

**HOTEL**  
**NEW YORK**  
**MENU**

# BREAKFAST

9:00 TILL 12:00




**Egg's Benedict** 15,00  
Poached egg, ham, avocado and Hollandaise sauce

**Egg's Norwegian** 17,00  
Poached egg, smoked salmon and Hollandaise sauce

**Egg's Florentine**  13,00  
Poached egg, spinach and Hollandaise sauce

**Waffle**  9,50  
Banana, blueberry compote and maple syrup

**Breakfast Bowl**  9,50  
Greek yogurt, banana, blueberry compote, granola, chia seeds and coconut



# LUNCH

12:00 TILL 17:00

## SANDWICHES

Choose from an Italian bun or Waldkorn bun.

- Carpaccio** 12,00  
Rotterdamsche Oude cheese, toasted seeds and balsamic dressing
- Tuna Salad** 12,00  
Capers, pickles, red onion and roasted bell pepper
- Pastrami** 16,50  
Red cabbage salad, mustard mayonnaise and poached egg
- Saté** 14,00  
Chicken thigh in satay sauce, with seroendeng, fried onion and atjar
- Vegan Chili**  10,00  
Sticky cauliflower, radish and coriander



## CROQUETTES

We serve our croquettes on a brioche roll.


- 2 Beef Croquettes** 9,50  
Mustard mayonnaise
- 2 Shrimp Croquettes** 11,00  
Dill mayonnaise
- 2 Mushroom Croquettes**  9,50  
Beet mustard

## CROQUES

A deliciously thick toasted sandwich.

- Croque Monsieur**  8,00  
With gratinated cheese, béchamel sauce and Gruyère
- Croque Madame**  9,50  
Croque monsieur topped with a fried egg

## BAGELS


- Egg Salad**  11,00  
Sun-dried tomato, truffle, Grana Padano and arugula
- Smoked Salmon** 15,00  
Cream cheese, capers and red onion
- BLT** 11,50  
Bacon, romaine lettuce, tomato and mustard mayonnaise

## CHEF'S LUNCH

- Chef's Lunch FISH** 19,50  
Tomato soup, shrimp croquette, egg Norwegian, brioche, olive roll and tuna salad
- Chef's Lunch MEAT** 19,50  
Tomato soup, beef croquette, egg Benedict, brioche, olive roll and filet americain
- Chef's Lunch VEGETARIAN**  17,50  
Tomato soup, mushroom croquette, egg Florentine, brioche, olive roll and muhammara

## SOUP

Our soups are served with our homemade breadsticks.

- Lobster Soup** 11,50  
Norwegian shrimp, chives and crème fraîche
- Tomato Soup**  6,00  
Tomato salsa and crème fraîche
- Onion Soup** 8,50  
French onion soup with garlic croutons

# OYSTERBAR

12:00 TILL 22:00

## TASTING OF OYSTERS

### Tasting plate of Creuses - 10 pieces

2 Normandy, 2 Fine de Claire, 2 Oosterij,  
2 Speciale de Geay, 2 Lima

42,50

### Topping Oyster Tasting - 6 pieces

#### Fine de Claire

- 2 with ginger and coconut foam, topped with ginger flakes and furikake.
- 2 with pickled cucumber, grapefruit jelly and pea cress.
- 2 with gin-tonic gel, passion fruit and caper crumble.

28,50

## PLATEAUS

### Plateau HNY

Assortment of warm Fruits de Mer:

½ lobster (275 grams), 10 large prawns and 2 langoustines prepared in beurre blanc.

Cockles, mussels, and vongole cooked in white wine sauce.

*Addition:*

Price including a whole lobster 550 grams 110,00

85,00

### Plateau Fruits de Mer

An assortment of our cold shellfish:

2 Fine de Claire oysters, 2 normandy creuses.

Large prawns, greenland shrimp, langoustines, brown crab claws, snow crab legs.

Cockles, mussels, vongole and razor clams.

*Addition:*

Price including ½ lobster 275 grams 120,00

Whole lobster 550 grams 155,00

85,00

## OYSTERS (6 PCS.)

### Normandy Creuses

21,00

Grown in open water, and once the oysters are fully matured after about three to four years, they are finished in a "Claire." Briny and nutty in flavor.

### Fine de Claire

23,50

Claires are shallow basins or former salt pans filled with water that is very rich in plankton and not overly salty. This process gives these French oysters a more refined flavor.

### Speciale de Geay

28,00

A slightly richer oyster, cultivated in the basins of Marennes-d'Oléron. This gives the oyster a very refined flavor with a perfect balance between salty and sweet.

### Lima

24,00

An oyster with a high meat content, offering a unique salty yet refined taste. Grown on tables off the coast of Isigny, it is developed by a small family business as an oyster of the highest quality.

### Speciale Oosterij

32,50

This oyster comes from Zeeland and is primarily farmed in the Oosterschelde. A traditional, salty oyster with a hint of sweetness from the filtered Oosterschelde water.

## LOBSTER

**½ Cold Canadian Lobster (275 grams)** 39,50  
Mayonnaise and cocktail sauce

**½ Warm Canadian Lobster (275 grams)** 40,00  
Beurre blanc with tomato salsa, chili pepper, garlic and parsley

**Lobster Thermidor (275 grams)** 45,00  
A French dish where the lobster meat is cooked and gratinated with spinach, fish cream sauce, and Gruyère. Served with pearl couscous, carrot, cauliflower and haricots verts

## COLD SHELLFISH AND CRUSTACEANS

All shellfish and crustaceans are cooked and seasoned in the kitchen of Hotel New York.

Large prawns (unpeeled)	500 grams	13,00
Greenland shrimp (unpeeled)	350 grams	15,00
Brown crab claws	300 grams	19,00
Snow crab legs	300 grams	18,00
Razor clams	400 grams	16,00
Langoustines	4 pieces	18,00

## WARM SHELLFISH AND CRUSTACEANS

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

Large Prawns	200 grams	14,00
Langoustines	4 pieces	18,00

Shellfish in white wine sauce with tomato salsa, chili pepper, garlic and parsley.

Mussels	500 grams	15,00
Vongole	300 grams	23,00
Cockles	300 grams	17,00
Razor clams	400 grams	16,00

**Pasta Vongole** 150 grams 22,50  
Spaghetti with vongole, beurre blanc, tomato salsa, chili pepper, garlic and parsley



# STARTER 12:00 TILL 22:00


## STARTERS


Bread served in advanced or together with starter.

**½ Brown sourdough loaf with spreads**  7,00  
Herb butter, aioli and tomato butter

## MEAT

**Carpaccio** 14,00  
Balsamic dressing, Rotterdamsche Oude cheese, toasted seeds


**Vitello Tonnato**  14,00  
Slow-cooked veal, tuna mousse, tuna cubes, chicory and caper berries

**Pork Belly**  15,00  
Slow-cooked, with vegetable salad and almondmint pesto


## FISH


**North Sea Crab with Langoustine** 16,00  
Crab salad with apple and potato, tarragon cream, roasted langoustine and lime gel

**Gamba "Bar"** 12,50  
With green curry cream, large prawns, lime gel, ginger flakes and puffed wild rice

**Tuna Tataki**  15,50  
Wakame, sesame, daikon, soy vinaigrette and eel sauce


**House Smoked Salmon**  15,50  
Lime mousse, Taggiasca olives, olive powder, and arugula

**Coquilles**  16,00  
Eel glaze, fennel, wakame, red meat radish, lime gel and furikake


**Shrimp Croquettes**  11,00  
2 pieces homemade, fennel, tarragon oil and dill mayonnaise

## POKÉ BOWL

**Poké Bowl** 19,50  
Salmon, tuna, sushi rice, wakame, sesame, edamame, avocado and soy vinaigrette

**Vegan Poké Bowl**  14,00  
Watermelon, sushi rice, caramelized peanuts, wakame, sesame, edamame, avocado and soy vinaigrette

## SASHIMI


Salmon 12,00  
Tuna 15,00  
Watermelon  9,00  
Mix 15,00  
Sashimi is served with wakame, daikon, soy vinaigrette and wasabi.





## SHARING TIP

Appetizers with this logo are perfect for sharing and enjoying together.

## VEGETARIAN

**Mille Feuille**  12,00  
Puff pastry, blue cheese cream, mushroom duxelles and à la Grecque beech mushrooms

**Tomato**   9,50  
Bruschetta with tomato tartare

**Beet**   9,50  
Beetroot cremeux, marinated red and yellow beetroot, fennel and tarragon oil

**Mushroom Croquettes**   9,50  
2 homemade croquettes with red and yellow beetroot and onion compote

# MAIN 12:00 TILL 22:00

## FISH

Our fish dishes are served with pearl couscous, haricots verts, cauliflower and baby carrots.

<b>Seabass</b>	24,00
Served whole with warm tartar sauce	
<b>Tuna</b>	29,00
Grilled and served with teriyaki sauce	
<b>Cod</b>	29,50
Marinated and glazed with miso	
<b>Salmon</b>	26,00
Pan-fried and served with mango salsa	

## VEGETARIAN

<b>Baked Camembert</b> 	21,00
White wine, crudités and crostini	
<b>Vegetarian Curry</b> 	21,00
Thai curry with pearl couscous and cashew nuts	
<b>Grilled Eryngii</b> 	22,50
Roasted celeriac, cauliflower, mushroom sauce, green asparagus and shaved truffle	
<b>Vegetarian Burger</b> 	17,50
Homemade mushroom and nut burger, brioche, mango chutney, served with sweet potato fries	

## MEAT

Our meat dishes are served with parsnip purée, haricots verts with bacon, cauliflower and baby carrots.

<b>Lamb</b>	23,00
Rump steak and braised shank with gravy	
<b>Surf &amp; Turf</b>	29,50
Short rib with 2 prawns and Hollandaise sauce	
<b>Sirloin Steak</b>	25,00
Pepper sauce	
<b>Short Rib (2 persons)</b>	69,50
Glazed with bourbon and apple syrup	

<b>HNY Burger 'Mexican Style'</b>	19,50
Beef, brioche, cheddar, jalapeños, crispy onion, guacamole, served with nachos	



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

## CHEF'S SPECIAL

A seasonally inspired main dish.  
The dish can be a fish, meat, or vegetarian option for 1 or 2 people.  
Our colleagues would be happy to tell you more about it.

## SIDE DISHES

The following can be ordered separately:

Fries	4,50
Sweet potato fries	5,00
Mixed salad	4,50

# DESSERT

12:00 TILL 22:00

## **Crème brûlée**

Star anise, macaron, orange cream and chocolate tuile

## **Limoncello tiramisu**

Meringue, cassis cremeux, and limoncello ice cream

## **Cinnamon panna cotta**

Caramel, banana, blondie and banana ice cream

## **Pistachio bombe**

Brownie, mandarin mousse and mandarin cream

## **Coffee with friandises**

Coffee of your choice served with 3 homemade treats

10,00

10,50

10,50

11,00

9,50

## **COUPES**

### **Dame blanche**

Vanilla ice cream, whipped cream, almonds and warm chocolate sauce

9,00

### **Rocky road coupe**

Vanilla ice cream, chocolate ice cream, brownie chunks, walnuts, caramel sauce and marshmallow

9,50

## **FOR THE LITTLE ONES**

### **Cotton candy coupe**

Cotton candy ice cream, whipped cream and cotton candy

6,50

### **Cookiemonster Coupe**

Cookie Monster ice cream, Oreo cookies and whipped cream

6,50



**HOTEL NEW YORK**

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ROTTERDAM  BY WESTCORD