

HOTEL NEW YORK MENU

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ROTTERDAM  BY WESTCORD

BREAKFAST

9:00 TILL 12:00

Eggs Benedict 15,00

Poached egg , ham and Hollandaise sauce

Eggs Norwegian 17,00

Poached egg, smoked salmon and Hollandaise sauce

Eggs 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



Wanna know what's in your food?
Look at our allergens.

LUNCH

12:00 TILL 17:00

SANDWICHES

Hot sandwiches

Chopped brisket	17,00
BBQ sauce, grilled onions	
Chicken strips	14,50
Hot honey, coleslaw, pickles, HNY-burgersauce	
Salmon from the oven	17,00
Maple syrup, mustard, lettuce, sweet and sour cucumber	
Vegan pulled beef 	16,50
BBQ-sauce, grilled onions	
HNY Beef burger	22,50
Brioche, cheddar, bacon, pickle, tomato, HNY-burgersauce, lettuce and fries	
Vegetarian burger 	17,50
Homemade burger of mushrooms and nuts, grilled onions, lettuce and fries	
Cold sandwiches - choice of white or brown schiaccata	
Carpaccio	13,00
Grana Padona, rucola, balsamic dressing and seeds	
Tuna salad	12,00
Dill, lemon, celery, pickles, red onion	
Ricotta 	13,00
Marinated courgette, pesto, argula and pine nuts	

 Vegetarian or can be prepared vegetarian
 Vegan or can be prepared vegan

CROQUES

Croque Monsieur 	8,00
With grantinated cheese, bechamel sauce and Gruyere	
Croque Madame 	9,50
Croque Monsieur topped with a fried egg	

CROQUETTES

2 Beef Croquettes - Mustard mayo	9,50
2 Shrimp Croquettes - Dill mayo	12,50
2 Mushroom Croquettes  - Beet mustard	9,50

BAGELS

Egg salad 	13,00
Lettuce, curry, sweet and sour cucumber	
Smoked salmon	15,00
Cream cheese, cucumber, red onion	

CHEF'S LUNCH

Chef Lunch Fish	19,50
Tomato soup, shrimp croquette, Egg Norwegian, tuna salad	
Chef Lunch Meat	19,50
Tomato soup, beef croquette, Egg Benedict and filet americian	
Chef Lunch Vegetarian 	17,50
Tomato soup, mushroom croquette, Egg Florentine and muhammara	

BREAKFAST | LUNCH

OYSTERBAR

12:00 TILL 22:00

TASTING OF OYSTERS

Tasting plate of Creuses - 10 pieces 42,50
2 Normandy, 2 Fine de Claire, 2 Oesterij,
2 Speciale de Geay, 2 Lima

Oysters with toppings - 6 pieces 28,50
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

PLATEAUS

Plateau HNY 95,00
Assortment of warm Fruits de Mer:
1/2 lobster (275 gram, 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 130,00

Plateau Fruits de Mer 85,00
Assortment of cold shellfish:
2 Fine de Claire oysters, 2 Normandy creuses.
Large prawns, greenland shrimps, langoustines,
brown crab claws, snow crab legs. Cockles,
mussels, vongole and razor clams.

Addition:
Price including 1/2 lobster 275 grams 120,00
Price including a whole lobster 550 grams 155,00

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
Claire's 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 32,50
A slightly richer oyster, cultivated in the basins of Marennes-d' Oleron. This gives the oyster a very refined flavor with a perfect balance between salty and sweet.

Lima 24,50
An oyster with a high meat content, offering a unique salty yet refined taste. Grown on tables off the coast of Isgny, it is developed by a small family business as an oyster of the highest quality.

Speciale Oesterij 30,00
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

1/2 cold Canadian Lobster (275 grams) 39,50
Mayonnaise and cocktail sauce

1/2 warm Canadian Lobster (275 grams) 42,50
Beurre blanc with tomato salsa, chili pepper, garlic and parsley

SASHIMI

Salmon 12,00
Tuna 15,00
Watermelon  9,00
Mix 22,50

Sashimi is served with wakame, daikon, soy vinaigrette and wasabi.

SOUP

12:00 TILL 22:00

Lobster soup 11,50
Norwegian shrimp, chives and creme fraiche.

Tomato soup  6,00
Tomata and creme fraiche

COLD SHELLFISH AND CRUSTACEANS

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

Large prawns (unpeeled)	10 pieces	13,00
Greenland shrimps (unpeeled)	350 grams	15,00
Brown crab claws	300 grams	19,00
Snow crab legs	300 grams	25,00
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	19,50

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

Mussels	200 grams	15,00
Vongole	200 grams	23,00
Cockles	200 grams	17,00

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

OYSTERBAR | SOUP

STARTER

12:00 TILL 22:00

BREAD

Sourdough with garlic butter  7,00

Sourdough with spreads 8,50
Garlic butter, aioli, seaweed butter

MEAT

Carpaccio 14,50
Grana Padano, arugula, basil dressing,
roasted seeds and nuts

Pork belly 14,00
Slow-cooked with vegetable salad
and almond-mint pesto

Duck rilette 14,00
Onion compote, apple syrup and
brioche toast

FISH

Shrimp croquettes 12,00
2 pcs. homemade with fennel,
tarragon oil and dill mayonnaise

Crab cakes 14,00
Snow crab, spring onion, green herbs
and tarragon mayonnaise

House smoked salmon 15,50
Caperberries, mustard-dill vinaigrette
and sesame crisp

Tuna tataki 16,50
Wakame, sesame, daikon, soy vinaigrette
and eel sauce

 Vegetarian or can be prepared vegetarian
 Vegan or can be prepared vegan

VEGETARIAN

Artichoke  12,00
Ricotta, peas, cannellini beans and
Pecorino Romano

Bruschetta  9,50
Tomato tartare, garlic and basil

Mushroom croquettes  9,50
2 pcs. homemade with onion compote

Burrata  12,00
Tomato, strawberry-white balsamic
vinaigrette and pistachio

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

SALADS

Pulpo Salad 16,50
Lettuce, octopus, bell pepper, cherry tomatoes
and basil dressing

Cesar salad 12,00
Romaine lettuce, Grana Padana, bacon
boiled egg and croutons
+ add Marinated chicken thigh 6,00
+ add Crab cakes 6,00

Burrata salad  14,00
Arugula, basil dressing, cherry tomatoes,
roasted seeds and nuts

MAIN

12:00 TILL 22:00

Choice one of the side dishes with your main course.

MEAT

Corn - fed chicken breast 27,00
Fennel seed, garlic, red chili with romesco sauce

Surf & Turf 24,00
Steak with 2 prawns and chimichurri

Flat Iron Steak 28,00
Gremolata and red wine sauce

Iberico Secreto 35,00
Confit shallots and garlic gravy

Steak Frites 23,00
Herb butter and little gem salad

FISH

Tuna 25,00
Grilled and served with eggplant capanota and romesco sauce

Seabream 23,00
Served whole with antoiboise sauce

Salmon 24,00
With herb crust from the oven, served with cream cheese foam

Lemon Sole 38,50
Pan-fried with lemon butter, capers and parsley

VEGETARIAN

Juicy Marbles  28,50
Plantbased tournedos, gremolata and red wine gravy

Vegetarian burger  17,50
Homemade burger of mushrooms and nuts, grilled onions, lettuce and fries

SIDE DISHES

With every main course one side dish is included.

Mixed salad  5,00

Roasted cherry tomatoes  11,50
Romesco sauce and basil oil

Roasted potatoes with skin 4,50
Duck fat, garlic and rosemary

Mini Parisian mushrooms  7,00
Shallots, garlic and parsley

Braised lentils 6,00
Carrot, celery, white wine and Pecorino Romano

FRIES WITH MAYONNAISE 5,50

GNOCCHI  6,50
Eggplant, tomato, capers and olives

GRILLED GREEN 9,00

ASPARAGUS  9,00
Garlic, lemon, panko and aioli

CHEF'S SPECIAL

A seasonal main course that changes regularly. The dish may feature fish, meat, or a vegetarian option, and is available for one or two people.

Our team would be happy to tell you more about it.

STARTER

MAIN