

MEIN GUT MOED



CAFÉ WILLEM ALBERT

PASTRIES

Apple crumble pie _____	5.60
Almond paste / apple / raisin / short crust pastry	
Orange cake 🌿 ☹ _____	5.20
Mandarin buttercream topping	
Strawberry tart _____	5.20
Strawberry mousse / vanilla sponge / rosewater glaze / lychee gel / strawberry jelly / shortcrust pastry base	
Lemon Poppy Seed Cake ☹ _____	4.80
Poppy seed & lemon cake / orange and mandarin cremeux / lemon-poppy seed Monchou	
Peach & Hibiscus ☹ _____	5.20
Hibiscus mousse / peach jelly / vanilla sponge / shortbread	
Mango slice _____	5.60
Mango cremeux / vanilla mascarpone / mango gel	
Raspberry tart _____	5.80
Raspberry ganache / vanilla sponge / raspberry	
Tompouce _____	4.00
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



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.'

☹ Gluten free 🌿 Vegan



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.



WA
was here

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.



THE MARKET HIGH TEA



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.

GREENKEY

The Market Hotel Groningen
achieved the Golden Green Key!

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).

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

LUNCH 11:00 - 16:00

SANDWICHES

Salmon salad _____ 13.00

Lettuce / salad of wakame, carrot, cucumber and marinated ginger / sesam-chili mayonnaise

Roast beef _____ 13.50

Pickled beef / capers / tomato brunoise / sweet marinated white cabbage / basil vinaigrette / Romaine lettuce

Tomato brunoise _____ 11.50

Marinated tomato brunoise / sweet roasted pumpkin seeds / crème of avocado and lime / balsamic onion / Romaine lettuce

WARM SANDWICHES

Spread of white beans _____ 11.50

Smoked paprika / cauliflower bites / truffle mayonnaise / tomato tartare

'Grunninger' meatball _____ 12.75

Butter / gravy / mustard

BBQ brisket _____ 16.00

Cheddar / sweet-sour red onion / lettuce / tomato brunoise

SOUPS

Tomato-vegetable soup (vegetarian optional) _____ 7.50

Roasted beef tomato / smoked paprika / vegetables / meatballs

'Grunninger' mustard soup (vegetarian optional) _____ 7.50

Coarse mustard / bacon / leek

Asparagus cream soup _____ 7.25

Dutch asparagus / spring onion

Bread & butter supplement _____ +2.75 p.p.

FRIED EGGS

Plain _____ 10.75

Ham and/or bacon/cheese _____ from 12.75

 Vegetarian  Vegan

CLUB SANDWICHES

Club sandwich _____ 15.00

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

Meatless sandwich _____ 15.25

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



Fries supplement

Small portion of fries with mayonnaise _____ +2.50

Small portion of sweet potato fries with truffle mayonnaise _____ +3.50

CROQUETTES

Beef croquettes _____ 12.75

2 beef croquettes on bread served with butter and mustard mayonnaise

Prawn croquettes _____ 14.00

2 prawn croquettes on bread served with butter and lemon-dill mayonnaise

Vegan croquettes _____ 13.75

2 vegan croquettes on bread served with butter and mustard mayonnaise



LUNCH 11:00 - 16:00

HOT DISHES

Chefs lunch (vegetarian optional) _____ 17.50

Small soup of your choice, 3 different types of bread with omelet, tuna salad and a croquette with mustard

Chefs lunch deluxe _____ 19.75

Small soup of your choice, smoked salmon sandwich with cream cheese and a roast beef sandwich with tomato tapenade and capers

Flammkuchen _____ 12.50

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

Supplement salmon or bacon and leek _____ +3.50



Fish and chips _____ 18.50

Cod / black pepper and lemon mayonnaise / fries

BBQ chicken _____ 24.50

Crème of parsnip, lemon and thyme / roseval / roasted fennel / beetroot

Beef skewers _____ 26.00

Crème of parsnip, lemon and thyme / roseval / roasted fennel / beetroot

Asparagus with salmon _____ 27.00

Dutch asparagus / salmon / poached egg / millefeuille of Groninger potato / carrot / Dijon sauce

WRAPS

Vegetarian wrap _____ 11.50

Tomato / courgette / mozzarella / pesto mayonnaise / arugula / pepper / herbal salt

Chicken thigh _____ 12.50

Chicken thigh / cucumber / mixed lettuce / corn / tomato / Cajun mayonnaise



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 _____ 21.50

Beef burger (200gram) / 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 gram) / brioche / pickle / tomato / homemade burger sauce / lettuce / cheddar / coleslaw / fries

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



MEAL SALADS

Dutch asparagus _____ 17.00

Romaine lettuce / cherry tomato / cucumber / fresh basil / pesto dressing / croutons

Duck _____ 21.00

Romaine lettuce / marinated watermelon / smoked duck breast / cucumber / feta / pine nuts / vinaigrette

Bread & butter supplement _____ +2.75 p.p.

 Vegetarian  Vegan

STARTERS 17:00 - 21:30



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

Smoked herring 13.50
Yellow beetroot / potato foam / crème of mascarpone with lemon / cucumber / puffed cereals and seeds

Prawn 15.75
Salted lime / rye cake / celery / white wine vinaigrette / Cayenne butter / red curry prawn crackers

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

Duck breast 15.50
Smoked duck breast / marinated watermelon / basil / feta crème / arugula / pine nut / balsamico vinegar

Smoked tomato  13.00
Mozzarella / roasted red onion / chocolate vinaigrette / zucchini spaghetti / smoke oil / crispy brioche

Carrot 'lachs'  13.00
Marinated carrot / cucumber / radish / cream cheese / dill / toast of spelt bread


Appetizer tasting (to share for 2) 18.00 p.p.
Beef carpaccio / prawn / smoked tomato / 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-vegetable soup (vegetarian optional)  7.50
Roasted beef tomato / smoked paprika / vegetables / meatballs

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

Asparagus cream soup  7.25
Dutch asparagus / spring onion

Bread & butter supplement +2.75 p.p.

MEAL SALADS

Dutch asparagus  17.00
Romaine lettuce / cherry tomato / cucumber / fresh basil / pesto dressing / croutons

Duck 21.00
Romaine lettuce / marinated watermelon / smoked duck breast / cucumber / feta / pine nuts / vinaigrette

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

43.50 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.

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 generations of craftsmanship and love for the land.



DISHES FROM THE JOSPER

17:00 - 22:00

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

BBQ chicken 24.50

Spare ribs 25.00

Entrecôte
200 g 32.00

NY shell steak
400 g 49.00

Steak skewer 26.00

Mixed grill 29.50
Steak / Chicken thigh / Spare ribs

Above dishes are served with a cream of parsnip, lemon, and thyme, Roseval potatoes, and roasted fennel and beets.

Choice of: black garlic gravy, pepper cream sauce, or herb butter

Chateaubriand (to share for 2) 49.50 p.p.
Approx. 500 grams / 3 different sauces / fries / salad

Prawns 29.00
5 pieces / Parsnip cream with lemon and thyme / millefeuille of 'Groninger' potatoes / carrots / lemon oil / vanilla foam

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, fresh herbs and truffle mayonnaise	7.50
Roseval potatoes	4.50
Corn on the cob with butter and herb salt	4.50
Small salad 🌱	4.95
Seasonal vegetables	4.95

DISHES FROM THE JOSPER

MAIN COURSES 17:00 - 22:00

Asparagus with salmon _____ 27.00
Dutch asparagus / salmon / poached egg / millefeuille of Groninger potato / carrot / Dijon sauce

Daikon steak _____ 21.50
Pickled shiitake mushrooms / parsnip purée with lemon and thyme / smoked Roseval potatoes / miso and lemon sauce

Eggplant _____ 21.50
Roasted eggplant / bell pepper and miso cream / samphire tempura / marinated beech mushroom / sushi rice / shiso cress

Haddock _____ 26.00
Pan-fried haddock fillet / lemon zest / smoked baby potatoes / roasted fennel / deep-fried samphire / rouille mayonnaise

Catch of the day _____ **Daily Price**

SIDE DISHES

Fries with mayonnaise _____ 4.75

Sweet potato fries with Parmesan, fresh herbs and truffle mayonnaise _____ 7.50

Roseval potatoes _____ 4.50

Corn on the cob with butter and herb salt _____ 4.50

Small salad _____ 4.95

Seasonal vegetables _____ 4.95

 Vegetarian  Vegan



BURGERS

Market burger _____ 21.50
Beef burger (200gram) / 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 gram) / brioche / pickle / tomato / homemade burger sauce / lettuce / cheddar / coleslaw / fries

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

DESSERTS 17:00 - 22:00

Strawberry & raspberry tartare _____ 9.00
Honey-yogurt ice cream / basil cream / lemon meringue / walnuts / olive oil syrup

Chocolate cake _____ 9.50
Dark chocolate cake / mandarin cream / blood orange sorbet / orange salad / chocolate crisp



Coconut monchou _____ 9.00
Mango jelly / milk pudding / pineapple sorbet / white tea gel / white chocolate crumble

Blondie _____ 8.75
Almond blondie / blackberry panna cotta / vanilla curd / grapefruit and Timut pepper sauce / white chocolate crisp

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

Coffee & sweets _____ 8.00
Coffee or tea of your choice / 3 homemade treats from Bakery Westers



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 2010 _____ 11.00
Douro, Portugal
Smooth Tawny Port from a single vintage, aged for at least 8 years in oak barrels

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.

ICE CREAM SUNDAES 10:00 - 22:00

Coffee _____ 9.50
Chocolate, espresso, and cookie dough ice cream / mocha ganache / chocolate sauce / whipped cream

Popcorn _____ 8.75
Caramel, popcorn, and toffee ice cream / salted caramel sauce / whipped cream

Split _____ 9.00
Orange and blood orange ice cream / soft-serve ice cream / orange salad / fruit sauce / whipped cream

Nuts _____ 9.00
Soft-serve ice cream / hazelnut ganache / candied nuts / whipped cream

Lemon _____ 8.75
Yuzu, lime-mint, and limoncello ice cream / lemon ganache / lemon zest syrup / whipped cream

Strawberry _____ 9.50
Soft-serve ice cream / fresh strawberries / red fruit syrup / whipped cream



FOR OUT LITTLE GUESTS

STARTERS

- Tomato soup  5.50
- Baguette with herb butter  5.50
- Ham and melon 8.50

MAIN DISHES

- Mini pancakes  8.00
Pancakes with syrup, powdered sugar and a little surprise

- Spare-ribs with various sauces 14.50

- 'Kibbeling' (fried cod) 14.50

- Croquette or 'Frikandel' 8.00

- Mini burger 11.50

- BBQ chicken 12.50

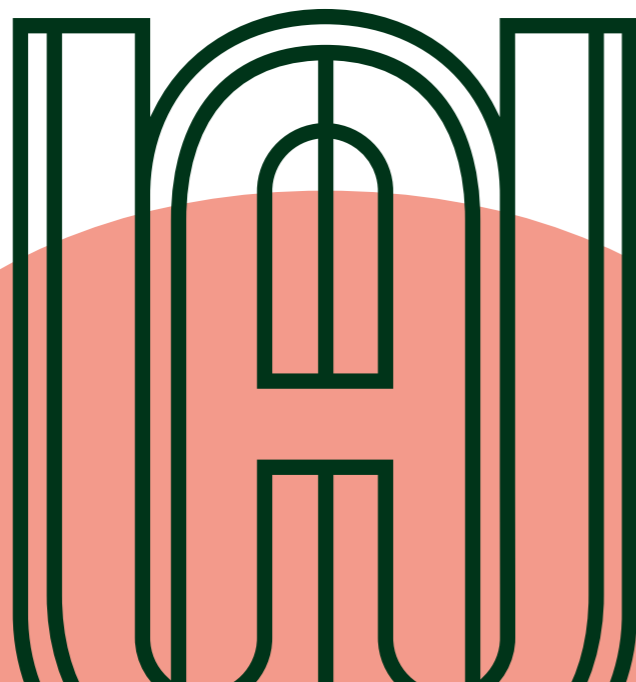
Served with fries and apple sauce

DESSERTS

- Surprise ice cream cup 7.50

- Ice cream treasure chest 4.75

- Sorbet ice cream with fresh fruit 7.50



HOT DRINKS

- Espresso 3.90
- Coffee 3.90
- Americano 3.90
- Double Espresso 4.90

- Cappuccino 4.10
- Flat White 4.90
- Latte Macchiato 4.75
- Espresso Macchiato 4.10
- Café Latte 4.75

- Hot Chocolate Milk 4.75
Home-made choco-spoon made from real Belgian chocolate

OPTIONS

- Topping +0.75
Whipped cream
- Plant-based +0.50
Oat milk / Almond milk
- Syrups +0.60
Caramel / Hazelnut / White chocolate

SENZA TEA

- Earl Grey / Dutch Breakfast / Jasmin Green / Refreshing Rooibos
Forest Happiness / Herbal Chai

- Ginger Tea 4.50
With lemon, orange or cranberry
- Green mint & honey 4.50
- Green mint, ginger & honey 4.75

- Chai Latte 4.90
- Dirty Chai Latte 5.90

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 5.60
Almond paste / apple / raisin / short crust pastry

- Orange cake   5.20
Mandarin buttercream topping

- Strawberry tart 5.20
Strawberry mousse / vanilla sponge / rosewater glaze / lychee gel / strawberry jelly / shortcrust pastry base

- Lemon Poppy Seed Cake  4.80
Poppy seed & lemon cake / orange and mandarin cremeux / lemon-poppy seed Monchou


- Peach & Hibiscus  5.20
Hibiscus mousse / peach jelly / vanilla sponge / shortbread

- Mango slice 5.60
Mango cremeux / vanilla mascarpone / mango gel

- Raspberry tart 5.80
Raspberry ganache / vanilla sponge / raspberry

- Tompouce 4.00
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  3.00
- Brownie 4.00



WINES BY THE GLASS

WHITE



Soave 'Gregoris' _____	5.50	29.50
Veneto, Italy		
Rosenhof Oaked Chardonnay _____	5.75	32.00
Breedekloof, South Africa		
Pinot Grigio delle Venezie 'Terre di Marca' (ORGANIC) _____	6.00	33.00
Veneto, Italy		
Grüner Veltliner Fundament _____	6.50	35.00
Weinviertel, Austria		
Johannes Egberts Niersteiner Gutes Domtal _____	5.50	29.50
Rheinhessen, Germany		
Monasterio de las Viñas Macabeo 0.0% _____	5.50	29.50
Galicia, Spain		

ROSÉ

Corvina Rosato 'Gregoris' _____	5.75	32.00
Veneto, Italy		
Solis Lumen Rosé _____	6.50	35.00
Languedoc, France		

RED

Los Condes Tempranillo _____	5.75	32.00
Catalonia, Spain		
Primitivo 'Posidone' (ORGANIC) _____	6.50	35.00
Puglia, Italy		
Monasterio de las Viñas Garnacha 0.0% _____	5.50	29.50
Galicia, Spain		

SPARKLING

Prosecco Treviso Spumante (ORGANIC) 'Terre di Marca' Extra Dry _____	7.00	37.50
Pure Bubbles Sparkling Zero _____	6.50	36.00
Champagne Blanc de Noirs 'Réserve' Brut _____		
375 ml _____		39.50
750 ml _____		79.50

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



Sauvignon Blanc, Wairau River _____	43.00
Marlborough, New Zealand	
Aromatic / fresh / mineral / green herbs / pink grapefruit	
Viognier, Louis Chèze _____	46.00
Rhône, France	
Stone fruit / floral / oak aged / filmy / spices / sultry	
Pouilly-Fuissé Premier Cru 'Aux Chailloux', Domaine Corsin _____	84.00
Burgundy, France	
Full-bodied / complex / oak aged / ripe white fruits / minerality / long finish	
Rioja 'Flor de Muga' Reserva Blanco, Bodegas Muga _____	67.00
La Rioja, Spain	
Powerful / oily / oak / vanilla / floral / fresh undertones / complex	
Rías Baixas Albariño Granbazán 'Limousin', Agro de Bazán _____	53.00
Galicia, Spain	
Lots of aromas / citrus / green apple / spicy / elegant wood / pure / salty	
Sancerre, Domaine de la Rossignole _____	46.00
Loire, France	
Floral / herbal notes / citrus / fresh / juicy	
Ried Steinsetz Kamptal Grüner Veltliner, Schloss Gobelsburg _____	49.00
Kamptal, Austria	
Fresh / herbal / apple / white pepper / white fruit / mineral	

RED



Chianti Classico, Querciabella (ORGANIC) _____	52.00
Tuscany, Italy	
Refined / blackcurrant / spices / mushrooms / woody notes / freshness	
Rioja Muga 'Reserva', Bodegas Muga _____	51.00
La Rioja, Spain	
Powerful / complex / vanilla / red fruit / tobacco / spices / cedarwood	
Saint-Emilion Grand Cru, Domaine de Peyrelongue _____	47.00
Bordeaux, France	
Full / black fruit / plum / classic / mushrooms / earthy / cedarwood	
Malbec 'Gran Reserva', Fabre Montmayou _____	46.00
Mendoza, Argentina	
Powerful / intense / black fruit / cherry / vanilla / laurel / chocolate / woody notes	
Spätburgunder Schalter Maltesergarten, Martin Wassmer _____	50.00
Baden, Germany	
Red fruit / elegant / herbal / spices / refined / fresh / woody notes	
Amarone della Valpolicella 'Barriques', Fratelli Zeni _____	89.00
Veneto, Italy	
Full / sultry / cherry / jammy fruit / spices / woody notes / vanilla	
Châteauneuf-du-Pape 'Trilogies' (ORGANIC) _____	65.00
Rhône, France	
Powerful / stewed black fruit / spices / warm / earthy	



'NO GREATER PLEASURE THAN THE PEACE OF 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

CAFÈ

WILLEM
ALBERT