

WELCOME  
TO HOTEL  
NEW YORK

MENU

A sturdy shell, briny flavour and delicate texture – oysters are a beautiful natural product with a unique taste, sometimes creamy and nut-like, sometimes meaty with a touch of fruit. Hotel New York has been renowned for its broad selection for many years. Enjoy our oysters for lunch or dinner, or as a tasty bite to go with your drink.

The connection between oysters and New York has a long history. In the seventeenth century, Dutch colonists discovered giant oyster banks before the coast of what is now Manhattan. They started an international trade and New York City became the world's oyster capital. In fact, the city is literally built on them, as after consumption the oyster shells were used as a base for roads and buildings. Nowadays, oysters mainly come from the Normandy, Brittany and our own Zeeland coast. Because of their renowned flavour and quality, these oysters also feature on our menu, of course.

Should you have any questions about our oysters or other oyster bar dishes, please do not hesitate to ask. We're happy to assist.



## Oyster bar

12:00 - 10:00 p.m.

### OYSTERS PER HALF DOZEN

Tasting plate of Creuses 23.50

2 Fines de Claire, 2 Normandy Creuses and 2 Fines de la Jolie.

### Fines de la Jolie 25.00

This oyster has a slightly sweeter taste than most creuses and is appreciated by everyone due to its mild flavor.

### Norman Creuses 21.50

Grown in open water and when the oysters mature after about three to four years, these oysters are grown off in the "Claire". Salty and nutty flavor.

### Fines de Claire 25.00

Clares are shallow basins or former salt pans with water very rich in plankton and not too salty. This makes these French oysters more refined in flavor.



Curious what's in your food? Scan the QR code for the allergen card.

## PLATTERS

### Plateau HNY 85.00

Assortment of hot Fruits de Mer:

1/2 lobster 330 grams, 10 large shrimps, crayfish and 2 langoustines prepared in beurre blanc.

Cockles, mussels and vongole prepared in tom yam.

*Price incl. whole lobster 660 grams 127.00*

### Plateau Fruits de Mer 75.00

An assortment of our cold seafood.

2 Fines de la Jolie, 2 Normandy Creuses, large shrimp, Greenland shell shrimp, langoustines, cockles, mussels, vongole and crayfish.

*Price incl. ½ lobster 330 grams 117.00*

*Whole lobster 660 grams 159.00*

## SEAFOOD COLD

Cold large shrimps 13.50

Cold Greenland prawns 10.50

Cold half Canadian lobster 45.50

Crab legs 15.00

## SEAFOOD WARM

For the shellfish below, you can choose from 2 preparation methods:

- Beurre blanc, tomato salsa, chili pepper, garlic and parsley.

*or*

- Tom Yam, chili pepper, garlic and cilantro.

Mussels 12.00

Vongole 23.00

Large shrimps 14.00

Half Canadian lobster 330 grams 45.50



# HOTEL NEW YORK

She is a beacon in the South of Rotterdam, a reminder of the rich history of steam navigation in the city as well as a symbol of urban renewal - she is Hotel New York. The "Grand Old Lady" is as stately as she is hip, and as classical as she is contemporary. The former head office of the Holland America Line is enjoying a second life as a hotel and café-restaurant, having received adventurous tourists, business travellers, hungry restaurant patrons and loyal Rotterdammers for more than a quarter of a century. Her characteristic green turrets, everyday hospitality and unique situation on the river Maas make Hotel New York a Rotterdam icon, whose fame is spread far and wide.

# Starters

12:00 - 10:00 p.m.

## SHARING

### Bread and spreads 6.50

Sourdough bread, herb butter, aioli and olive tapenade.

### Fritos de Mer 15.00

Squid rings, kibbeling, fried shrimp, shrimp bitterballs and tartar sauce.

### Tasting plate of Creuses 23.50

2 Fines de Claire, 2 Normandy creuses and 2 Fines de la Jolie.

## SOUPS

### Fish soup 7.50

Bisque, salmon, seawolf and cod.

### Tomato soup 5.75

Basil and cream (vegan).

## APPETIZERS

### Carpaccio 13.75

Black garlic mayonnaise, bacon crumble and Rotterdam cheese.

### Salmon tartare 14.00

Wakame, wasabi crumble, salmon eggs, horseradish with a broth of wakame and cucumber.

### Ceasar salad 13.50

Little gem, roasted chicken, egg, croutons and Parmesan cheese.

### Caprese salad 13.00

Westland tomatoes, burrata, pesto and crostini.

### Greek salad 11.50

Cucumber, tomato, feta, red onion and olives.

### Shrimp croquettes 10.00

2 croquettes, fried parsley, lime mayonnaise and lemon.

### Mushroom croquettes 8.50

2 croquettes, nuts and beet mustard.

*Bread with spreads with your appetizer? 6.50*

 Vegetarian

## CHOICE MENU 3-COURSE 45.00

### Salmon tartare

Wakame, wasabi crumble, salmon eggs, horseradish, broth of wakame and cucumber.

or

### Carpaccio

Black garlic mayonnaise, bacon crumble and Rotterdam cheese.

or

### Caprese salad

Westland tomatoes, burrata, pesto and crostini.

### Poultry fillet

Cajun seasoned.

or

### Sea wolf

Sous vide cooked, Eastern lacquered with Pernod sauce.

or

### Haloumi and Khaki

Zucchini, sesame and parsley.

### Panna cotta

or

### Strawberry coupe

*Includes French fries and salad.*

*Would you prefer a 4 course menu?*

### Tomato soup 5.75

Basil and cream (vegan).

or

### Fish soup 7.50

Bisque, salmon, sea wolf and cod.



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# Main courses

12:00 - 10:00 p.m.

## MEAT & POULTRY

### Dutch Sirloin Steak 29.50

Garlic gravy, thyme and candied shallots.

### Sate 19.50

Coconut rice, chicken thighs, crackers, satay sauce, serundeng and atjar.

### Surf & Turf 35.00

Diamond tenderloin, prawns and lobster cream sauce.

### Poultry fillet 23.50

Cajun spiced.

### HNY Burger 19.50

Black garlic sauce, endive-radish salad, caramelized onion and fries.

## VEGETARIAN

### Pasta Aglio e Olio 16.50

Spaghetti, garlic, red pepper, salsa, parsley and tomato salad.

### Couscous 21.50

Grilled bell pepper, mint, eggplant, Westland tomatoes, feta cheese, naan bread and tzatziki.

### Goat cheese salad 19.50

Lettuce, tomato, cucumber, red onion and olives.

### Haloumi and khaki 22.00

Zucchini, sesame and parsley.

## FISH

### Fish gratin 20.00

Salmon, catfish, cod, fennel, beurre blanc and gruyere.

### Pasta Seafood 25.00

Penne, lobster cream sauce, fish, shrimp, haricots verts and tomato salsa.

### Tuna 28.25

Wakame salad, soy-ginger sauce.

### Sea wolf 23.00

Sous vide cooked, oriental lacquered with Pernod sauce.

### Dover sole 24.00

With lemon butter sauce.

### Sea bass 26.00

Whole sea bass cooked with lemon, thyme and garlic.

### Fish burger 19.50

Sriracha mayonnaise, wakame, chicory-radish salad, fried prawn and fries.

## SUPPLEMENT

French fries with mayonnaise 4.50

Mixed salad 4.50

*The above supplements are for 1-2 people.*

# Desserts

12:00 - 10:00 p.m.

## FOR THE LITTLE ONES

### Cotton candy coupe 6.50

Cotton candy ice cream, whipped cream and cotton candy.

### Waffle 6.50

Vanilla ice cream, whipped cream and maple syrup.



### Panna cotta with mango 9.00

Raspberry mousse and ice cream.

### Lemon mousse 9.00

Merengue and pistachio ice cream.

### Non-Baked Cheesecake 9.50

Marinated strawberries and strawberry ice cream.

### Coffee with Friandises 9.50

Coffee of your choice with sweets from our own patisserie.

### Cheese platter 14.00

Alphenaeer goat brie, Petit Doruvel, Rotterdamsche perennial, Bastiaanse Blauw, toasted nuts, homemade muesli bread, rhubarb-ginger compote.

*Ask one of our colleagues about the dessert menu for a delicious ice coupe.*

# Lunch

11:00 - 5:00 p.m.



## Lunch platter 29.50

*For 2 persons*

Tomato soup, beef croquette, bread with avocado, hummus and sundried tomato, wrap with smoked salmon.

## Vegetable lunch platter 29.50

*For 2 persons*

Tomato soup, mushroom croquette, bread with hummus, avocado and sundried tomato, wrap with baba ganoush with seeds and pits.

## Fried eggs 9.75

Choice of: plain, cheese, ham or bacon.

*Extra topping + 1.00*

## Croque Monsieur 8.50

Thick cheese sandwich topped with béchamel sauce and Gruyère.

## Croque Madame 9.50

Croque monsieur topped with ham and a fried egg.

Do you have a cool  
picture, experience or  
review about Hotel New York?  
Let us know via:



#hotelnewyork

 Vegetarian

# Sandwiches

11:00 - 5:00 p.m.

## FOCCACIA

### 2 Beef croquettes 10.50

Mustard mayonnaise.

### 2 Shrimp croquettes 11.50

Homemade with lime mayonnaise.

### 2 Mushroom croquettes 10.00

Beet mustard.

## ITALIAN ROLL

### Club HNY 13.50

Egg, bacon, chicken, lettuce and tomato.

### Cheese Steak 14.50

Fried steak, caramelized onions and cheese sauce.

### Carpaccio 12.75

Black garlic mayonnaise, bacon crumble and Rotterdam cheese.

### Mozzarella 11.50

Tomato and pesto.

### Hummus 11.50

Avocado and dried tomatoes.

### Smoked salmon 13.50

Crème fraîche, salmon eggs and wakame.

# HNY breakfast

9:00 a.m. - 12:00 p.m.

## Breakfast Bowl 9.00

Greek yogurt, blueberries, granola, chia seeds and coconut.

## Smoothie Bowl 11.50

Avocado, banana, spinach, coconut, cream and blueberries.

## Eggs Benedict 13.50

Toast, avocado, ham and Hollandaise sauce.

## Scrambled eggs 13.00

Smoked salmon and sourdough bread.

## Croissant 4.00

With cheese or jam.

 Vegetarian



## Pastries

Changing cake of the month	4.75
Apple pie	4.50
Tompouce	4.50
Choice of: Yellow cream only or yellow cream and whipped cream	
Carrot cake (vegan)	4.75
Strawberry cheesecake	4.75



## MEMORIES IN STONE...

Born in the early years of the twentieth century, she has seen Rotterdam go through many changes. She shared in the city's glory days as well as its times of woe. The story of Hotel New York is justly famous. And who would be better suited to telling it than the building itself?

'Everybody calls me "The Grand Old Lady", but deep down inside I am still that Jugendstil girl from 1901, you know! Of course, I did mature along with the Holland America Line. Yet I aged gracefully, thanks to various renovations and cosmetic changes. For example, I came to be adorned with two remarkable turrets. And yet, I still feel like that plain and modest Rotterdam girl: proud, but with both feet firmly planted in the Maas.



## White wines

	GLASS	BOTTLE
<b>Terre de Vignerons Le Dropt - Sauvignon Blanc Sud-Ouest / France</b>	5.00	27.50
Just to the south of Bordeaux this fresh Sauvignon is produced by the local cooperative. Freshly mowed grass in the nose, nice and pure, with a juicy taste. Sufficient freshness and a pleasant finish.		
<b>Les Vignerons de Puisserguier 'Les Gres' - Chardonnay Languedoc / France</b>	5.50	30.00
Golden yellow colour. Very elegant taste. Its mild acids round the finish, makes it gentle with a touch of "fat".		
<b>Giovanni Fattori 'Gregoris' - Pinot Grigio Veneto / Italy</b>	6.00	33.00
From the gentle slopes of Friuli, in the north of Italy, comes this straw yellow Pinot Grigio with a touch of green. Refined, supple, delicious and elegant taste with a mild finish.		
<b>Domaine Muret Picpoul de Pinet - Picpoul Languedoc / France</b>		35.00
This classic wine is fresh, mineral and a classic pairing with fruits de mer and fish. The aroma is floral, with tones of citrus, mango and grapefruit.		
<b>Schloss Gobelsburg Löss - Grüner Veltliner Kamptal / Austria</b>		40.00
Fine, delicate, slightly greenish yellow Grüner Veltliner. All characteristics are present: freshness, white fruit and citrus. A pure wine with mild acids. Suitable as an aperitif or to pair with summer salads, light fish dishes, crustaceans and shellfish, white meat and poultry.		
<b>Georg Mosbacher Deidesheimer Hergottsacker - Riesling Pfalz / Germany</b>		42.50
Beautiful Riesling from the Hergottsacker vineyard. The situation of this vineyard, on a hill whose soil contains plenty of stony lime, makes the acids in this wine a little rounder and mild.		
<b>Jean-Paul Balland Sancerre - Sauvignon Blanc Loire / France</b>		55.00
A bit coarse, characterful wine, immediately recognisable because of its refined taste, freshness and mouth-filling aromas. The Balland family has been making wine in Sancerre since 1650 and this one pairs excellently with all kinds of fish, crustaceans and shellfish.		

	BOTTLE
<b>Domaine Thierry et Charles Hamelin Chablis - Chardonnay. Bourgogne / France</b>	60.00
The reason Chablis is sometimes referred to as "oyster water" is the very limy soil on which the Chardonnay is grown, almost always resulting in a mineral wine. Pale gold in colour, with a delicious, fresh-dry taste and a pleasant finish.	


## Red wines

	GLASS	BOTTLE
<b>La Combe Rouge, Les Vignerons de Puisserguier - syrah, merlot, cinsault, carignan Languedoc - France</b>	5.00	27.50
Deep red colour. A pleasant ripe sent. A soft touch at first and then deliciously light, red fruit with mild tannins in the aftertaste.		
<b>Domaine Lalaurie - Merlot Languedoc - France</b>	5.50	30.00
A comforting and elegant soft wine. Ripe fruity flavor from cherries, blackcurrants and blackberries. But also with licorice and round creamy aroma's and tannins.		
<b>Vigna Madre - Montepulciano Abruzzo / Italy</b>	6.00	33.00
The vineyards are found in the hilly middle of Italy. Advantageously situated at the south/east with a cool breeze from the Adriatic Sea. Tones of cherries, pleasantly fresh with a sultry aftertaste.		
<b>Cariñena Cutio Garnacha-Carinena Aragon - Spain</b>		35.00
Red-purple in colour. The aroma contains light herbal wood, toast and dark-red fruit. Elegant taste, somewhat chocolatey, wood tones and some bell pepper, blackberry and liquorice. Good balance between the fresh acids, tannins, wood aging and fruit.		
<b>Louis Cheze - Syrahvissante Rhône - France</b>		37.50
Full red with a hint of violet. Lightly floral aroma, with some pepper and leather. Pure and balanced flavour, round with plenty of berries, spices and a light wood support.		

	BOTTLE
<b>Massolino Dolcetto d'Alba - Dolcetto Piedmont / Italy</b>	40.00
An explosion of fresh red fruit in the aroma, with blackberries, raspberries and wild strawberries in the taste. This is a fruity wine, because it contains little tannin as a result of its short, one-week fermentation.	
<b>Mauricio Lorca 'Opalo' - Malbec Mendoza - Argentina</b>	40.00
Deep dark ruby-red colour. The aroma has dark fruits such as blackberry and cherry. The taste is a pure experience of the ultimate Malbec, with cherry, chocolate, plum, mint and light earthy tones.	
<b>Bodegas Orben Rioja Tinto - Tempranillo La Rioja - Spain</b>	60.00
Lightly toasted oak in the nose, pencil, leather, cherry fruit and blackberries. Silky-smooth flavour with ripe tannins, ripe dark-red fruit, balsamic vinegar, cedar wood, chocolate and a long, lingering finish.	



### HOTEL NEW YORK

ROTTERDAM  BY WESTCORD

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