

AS I GO IN



CAFÉ WILLEM ALBERT

PASTRIES

Apple crumble tart	5.60
Almond paste / apple / raisins / crumble topping	
Banana and caramel tartlet	5.50
Banana cream / cinnamon / caramel / pecan crumble	
Pistachio and raspberry éclair	5.20
Raspberry cream / pistachio cream / raspberry and pistachio crumble	
Orange quark cake with chocolate	5.00
Orange quark filling / cocoa and orange jelly / chocolate cake	
Tiramisu entremet	4.80
Amaretto cream / coffee ganache / dark chocolate rocher / vanilla sponge	
Pumpkin spice cheesecake	6.00
Pumpkin cream cheese / spiced biscuit base	
Red Velvet	4.80
Vegan monchou / Red Velvet cake	
Tompouce	4.00
Pastry cream / whipped cream / glazed puff pastry	
Pastry tasting	6.75
3 different mini pastries from our menu	

WITH YOUR COFFEE

Chocolate chip cookie	3.00
Almond paste cookie	3.00
Banana bread with walnuts and chocolate	4.00
Spiced cake	2.75
Butter cake	2.75
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.



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.

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.com • 050 207 4600

LUNCH 11:00 - 16:00

SANDWICHES

- Tuna salad

Homemade tuna salad / iceberg lettuce / mayonnaise / smoked paprika / crispy onions / bacon chips / cheddar

12.50
- Truffle salami

Dutch sheep's milk cheese / arugula pesto / almond crumble

13.50
- Mushroom pâté

Fermented mustard seeds / fig compote / chervil mayonnaise / mixed greens

11.50

WARM SANDWICHES

- Brie

Melted Brie / sautéed mushrooms with thyme and garlic / balsamic onions / truffle mayonnaise / arugula / smoked almonds

12.50
- Groningen meatball

Butter / gravy / mustard

12.75
- Sticky ham

Lettuce / crispy onions / spiced pumpkin, mustard and mango mayonnaise / potato chips

13.50

SOUPS

- Tomato soup

Lovage / smoked paprika

7.00
- Groningen mustard soup (vegan option available)

Coarse mustard / bacon / fennel

7.50
- Cream of pumpkin soup

Toasted hazelnuts / chili oil

7.25
- Bread & butter supplement

+3.00 p.p.

Vegetarian Vegan

CLUB SANDWICHES

- Club sandwich

BBQ chicken / pickled red onion / pickle / arugula / aged cheese / honey-mustard sauce

15.00
- "Meatless" sandwich

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

15.25
- Fries supplement

Small portion of fries with mayonnaise

+2.75
- Small portion of sweet potato fries with truffle mayonnaise

+3.75

CROQUETTES

- Beef croquettes

2 beef croquettes on bread, served with mustard mayonnaise

12.75
- Spicy chicken croquettes

2 spicy chicken croquettes on bread, served with chipotle mayonnaise

14.25
- Mushroom croquettes

4 mini mushroom croquettes on bread, served with truffle mayonnaise

13.75

FRIED EGGS

- Plain

10.75
- Ham and/or bacon/cheese

Starting at 12.75

SALADS

- Goat cheese

Mesclun / yellow beet / quinoa / toasted hazelnuts / raspberry and tarragon vinaigrette

Small 12.50 Medium 18.00
- Salmon

Smoked salmon / romaine lettuce / sweet and sour salad of bean sprouts, carrot, green papaya and red onion / cucumber ribbons / edamame / furikake dressing with sour cream and mayonnaise

Small 13.50 Medium 20.00

Bread & butter supplement +3.00 p.p.

LUNCH 11:00 - 16:00

HOT DISHES

- Chefs lunch

Small soup of your choice, 3 different types of bread with a sweet potato, pecan, and feta salad, brie with fig chutney, and a mushroom croquette with truffle mayonnaise

17.50
- Chefs lunch deluxe

Small soup of your choice, smoked salmon sandwich with avocado and scrambled eggs, and a beef carpaccio sandwich with Parmesan and crème fraiche with roasted garlic

19.75



- Flammkuchen

Herb cream cheese / sun-dried tomatoes / scallions / shredded cheese

12.50
- Add-on

Groningen country ham, bacon, and leeks, or sticky ham

+3.50

- Fish and chips

Cod / black pepper and lemon mayonnaise / fries

18.50

- BBQ chicken

Carrot purée / chestnut mushrooms / baby carrots / candied Roseval potatoes / yellow beet / balsamic onions

25.00

- Beef skewer

Carrot purée / chestnut mushrooms / wild carrots / candied Roseval potatoes / yellow beets / balsamic onions

28.50

- Cod

Panfried cod / cauliflower / red bell pepper / mushrooms / bean sprouts / crispy rice cracker

26.50

Vegetarian Vegan

FLATBREAD

- Chicken

Pulled chicken / Parmesan / arugula / tomato / pesto mayonnaise

13.25
- Oyster mushrooms

Pulled oyster mushrooms / BBQ sauce with avocado and lime cream / iceberg lettuce / green onions

13.50

BURGERS

- Market burger

Beef burger / brioche / pickle / tomato / homemade burger sauce / iceberg lettuce / coleslaw / fries

21.50
- Bacon burger

Beef burger / brioche / pickle / bacon / bacon and onion mayonnaise / iceberg lettuce / coleslaw / fries

23.00
- Beef burger

Beef burger / pulled beef / brioche / pickle / fried onions / chipotle mayonnaise / iceberg lettuce / coleslaw / fries

24.50
- Smash burger

2 smash burgers / brioche / pickle / tomato / fried egg / caramelized onion / homemade burger sauce / iceberg lettuce / cheddar / coleslaw / fries

26.50
- Falafelburger

Falafel burger / goat cheese / almonds / green herb sauce / coleslaw / fries

21.50

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



STARTERS 17:00 - 22:00

- Bread platter

Freshly baked bread / herb butter / olive oil / sea salt

8.50
- 'IJsselmeer' plaice

Pan-fried plaice fillet / pickled cucumber / fennel cream / sea buckthorn / beurre noisette vinaigrette / dill oil / tomato pearls / crispy potato

15.00
- North Sea crab

Marinated onion / sweet-and-sour cauliflower / avocado cream / briny vegetables / lemon balm oil / fennel crisp

16.00



- Carpaccio of Groningen beef

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

15.00
- Wild boar

Smoked wild boar ham / terrine of sweet chestnut, celeriac, sage and Pecorino / sour cream and horseradish foam / red cabbage / hazelnut crumble

14.00
- Jerusalem artichoke tartare

Chestnut / pear / mushroom tea / fig compote / fermented mustard seeds / radish / chervil mayonnaise / roasted carrots / truffle crisp

13.00
- Pumpkin

Smoked mozzarella / basil oil / roasted bell pepper and pine nut sauce / marinated bimi / hazelnut crumble / sourdough crisp

13.50
- Appetizer tasting (for 2 people)

Carpaccio of Groningen beef / North Sea crab / pumpkin / soup of your choice / bread and butter

18.00 p.p.

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

Vegetarian Vegan

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

Lovage / smoked paprika

7.00
- Groningen mustard soup (vegan option available)

Coarse mustard / bacon / fennel

7.50
- Cream of pumpkin soup

Toasted hazelnuts / chili oil

7.25
- Bread & butter supplement

+3.00 p.p.

SALADS

- Goat cheese

Mesclun / yellow beet / quinoa / toasted hazelnuts / raspberry and tarragon vinaigrette

Small 12.50 Medium 18.00
- Salmon

Smoked salmon / romaine lettuce / sweet and sour salad of bean sprouts, carrot, green papaya and red onion / cucumber ribbons / edamame / furikake dressing with sour cream and mayonnaise

Small 13.50 Medium 20.00
- Bread & butter supplement

+3.00 p.p.



GREEN CHOICE MENU

THE GREEN CHOICE MENU
THIS IS WHERE YOU EAT
LOCAL AND CONSCIOUSLY

'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.

Vegetarisch Vegan

Groningen mustard soup (vegan option available)
Marne mustard / bacon / fennel

...

Ham on the bone
Carrot purée / chestnut mushrooms / wild carrots / candied Roseval potatoes / balsamic onions / yellow beets

or

Root vegetables 'au vin'
Local root vegetables braised in wine / mousseline of "Van Zwol" potatoes, thyme, and juniper berries / winter carrots / wild carrots / mushrooms / vegetable jus / crispy potato and chestnut topping

...

Groningen trifle
Light quark with white chocolate / salted whipped caramel with Groningen oat cream / golden berries in Fladderak / croutons made from sucade cake / lemon zest in ginger syrup

37.50 p.p.



'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.



delekkersteaardappel.nl

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.



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 our website
themarkethotel.com/meeting



DISHES FROM THE JOSPER

17:00 - 22:00

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

Ham on the bone
250 gr 27.50

BBQ chicken 25.00

Entrecôte
200 gr 30.00

Wild boar collar 26.00

Beef skewer 28.50

Mixed grill 32.00
venison steak / game stew / turkey

The dishes above are served with a cream of carrots, chestnut mushrooms, wild carrots, candied Roseval potatoes, balsamic onions, and yellow beets.

Choice of: red wine gravy, creamy mushroom sauce, or black garlic gravy

Grilled vegetables 🌱 21.00
Assorted local vegetables / Jerusalem artichoke purée and brown butter, candied Roseval potatoes, hazelnut and sourdough crumble / black garlic crisp

Chateaubriand (for 2) 45.00 p.p.
Approx. 500 grams / 3 different sauces / fries / salad

Whole turbot 35.00
Jerusalem artichoke cream and brown butter, candied Roseval potatoes, hazelnut and sourdough crumble / black garlic crisp

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 🌱

- French fries with mayonnaise 4.95
- 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

NICHES FROM THE JOSPER

MAIN COURSES 17:00 - 22:00

Root vegetables ‘au vin’  **21.00**
Root vegetables braised in wine / potato, thyme, and juniper mousseline / winter carrots / baby carrots / mushrooms / vegetable jus / crispy potato and chestnut

Cod **26.50**
Panfried cod / cauliflower / red bell pepper / button mushrooms / bean sprouts / crispy rice cracker

Haddock **25.00**
Cauliflower and vanilla cream / bimi / hazelnut / Roseval potato fondant / roasted fennel / baby carrots with lemon-infused brown butter

Game stew **26.00**
Assorted game chicken / mixed salad / sourdough bread / butter with juniper berries



SIDE DISHES

French fries with mayonnaise **4.95**
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 / brioche / pickle / tomato / homemade burger sauce / iceberg lettuce / coleslaw / fries

Bacon burger **23.00**
Beef burger / brioche / pickle / bacon / bacon and onion mayonnaise / iceberg lettuce / coleslaw / fries

Beef burger **24.50**
Beef burger / pulled beef / brioche / pickle / fried onions / chipotle mayonnaise / iceberg lettuce / coleslaw / fries

Smash burger **26.50**
2 smash burgers / brioche / pickle / tomato / fried egg / caramelized onion / homemade burger sauce / iceberg lettuce / cheddar / coleslaw / fries

Falafelburger  **21.50**
Falafel burger / goat cheese / almonds / green herb sauce / coleslaw / fries

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

DESSERTS 17:00 - 22:00

Bread pudding **8.50**
Bread pudding made with Groningen sugar bread / beurre noisette ice cream / ginger crumble / orange compote

Pistachio tiramisu **9.50**
Mascarpone and pistachio cream / cardamom and lemon cake / green tea gel

Paulova  **9.00**
Vanilla meringue / marinated red berries / dragon fruit coulis / anise and Ceylon ice cream



Creamy caramel **8.75**
Caramel cream / pumpkin ice cream / peanut cookies / Groningen oat crumble / candied pumpkin

Vanilla & chocolate **8.75**
Vanilla and tonka bean ice cream / white chocolate sauce / spiced chocolate cake / dark chocolate ganache

Dutch cheese platter **14.25**
Selection of Dutch cheeses / apple and balsamic syrup / pears braised in white wine / Groningen cookie toast / cranberry and port chutney

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



DESSERTWINES  **7.00**
Château Bellevue Monbazillac
South-West, France
A crisp, sweet dessert wine with notes of peach, apricot and pineapple

Muscat de Rivesaltes Domaine des Schistes **6.50**
Roussillon, France
A sweet muscat wine with aromas of caramel and dried fruit

Banyuls ‘5 d’âge Domaine de Baillaury **7.00**
Roussillon, France
A crisp, sweet flavour of ripe red fruit, plums and herbs.
A finish with hints of chocolate

PORT **11.00**
Kopke Colheita 2010
Douro, Portugal
A smooth Tawny Port from a single vintage, aged for at least 8 years in wooden casks.

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 **9.00**
Cinnamon
Cinnamon, pecan, and caramel ice cream / star anise ganache / blackberry sauce

Red berries  **8.75**
Forest fruit, strawberry, and raspberry sorbet / fruit syrup

DRINKS

Ranja 3.50
Fristi 4.00
Chocomel 4.00

Smoothie 4.50
Papaya / mango / pineapple

Babyccino 2.50
Warm frothed milk

Kids' latte 4.50
Warm Chocomel with frothed milk

FOR OUR YOUNGEST GUESTS

For children up to 12 years old

LUNCH DISHES

Bowl of fresh fruit 5.50
Yoghurt with granola 5.75

Sandwich 5.50
• Strawberry jam
• Chocolate spread

Sandwich (hot) 7.50
• Scrambled eggs
• Oven-baked with ham and cheese

Mini pancakes 8.00
3 pieces with syrup, icing sugar
and a little surprise

SOUPS

Tomato soup 5.50
Pumpkin soup 5.75

STARTERS

Bread with herb butter 5.50

Small smoked salmon salad 8.50

Sushi rice balls with cucumber
and Japanese mayonnaise 6.50

MAIN COURSES

Mini pancakes 8.00
3 pieces with syrup, icing sugar
and a little surprise

Beef croquette 8.00
'Frikadellen' 8.00
Fish and chips 11.00
Crispy chicken 9.50

Beef skewer 12.50
Cod fish 12.50

Served with fries & apple sauce

DESSERTS

French toast made from
Groningen sugar bread 8.00
With caramel ice cream and whipped
cream

Treasure chest 4.75

Sorbet 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

OPTIONAL

Topping +0.75
Whipped cream
Plantbased +0.50
Oat milk / Almond milk
Syrups +0.60
Caramel / Hazelnut / Vanilla

SENZA TEA

Earl Grey / Dutch Breakfast / Sencha Sensation / African Rooibos /
Forest Happiness / Spicy 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

Mocha Latte 6.00

Hot chocolate milk 4.75
Home made choco spoon made from real Belgian chcolate

SPECIALS

Groninger Coffee 9.00
Kalmoes beerenburg / 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 tart 5.60
Almond paste / apple / raisins / crumble topping

Banana and caramel tartlet 5.50
Banana cream / cinnamon / caramel / pecan crumble

Pistachio and raspberry éclair 5.20
Raspberry cream / pistachio cream / raspberry and pistachio crumble

Orange quark cake with chocolate 5.00
Orange quark filling / cocoa and orange jelly / chocolate cake

Tiramisu entremet 4.80
Amaretto cream / coffee ganache / dark chocolate rocher / vanilla sponge

Pumpkin spice cheesecake 6.00
Pumpkin cream cheese / spiced biscuit base

Red Velvet 4.80
Vegan monchou / Red Velvet cake

Tompouce 4.00
Pastry cream / whipped cream / glazed puff pastry

Pastry tasting 6.75
3 different mini pastries from our menu

WITH YOUR COFFEE

Chocolate chip cookie 3.00
Almond paste cookie 3.00
Banana bread with walnuts and chocolate 4.00
Spiced cake 2.75
Butter cake 2.75
Brownie 4.00

Gluten free Vegan



WINES BY THE GLASS

WHITE

Rosenhof Oaked Chardonnay	5.75	32.00
Breedekloof, South-Africa		
Pinot Grigio delle Venezie 'Terre di Marca' (BIO)	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
Aragón, Spain		

ROSÉ

Solis Lumen Rosé	6.50	35.00
Languedoc, France		

RED

Merlot Saint-Jacques	5.75	32.00
Languedoc, France		
Los Condes Tempranillo	6.00	33.00
Catalonia, Spain		
Primitivo 'Posidone' (BIO)	6.50	35.00
Puglia, Italy		
Monasterio de las Viñas Garnacha 0.0%	5.50	29.50
Aragón, Spain		

SPARKLING

Prosecco Treviso Spumante		
'Terre di Marca' Extra Dry (BIO)	7.00	37.50
Pure Bubbles Sparkling Zero	6.50	36.00
Champagne Blanc de Noirs 'Réserve' Brut		
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

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 Schaltter 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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CAFÉ

WILLEM
ALBERT