



Hotel New York

WELCOME

Bienvenue

This former head office of the Holland America Line was once the departure point for travellers setting sail for a new destination.

Today, people come together here to eat, drink and enjoy. Our French-inspired cuisine combines classic flavours with a modern twist, creating a dining experience that reflects the unique hospitality of Hotel New York.

Bon Appétit





12:00 - 22:00

OYSTER BAR

Oysters & Platters

OYSTERS

Normandy Creuses 6 oysters	22,00
Spéciale de Geay 6 oysters	33,50
Lima 6 oysters	27,50
Fine de Claire 6 oysters	24,50
Speciale Oesterij 6 oysters	33,50
Zeeland Flat 0000 6 oysters	30,00
Aisling 6 oysters	39,50

TO SHARE

Oyster Tasting 6 oysters 3 different varieties	27,50
Oyster Tasting 12 oysters 6 different varieties	57,00

Plateau HNY Selection of warm seafood 65,00
8 prawns - 2 langoustines - cockles - mussels - vongole

Fruits de Mer Selection of cold seafood 95,00
Half lobster - langoustines - oysters - large prawns - Greenland shrimps - shellfish

Plateau Royal Fruits de mer complemented with: 180,00
King crab - Dutch shrimps - extra oysters

HELPING & SHELLING

Did you know that our empty oyster shells are given a second life? In collaboration with Helpen & Schelpen, the oyster shells are collected and returned to the North Sea, where they can grow into new oyster reefs.

This way, every oyster contributes to a piece of new nature in the sea.





12:00 - 22:00

OYSTER BAR

Shellfish & crustaceans

COLD

Served with lemon, cocktail sauce & aioli

Mixed cold shellfish 300 grams	13,50
Large prawns 10 pieces	13,00
Greenland shrimps 350 grams	16,50
Dutch shrimps 150 grams	25,00
Langoustines 4 pieces	25,00
North Sea crab claws 300 grams	25,00
Snow crab 300 grams	40,00
King crab per 100 grams	30,00

May vary by 250–300 g. The final price is determined based on weight.

WARM

Pan-fried in garlic & chilli

Black tiger prawns	20,00
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Prepared with garlic & herb butter

Gratinated mussels	16,50
Escargots	16,00

Prepared in white wine, garlic, butter & parsley

Zeeland mussels	16,00
Vongole	25,00
Cockles	19,00
Palourdes	30,00



GIFT TIP

Want to open oysters at home? Pick up the original Hotel New York oyster knife from our Kiosk. A special gift for any oyster lover.

Not into oysters? A Hotel New York gift voucher is always a lovely way to give or receive something to look forward to.





12:00 - 17:00

LUNCH



COLD SANDWICHES

Roast beef	<i>Boiled egg - salted butter - cornichon</i>	16,50
Smoked duck breast	<i>Fig chutney - chicory - walnut</i>	14,00
Smoked salmon	<i>Dill mayonnaise - capers</i>	16,50
Goat cheese	<i>Roasted beetroot - walnut - honey</i>	14,00

WARM SANDWICHES

"Jambon brie au four"	<i>Cooked ham - Brie de Meaux - salted butter</i>	17,50
Chicken	<i>Curry yoghurt mayonnaise - lettuce - cucumber</i>	16,50
Baked prawns	<i>Herb butter - radish - chives</i>	17,50
Beef burger	<i>Gruyère - caramelised onion - veal jus mayonnaise - fries</i>	25,00

EGG DISHES

Poached egg & ham	<i>Toast - hollandaise sauce</i>	14,00
Poached egg & smoked salmon	<i>Toast - hollandaise sauce</i>	16,00
Quiche with mushrooms	<i>Comté - green herbs</i>	10,00

CROQUETTES & CROQUES

Brioche beef croquettes	<i>Mustard mayonnaise</i>	9,50
Brioche shrimp croquettes	<i>Dill mayonnaise</i>	13,50
Brioche mushroom croquettes	<i>Beet mustard</i>	9,50
Croque monsieur	<i>Béchamel - Gruyère</i>	10,00
Croque madame	<i>Béchamel - Gruyère - fried egg</i>	11,00

SOUP & SALADS

Onion soup	<i>Beef bouillon - cognac - Gruyère - crouton</i>	9,00
Tomato soup	<i>Tomato - crème fraîche</i>	6,00
Salad niçoise	<i>Tuna - haricots verts - baby potatoes - olives - herb dressing</i>	18,50
Artichoke salad	<i>Confit artichoke hearts - olives - cucumber - citrus vinaigrette</i>	15,50

LUNCH TASTING

Meat tasting	<i>Roast beef sandwich - beef croquette - tomato soup - potato salad</i>	19,50
Fish tasting	<i>Smoked salmon sandwich - shrimp croquette - tomato soup - potato salad</i>	19,50
Veggie Tasting	<i>Goat cheese sandwich - mushroom croquette - tomato soup - potato salad</i>	19,50



3-COURSE SET MENU

Choose one starter, one main course and one dessert.

46,50

STARTER

Steak tartare

Beef - pickles - shallot - mustard - egg

Shrimp croquettes

Dutch shrimps - dill mayonnaise

Goat cheese flan 🍷

Roasted pumpkin - chicory - walnuts - honey

MAIN COURSE

These dishes are served with Pommes écrasées.

Parmentier de canard

Duck confit - sauerkraut - parsley with breadcrumbs

Grilled salmon fillet

Sauce vierge

Ratatouille 🍷

Poached egg & pistou

DESSERT

Crème brûlée

Vanilla - pistachio - olive oil crumble - orange

Chocolate mousse

Salted caramel - caramel tuile

EXTRA

Garlic bread	<i>Herb butter - aioli</i>	6,75
Fries	<i>Homemade mayonnaise</i>	5,00
Glazed baby carrots	<i>Honey - rosemary</i>	5,00
Green salad	<i>Lettuce - shallot - vinaigrette</i>	5,00
Café gourmand		9,50



12:00 - 22:00

STARTERS

MEAT

Steak tartare	<i>Beef - pickles - shallot - mustard - egg</i>	15,50
Smoked duck breast	<i>Dutch spice cake - fig chutney - goat cheese - date purée</i>	15,00
Pickled pork belly	<i>Thyme - mustard vinaigrette - sweet and sour vegetables</i>	13,50
Salade Piémontaise	<i>Classic Dutch potato salad - Oeufs mayonnaise</i>	10,00

FISH

Shrimp croquettes	<i>Dutch shrimps - dill mayonnaise</i>	12,00
Salmon tartare	<i>Crème fraîche - dill - capers - pink peppercorn - chives</i>	15,00
Marinated tuna	<i>Fennel - citrus vinaigrette</i>	20,00
North Sea crab salad	<i>Torched langoustine - tarragon - grapefruit</i>	17,50

VEGETARIAN / VEGAN

Goat cheese flan	 <i>Roasted pumpkin - chicory - walnuts - honey</i>	14,00
Grilled leek	 <i>Smoked almonds - hollandaise sauce - mustard vinaigrette</i>	12,00
Mushroom croquettes	 <i>Beet mustard</i>	9,50

SOUP & SALADS

Onion soup	<i>Beef bouillon - cognac - Gruyère - crouton</i>	9,00
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EXTRA

Garlic bread	<i>Herb butter - aioli</i>	6,75
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= Vegetarian or can be prepared vegetarian



= Vegan or can be prepared vegan





12:00 - 22:00

MAIN COURSES

MEAT

Beef bourguignon	Red wine - pearl onions - carrot - mashed potatoes	25,00
Coq au vin	Wild mushrooms - bacon	20,00
Parmentier de Canard	Duck confit - sauerkraut - port sauce with prunes	25,00
Côte de boeuf	Pepper sauce - herb butter per 2 persons	90,00
Please allow for an additional 15 minutes preparation time		

FISH

Bouillabaisse	Rouille - sourdough crouton	27,50
Grilled salmon fillet	Sauce vièrge	25,00
Poisson de saison	Beurre blanc	Daily price

VEGETARIAN / VEGAN

Shallot & pear tarte tatin	🍷 Roquefort	22,50
Ratatouille	🍷 Poached egg - pistou	19,50
Mushroom bourguignon	🍷 Red wine - pearl onions - carrot - mashed potatoes	21,00

CLASSICS

Steak frites	Pepper sauce	25,00
Tuna	Haricots verts - baby potatoes - olives - herb dressing	37,50

SIDE DISHES

Fries	Homemade mayonnaise	5,00
Mashed potatoes	Beurre noisette - capers	5,00
Pommes écrasées	Clarified butter - sea salt	5,00
Glazed baby carrots	Honey - rosemary	5,00
Green salad	Lettuce - shallot - vinaigrette	5,00





12:00 - 23:00

DESSERTS

DESSERTS

Giant ice cream macaron	<i>Pear - cinnamon - hazelnut</i>	10,00
Peach bombe	<i>Elderflower - crème fraîche</i>	10,00
Chocolate mousse	<i>Vanilla - sea salt - caramel tuile</i>	10,00
Crème brûlée	<i>Vanilla - pistachio - olive oil crumble - orange</i>	10,00
Cheese platter	<i>Selection of cheeses - chutney</i>	15,00
Café gourmand		9,50

COUPES

Dame blanche	<i>Vanilla ice cream - dark chocolate sauce - almonds - whipped cream</i>	10,00
Dame noire	<i>Chocolate ice cream - vanilla sauce - almonds - whipped cream</i>	10,00

Allergies?
Scan the QR code



**LET'S BE
FRIENDS!**



On Facebook, Instagram &
LinkedIn [@hotelnewyork](#)

DRINKS & CELEBRATIONS

Looking for a unique location for drinks, an anniversary, birthday or party? Hotel New York offers characterful spaces for both small and large groups. Our team will be happy to discuss the possibilities and create a special setting together with you.

NY BASEMENT

One floor below, you'll discover a completely different side of Hotel New York. At NY Basement, everything revolves around culinary enjoyment in an intimate and atmospheric setting.

For a special evening, an extensive dinner or simply because there is always something to celebrate.

