / cherry / jammy fruit / spices / woody notes / vanilla	
Châteauneuf-du-Pape 'Trilogies' (ORGANIC)	63.00
Rhône, France	
Powerful / stewed black fruit / spices / warm / earthy	

‘THERE IS NO MORE PLEASANT FEEL THAN SERENITY AT HOME’

LOCAL WINES

Riesling, Wijngoed Thorn	42.00
Maasvallei Limburg, The Netherlands	
Intense / citrus / peach / mango / refined freshness	
Apostelhoeve Müller-Thurgau, Familie Hulst	43.00
Mergelland, The Netherlands	
Springflowers / green herbs / white fruit / fruity / soft spices	
Dornfelder, Wijngoed Thorn	42.00
Maasvallei Limburg, The Netherlands	
Supple and soft / forest fruits / hint of spices	



IT WAS A PLEASURE TO HAVE YOU HERE.
BE SURE TO SWING BY AGAIN.
YOU ARE ALWAYS WELCOME!

*Kind regards,
Willem Albert Scholten & Klaassien Sluis*

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themarkethotel.nl

CAFÉ

WILLEM
ALBERT