

H O T E

L N E W

Y O R K

M E N U

OYSTER TERR BAR

12 P.M. - 10 P.M.



OYSTERS

Tasting plate of Creuses (8 pcs) 35,00

2 Fines de Claire, 2 Normandy, 2 Oesterij and 2 Speciale de Geay.

OYSTERS PER HALF DOZEN

Speciale Oesterij 32,50

These oysters come from Zeeland and are mainly cultivated in the Oosterschelde. A traditional, briny oyster like the Zeeuwse Creuses are known for.

Normandy Creuses 22,00

Cultivated in open water and when the oysters are mature after about three to four years, they are finished in a "Claire." Salty and nutty in flavor.

Fines de Claire 23,50

Clares are shallow basins or former salt pans with water rich in plankton and not too salty. These French oysters are thus more refined in taste.

Speciale de Geay 28,00

A slightly fattier oyster, cultivated in the basins of Marenne-d'Oleron. This gives the oyster a very refined taste with a good balance between salty and sweet.

COLD SHELLFISH AND CRUSTACEANS

Large shrimp (unpeeled) 14,00

Greenland shrimp (unpeeled) 15,00

Half Canadian lobster 275 grams 40,00

North Sea crab legs 23,00

Snow crab legs 18,00

Razor clams 14,00

Langoustines 17,00

POKÉ BOWL

Poké bowl 19,50

Sushi rice, salmon, tuna, wakame, sesame, edamame, avocado and soy vinaigrette.

Vegan Poké bowl 14,00

Sushi rice, caramelized peanuts, watermelon, wakame, edamame, avocado and soy vinaigrette.

PLATTERS

HNY Platter 85,00

Assortment of warm Fruits de Mer. Half lobster 275 grams, 10 large shrimp and 2 langoustines prepared in beurre blanc. Cockles, mussels and vongole prepared in tom yam. PRICE INCL. WHOLE LOBSTER 550 GRAMS 120,00

Fruits de Mer Platter 85,00

Assortment of our cold shellfish. 2 Fines de Claire, 2 Normandy creuses, large shrimp, Greenland shrimp, langoustines, crab legs, snow crab, cockles, mussels, vongole and razor clams. PRICE WITH: HALF LOBSTER 275 GRAMS 120,00
WHOLE LOBSTER 550 GRAMS 155,00

WARM SHELLFISH

Prepared in tom yam with chili pepper, garlic and coriander.

Mussels 12,00

Vongole 23,00

Cockles 17,00

WARM CRUSTACEANS

Prepared in beurre blanc with tomato salsa, chili pepper, garlic and parsley.

Large shrimp (unpeeled) 14,00

Half Canadian lobster 275 grams 40,00



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

APPETIZER

12 P.M. - 10 P.M.

TO SHARE

Bread with Spreads 6,50

Sourdough bread, herb butter, tomato butter and aioli.

Tasting plate of Creuses 35,00

2 Fines de Claire, 2 Normandy, 2 Speciales de Geay and 2 Oesterij.

SASHIMI

Served with wakame, daikon radish and wasabi.

Mix 19,50

Salmon 14,00

Tuna 16,00

Watermelon 9,00

TASTINGS

Fish Tasting 32,50

(2 people)

Tortilla with smoked salmon and cream cheese, cocktail of crayfish and Northern shrimp, quiche with tuna salad.

Meat Tasting 30,00

(2 people)

Tortilla with pulled brisket, smoked chicken with yellow and red beetroot, quiche with chorizo crumble.

Vegetarian Tasting 27,50

(2 people)

Tortilla with kidney beans, corn and chipotle, salad with avocado, green asparagus and crispy chickpea, quiche with olive crumble and Grana Padano.

STARTERS

Today's Soup 7,50

Our colleagues are happy to tell you more about it.

Lobster Soup 11,50

Northern shrimp and crème fraîche.

Shrimp Croquettes 11,00

2 Homemade with fennel, tarragon oil and dill mayonnaise.

Mushroom Croquettes 9,50

2 Homemade, with red and yellow beet and onion compote.

Carpaccio 14,00

Classic dressing, crispy capers, potato crisp and Rotterdam cheese.

Beet & Burrata 15,00

Red and yellow beet, burrata, olive, watercress and red beet dressing.

Crabroll 16,00

North Sea crab, apple, Cavolo Nero and lime mayonnaise.



Beet & Burrata

MAI NCO URS ES

12 P.M. - 10 P.M.

SUPPLEMENT

French fries with mayonnaise 4,50

Mixed salad 4,50

Oven-baked seasoned potatoes
with aioli 4,50

THE ABOVE SUPPLEMENTS
ARE FOR 2 PEOPLE.

MEAT & POULTRY

Lamb Shank 30,00

Couscous, tomato, almond crumble
and ras el hanout gravy.

Beef Tenderloin 25,00

Grilled with roasted vegetables and red
wine gravy.

Coq au Moutarde 22,50

Chicken leg with stewed vegetables
in mustard sauce with tarragon and
mushrooms.

Brisket 27,50

Prepared on the smoker, BBQ glaze,
corn and Jerusalem artichoke.

Surf & Turf 27,50

Beef tenderloin with prawns and
chimichurri.

Chateaubriand 65,00

(2 people)

400 Grams, with béarnaise, chimichurri
and roasted vegetables.

VEGETARIAN

Baked Cheese 22,50

Camembert, white wine, crudité and
crostinis.

Quiche 20,00

Goat cheese, tomato and spinach.
Salad of arugula, green asparagus and
Grana Padano.

Couscous 17,50

With baba ganoush, tomato
and almond crumble.

FISH

Fish curry 22,50

Cod, Thai curry, couscous and naan
bread.

Tuna 27,50

Grilled, with oriental salad,
soy-coriander vinaigrette and
crispy noodles.

Salmon 25,00

Almond and dill crumble, baby carrots,
bimi and Hollandaise sauce.

Bouillabaisse 27,50

Salmon, tuna, prawn, pommes soleil,
artichoke, tomato, fish soup, crouton
and rouille.

Catch of the day daily price

Our colleagues are happy to tell you
more about it.

PASTA SALADS

Served with:

Fusilli, sun-dried tomato, zucchini,
tomato salsa, pesto and olives.

CHOOSE FROM:

Smoked chicken and chorizo 20,00

House-smoked salmon and caper apples 22,50

Green asparagus, avocado and crispy chickpea 17,50



vegetarian or can be prepared vegetarian
vegan or can be prepared vegan

DESSERTS

12 P.M. - 10 P.M.

Lemon Bar 9,50

Raspberry mousse, blueberry, meringue and pistachio ice cream.

White Chocolate 9,50

Crispy ring filled with white chocolate mousse, mango-passion fruit and raspberry-dragon sorbet.

Yogurt and Forest Fruits 9,50

Blondie, macaron filled with blackcurrant cream and strawberry jelly.

FOR THE LITTLE ONES

Cotton Candy Sundae 6,50

Cotton candy ice cream, whipped cream and cotton candy.

Cookie Monster Sundae 6,50

Cookie monster ice cream, Oreo cookies and whipped cream.

ICE CREAM SUNDAES

Dame Blanche 8,50

Vanilla ice cream, hot chocolate sauce, whipped cream and a waffle.

Strawberry Sundae 9,50

Sorbet, vanilla ice cream, strawberry cheesecake ice cream, fresh strawberries, whipped cream and strawberry sauce.

Exotic Sundae 9,50

Pineapple-passion fruit sorbet, mango-papaya sorbet, coconut-mango sauce, whipped cream, pineapple and mango.

Aperol Sundae 9,50

(contains alcohol)

Orange sorbet, lemon sorbet, Aperol spritz sauce, fresh and dried orange.



Lemon Bar

BREAKFAST

9 A.M. - 12 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.

Apple pastry 4,50

Tompouce 4,50

With custard

Tompouce 4,50

With custard and whipped cream

Muffin 4,50

Blueberry and dark chocolate

Eggs Benedict 14,00

Toast, avocado, ham and Hollandaise sauce.

Croissant 4,50

Cheese or jam.

Monchou cheesecake 5,00

With mango

Ball pastry 5,00

With raspberry and white chocolate

Monthly cake 5,00

PASTRY

LUNCH

CH

12 P.M. - 17 P.M.

HNY Burger 17,50

Black garlic sauce, chicory-radish salad and caramelized onions.

Fried Eggs

Plain, cheese, or ham 9,50

Bacon 11,00

Extra topping 1,00

Beef Croquettes 9,50

2, brioche and mustard mayonnaise.

Mushroom Croquettes 9,50

2 homemade, brioche and beetroot mustard.

Shrimp Croquettes 11,00

2 homemade, brioche and lime mayonnaise.

FOCACCIA SANDWICHES

Carpaccio 12,00

Classic dressing, crispy capers and Rotterdam cheese.

Pulled chicken 11,00

BBQ sauce and red onion.

Tuna Salad 12,00

Pickles, capers, roasted peppers and confit red onion.

Hummus 12,50

Ras el hanout, grilled vegetables, walnuts and arugula.

Croque Monsieur 8,00

Thick toast with gratinated cheese, béchamel sauce and Gruyère.

Croque Madame 9,00

Croque monsieur topped with a fried egg.

HNY lunch 32,00

ETAGÈRE FOR 2 PEOPLE

Daily soup, beef croquette, egg salad, tuna salad, Katenspek (cured pork belly), sourdough bread, cheese, gherkin, tomato and cucumber.

Vegetarian HNY lunch 28,00

ETAGÈRE FOR 2 PEOPLE

Daily soup, mushroom croquette, egg salad, hummus, muhammara, sourdough bread, cheese, tomato and cucumber.

BAGELS

Smoked Salmon 14,50



Cream cheese, capers and red onion.

Egg Salad 10,00

Sun-dried tomato, truffle, Grana Padano and arugula.

BLT 11,00

Bacon, lettuce, tomato and mustard mayonnaise.

 vegetarian or can be prepared vegetarian
 vegan or can be prepared vegan



A nighttime photograph of a city skyline. On the left is a prominent curved skyscraper with many lit windows. In the center is a historic building with a clock tower and a sign that reads "HOLLAND AMERICA LINE". To the right is another tall, modern skyscraper. The foreground shows a waterfront with a railing and some lights reflecting on the water.

Afternoon Tea

Lunch

Dinner

NY Basement

Private Cinema

Sleep

History

Meeting

Brainstorm

Wedding

Conference

Cocktails

Fine Dining

Hotel New York

Holland America Line