

# HOTEL NEW YORK MENU

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ROTTERDAM  BY WESTCORD

# BREAKFAST

9:00 TILL 12:00

## Eggs Benedict

15,00

English muffin, poached egg, farmhouse ham, hollandaise sauce

## Eggs Norwegian

17,00

English muffin, poached egg, smoked salmon, hollandaise sauce

## Eggs Florentine

13,00

English muffin, poached egg, spinach, hollandaise sauce

## Liège waffle

9,50

Banana, blueberry compote, maple syrup

## Breakfast bowl

9,50

Greek yogurt, banana, blueberries, granola, coconut



Vegetarian or can be prepared vegetarian

Vegan or can be made vegan



Curious about what's in your food?  
Check the allergens here.

# LUNCH

12:00 TILL 17:00

# SANDWICHES

## Hot sandwiches

**Grilled sausage** 17,00

Pinsa bread, grilled sausage with cheese & jalapeño, caramelized onion, butterhead lettuce

**Crispy chicken burger** 🍗 20,50

Brioche bun, chimichurri mayonnaise, marinated eggplant, tomato, butterhead lettuce, fries

**Oven-baked salmon** 17,50

Brioche bun, maple syrup, whole grain mustard, lamb's lettuce, pickled cucumber

**Mushrooms on toast** 🌿 16,00

Poached egg, onion butter

**HNY-burger** 24,00

Beef burger, brioche bun, cheddar, bacon, pickles, HNY burger sauce, butterhead lettuce, tomato, fries

**HNY-hotdog** 17,50

Duke of Berkshire hot dog, sauerkraut, caramelized onion, mustard, fries

**Halloumi** 🌿 16,50

Bell pepper pesto, tomato, butterhead lettuce, tahini dressing

## Cold sandwiches

\*Choice of white or brown schiacciata roll

**Carpaccio** 14,50

Grana Padano, arugula, green peppercorn mayonnaise, mixed seeds

**Porchetta** 16,00

Artichoke, balsamic glaze, provolone, arugula

**Tuna salad** 12,00

Dill, celery, pickles, red onion, boiled egg

**Green herb hummus** 🌿 13,50

Grilled zucchini, roasted peppers, feta, herb vinaigrette

# CROQUES

**Croque monsieur** 🌿 8,00

With gratinated cheese, béchamel sauce, Gruyère

**Croque madame** 🌿 9,50

Croque monsieur topped with a fried egg

# CROQUETTES

**2 Beef croquettes** - Mustard mayonnaise 9,50

**2 Shrimp croquettes** - Dill mayonnaise 13,50

**2 Mushroom croquettes** 🌿 - Beetroot mustard 9,50

# BAGELS

**Egg salad** 🌿 11,00

Butterhead lettuce, curry, pickled cucumber

Add-on: Bacon +3,00

**Smoked salmon** 17,50

Cream cheese, cucumber, dill, capers, red onion

**Smoked chicken** 14,50

Bacon, boiled egg, Grana Padano, butterhead lettuce, tomato, Caesar dressing

## 12 O'CLOCK

**Chef Lunch FISH** 19,50

Tomato soup, shrimp croquette, Egg's Norwegian, tuna salad sandwich

**Chef Lunch MEAT** 19,50

Tomato soup, beef croquette, Egg's Benedict, carpaccio sandwich

**Chef Lunch VEGETARIAN** 🌿 18,50

Tomato soup, mushroom croquette, Egg's Florentine, hummus sandwich, seasonal vegetables

# BREAKFAST | LUNCH

# OYSTERBAR

12:00 TILL 22:00

## OYSTERS (6 ST.)

### Normandie Creuses

Grown in open waters and, after three to four years, refined in a "claire". Saline and nutty in flavour.

22,00

### Fine de Claire

Raised in shallow clay ponds rich in plankton and relatively low in salinity, resulting in a more refined and delicate flavour.

24,50

### Spéciale de Geay

A slightly richer oyster, cultivated in the Marennes-Oléron basins. Well-balanced with a refined harmony of briny and sweet notes.

33,50

### Lima

A high meat-content oyster with a distinctive briny yet refined flavour. Grown on tables off the coast of Isigny by a small family producer dedicated to top quality.

27,50

### Speciale Oesterij

Originating from Zeeland and primarily cultivated in the Oosterschelde. A traditional briny oyster with a subtle sweetness from the filtered waters.

33,50

## PLATEAUS

### HNY plateau

Selection of warm fruits de mer:

47,50

10 large prawns, 2 langoustines in beurre blanc, cockles, mussels and vongole in white wine sauce

#### Add-on:

Price including whole lobster (550 g)

**Daily price**

### Plateau Fruits de Mer

A selection of chilled shellfish and crustaceans:

85,00

2 Fine de Claire, 2 Normandie Creuses, large prawns, Greenland shrimp, langoustines, North Sea crab claws, snow crab legs, assorted shellfish

#### Add-on:

Price including whole lobster (550 g)

**Daily price**

## POKÉ BOWL

Small Large

### Poké bowl

19,50 25,00

Salmon, tuna, sushi rice, wakame, sesame, edamame, avocado, soy vinaigrette

### Vegan poké bowl

15,50 20,50

Watermelon, sushi rice, caramelized peanuts, wakame, sesame, edamame, avocado, soy vinaigrette

## OYSTER TASTING

**Creuses Tasting Platter – 10 pieces** 42,50  
2 Normandie, 2 Fine de Claire, 2 Oesterij,  
2 Spéciale de Geay, 2 Lima

**Oysters with Toppings – 6 pieces** 28,50  
**Fine de Claire**

- 2 with ginger & coconut foam, finished with ginger flakes and furikake
- 2 with pickled cucumber, pea cress and grapefruit gel
- 2 with gin & tonic gel, passion fruit crumble and capers

## LOBSTER

**Whole warm Canadian lobster (550 g)** **Daily price**  
Beurre blanc with tomato, red chili, garlic and parsley

## SASHIMI

Salmon 15,00  
Tuna 15,00  
Watermelon  10,00

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

Mix 25,50

Sashimi mix is served with salmon, tuna, watermelon, wakame, sesame, radish, soy vinaigrette and eel sauce.

## COLD CRUSTACEANS

All crustaceans are freshly prepared in the kitchen of Hotel New York.

Large prawns (unpeeled)	10 pieces	13,00
Greenland shrimp (unpeeled)	350 g	13,00
North Sea crab claws	300 g	19,50
Snow crab legs	300 g	32,00
Langoustines	4 pieces	18,00

## WARM SHELLFISH AND CRUSTACEANS

Shellfish in beurre blanc with tomato, red chili, garlic and parsley

Black tiger prawns (peeled) 5 pieces 19,50

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

Mussels	500 g	15,00
Vongole	300 g	23,50
Cockles	300 g	17,00



# OYSTERBAR

# STARTERS

12:00 TILL 22:00

## BREAD

**Bread with spreads** 8,50  
Herb butter, aioli, seaweed butter

## MEAT

**Carpaccio** 14,50  
Grana Padano, arugula, green peppercorn  
mayonnaise, toasted seeds

**Smoked duck breast** 15,00  
Date purée, marinated figs, goat cheese,  
spiced gingerbread crouton

**Iberico rib fingers** 16,00  
BBQ sauce, corn muffin, coleslaw

**Jerk chicken** 15,00  
Scotch Bonnet marinade, plantain chips,  
lime mayonnaise

## FISH

**Shrimp croquettes – 2 pieces** 12,00  
House-made with fennel, tarragon oil,  
dill mayonnaise

**Crab cakes** 14,50  
Snow crab, spring onion, green herbs,  
tarragon mayonnaise


**Smoked salmon** 15,50  
Cucumber, caper berries, mustard  
vinaigrette, sesame tuile

**Tuna trio** 18,50  
Tataki, sashimi, tartare, wakame, sesame,  
radish, soy vinaigrette, eel sauce

**Sea bass ceviche** 17,50  
Avocado cream, coconut, red onion,  
cucumber, lime

**Seared langoustine** 16,50  
Pastis tarragon butter, breadcrumbs,  
bisque mayonnaise

## VEGETARIAN

**Toast caponata**  9,50  
Eggplant, olives, tomato, capers,  
pine nuts

**Mushroom croquettes – 2 pieces**  9,50  
House-made, onion compote

**Watermelon sashimi**  10,00  
Wakame, sesame, radish, soy vinaigrette,  
caramelized peanuts

**Goat's cheese panna cotta**  12,50  
Endive, butternut squash, raspberry  
vinaigrette, mixed nuts



**Tomato soup**  6,00  
Tomato, crème fraîche

## SALADS

**Caesar salad** 18,00  
Romaine lettuce, Grana Padano, bacon,  
marinated chicken thigh, boiled egg,  
croutons

**Parma ham salad** 17,50  
Lamb's lettuce, pecans, gorgonzola,  
figs, raspberry vinaigrette

**Burrata salad** 16,00  
Lamb's lettuce, bell pepper pesto,  
tomato chutney, almonds

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

# MAIN

12:00 TILL 22:00

Choose one of the sides to accompany your main course.



## MEAT

<b>Chicken rouleau</b>	27,00
Cognac–blackberry jus and chestnut purée	
<b>Porchetta</b>	22,50
Roasted pork belly with garlic and rosemary, truffle jus	
<b>Surf &amp; Turf 2.0</b>	27,50
Pork collar, scallop, black bean sauce, crispy chili oil	
<b>Braised beef</b>	24,50
Gremolata, red wine sauce	
<b>Rump steak</b>	31,00
Pepper sauce	
<b>Tournedos</b>	42,50
Truffle jus	

## FISH


<b>Tuna steak</b>	39,50
Yellowfin, green beans, baby potatoes, tomato, olives, herb dressing	
<b>Sea bass fillet</b>	28,50
Fennel salad, shellfish sauce	
<b>Spaghetti vongole</b>	22,50
Fregola with preserved lemon, Choron sauce	
<b>Grilled salmon</b>	26,50
Hollandaise sauce	

## VEGETARIAN

<b>Juicy marbles</b> 	29,50
Plant-based filet mignon, gremolata, red wine sauce	
<b>Melanzane alla parmigiana</b> 	22,50
Eggplant, tomato sauce, melted cheese	

## SIDES

The following garnishes can be ordered separately.

<b>Mixed salad</b> 	5,50
<b>Pommes écrasées</b> 	5,50
Crushed baby potatoes, butter, rosemary, coarse sea salt	
<b>Vegetable salad</b>	7,00
Marinated zucchini, fennel, bell pepper, asparagus, feta, herb dressing	
<b>Roasted eggplant</b>	7,00
Turmeric yogurt dressing, chickpeas, coriander	
<b>Pearl barley</b>	6,50
Butternut squash, pepitas, goat cheese	

## EXTRA SIDES

These side dishes can also be ordered additionally.

<b>Fries</b> 	5,50
With mayonnaise	
<b>Sautéed mushrooms</b> 	7,50
Oyster mushrooms, wild mushrooms, shallot, garlic, parsley	
<b>Hash browns</b> 	6,00
Rosemary salt, aioli	

## CHEF'S SPECIALS

A changing dish focused on the season. The dish can be a fish, meat or vegetarian option for 1 or 2 people.

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

# STARTER

# MAIN