

WELCOME  
TO HOTEL  
NEW YORK

MENU

A sturdy shell, briny flavour and delicate texture – oysters are a beautiful natural product with a unique taste, sometimes creamy and nut-like, sometimes meaty with a touch of fruit. Hotel New York has been renowned for its broad selection for many years. Enjoy our oysters for lunch or dinner, or as a tasty bite to go with your drink.

The connection between oysters and New York has a long history. In the seventeenth century, Dutch colonists discovered giant oyster banks before the coast of what is now Manhattan. They started an international trade and New York City became the world's oyster capital. In fact, the city is literally built on them, as after consumption the oyster shells were used as a base for roads and buildings. Nowadays, oysters mainly come from the Normandy, Brittany and our own Zeeland coast. Because of their renowned flavour and quality, these oysters also feature on our menu, of course.

Should you have any questions about our oysters or other oyster bar dishes, please do not hesitate to ask. We're happy to assist.



## Oyster bar

noon - 10:00 pm

### OYSTERS PER HALF DOZEN

A tasting platter of creuses 23.50

2 Fines de Claire, 2 Normandy creuses and 2 Fines de la jolie.

### Fines de la Jolie 25.00

This oyster has a slightly sweeter taste than most creuses and is appreciated by all because of its mild flavour.

### Normandy Creuses 21.50

Grown in open water and after about three to four years of maturing, these oysters have a final maturing period in a 'Claire'. Salty and nutty flavour.

### Fines de Claire 25.00

'Claire's' are shallow basins or former salt pans with water that is very rich in plankton and not too salty. This makes these French oysters more refined in flavour.

### SHELLFISH COLD

Cold large shrimps 13.50

Cold Greenland cap shrimps 10.50

Cold half Canadian lobster 45.00

Cold crab legs 15.00



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

### PLATTERS

Platter HNY 85.00

Assortment of warm Fruits de mer  
½ lobster 330 g, 10 large shrimps, crayfish and 2 langoustines prepared in beurre blanc.  
Cockles, mussels and vongole prepared in tom yam.  
Price with a whole lobster 660 g 126.00

### Platter of Fruits de mer 75.00

An assortment of cold crustaceans and shellfish.  
2 Fines de la Jolie, 2 Normandy creuses, large prawns, Greenland prawns, langoustines, cockles, mussels, clams and crayfish.  
Price with half a lobster 330 g 116.00  
Whole lobster 660 g 157.00

### WARM CRUSTACEANS AND SHELLFISH

For the shellfish listed below, you can choose from 2 types of preparation:

- Beurre blanc, tomato salsa, chilli, garlic and parsley.
- or
- Tom yam, chilli, garlic and coriander.

Mussels 12.00

Clams 23.00

Large prawns 14.00

Half Canadian lobster 330 g 45.00



### 4-COURSES OYSTERBAR MENU 75.00

#### Oyster tasting

3 oysters, 3 preparations.

#### Cooked sea food (served warm)

Mussels, vongole, cockles, large shrimps, crayfish, langoustine with tom yam.

#### ½ Canadian lobster

Beurre blanc, tomato salsa, chili pepper, garlic and parsley.

#### Chocolate Oyster

Pearl, matcha, mango and raspberry sauce.



# HOTEL NEW YORK

She is a beacon in the South of Rotterdam, a reminder of the rich history of steam navigation in the city as well as a symbol of urban renewal - she is Hotel New York. The "Grand Old Lady" is as stately as she is hip, and as classical as she is contemporary. The former head office of the Holland America Line is enjoying a second life as a hotel and café-restaurant, having received adventurous tourists, business travellers, hungry restaurant patrons and loyal Rotterdammers for more than a quarter of a century. Her characteristic green turrets, everyday hospitality and unique situation on the river Maas make Hotel New York a Rotterdam icon, whose fame is spread far and wide.



## Starters

noon - 10:00 pm

### SHARING

**Bread with spreads 6.50** 

Sourdough bread, herb butter, aioli and tapenade.

**Fries from the sea 14.50**

Squid rings, fried fish, deep-fried prawns, shrimp bitterbal and tartar sauce.

**Tasting platter of creuses 23.50**

2 Fines de Claire, 2 Normandy and 2 Fines de la Jolie.

### SOUPS

**Green pea cappuccino 5.75** 

Light soup with truffle cream.

**Tomato cream soup 5.75** 

In classic style.

### APPETIZERS

**Shrimp croquettes 11.00**

2 croquettes, with deep-fried parsley, lime mayonnaise and lemon.

**Mushroom croquettes 10.00** 

2 croquettes, with nuts and Rotterdam mustard.

**Carpaccio 13.75**

Black garlic oil, garlic chips, bacon crumble and parmesan cheese.

**HNY Vegetable Garden 12.00** 

Cream of green peas, beets, artichoke, spring onion, zucchini and shallot compote.

**Mini tostadas**

Choose from:

- Pulled chicken 9.50
- Tuna 12.50
- Jackfruit 9.50 

With red cabbage atjar, popcorn crumble.

**Ceviche of kingfish 12.00**

Marinated in beetroot and sweet-sour radish.

**Ceasar Salad 13.50**

Little gem, roasted chicken, egg, croutons and Parmesan cheese.

**Caprese salad 13.00** 

Westland tomatoes, burrata and pesto.



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in your food?  
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 Vegetarian

## CHOICE MENU 45.00

**Shrimp croquettes**

2 croquettes, deep-fried parsley, lime mayonnaise and lemon.

or

**Mushroom croquettes** 

2 croquettes, nuts and Rotterdam mustard.

or

**Mini Tostada**

Pulled chicken, red cabbage atjar, popcorn crumble.

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**Short Rib**

Chili Caramel.

or

**Fish Gratin**

Salmon, seawolf and cod with fennel, beurre blanc and Gruyère.

or

**Pasta 'Alfredo'** 

Tomato tagliatelle, dried tomato, forest mushrooms, cheese sauce.

*Includes fries and salad*

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**Mango Tiramisu**

Mango, ladyfingers and Granny Smith sorbet.

or

**Forest Fruit Tartelette**

Forest fruit bavarois, white chocolate ganache and raspberry-dragon ice cream.

## Main courses

noon - 10:00 pm

### MEAT & POULTRY

**Pork Belly 23.50**

Forest mushrooms and vadouvan sauce.

**Short Rib 22.50**

Chili caramel.

**Thai Curry 21.00**

Chicken thigh, coconut rice, raïta and naan bread.

**Steak 25.00**

Potato gratin and bearnaise sauce.

*Extra sautéed mushrooms? + 3.00*

**HNY Burger 18.50**

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

### VEGETARIAN

**Rendang of mushrooms 22.00** 

Coconut rice, raïta and naan bread.

**Pasta 'Alfredo' 19.50** 

Tomato tagliatelle, dried tomato, forest mushrooms and cheese sauce.

**Pulled Jackfruit Tacos 24.00** 

Black corn tortillas, smoked jackfruit, onions, mushrooms and avocado puree.

### FISH

**Fish gratin 20.00**

Salmon, catfish and cod with fennel, beurre blanc and gruyere.

**Tuna 28.25**

Wakame salad and soy-ginger sauce.

**King fish 29.50**

Squid tagliatelle, sugar snaps, herb crumble.

**Sea bass and papilote 26.00**

Whole sea bass cooked with lemon, thyme and garlic.

*Preparation time 25 minutes.*

**Fish burger 20.00**

Sriracha mayonnaise, wakame, chicory-radish salad and fried prawns.

 Vegetarian

### SUPPLEMENTS

**French fries with mayonnaise 4.50**

**Sweet potato fries 4.50**

With garlic mayonnaise.

**Mixed salad 4.50**

*Above supplements are for 1-2 persons.*

**Coffee with Friandises 9.50**

Coffee of your choice with 3 delicious sweets from our own patisserie.

## Desserts

noon - 10:00 pm

**Mango Tiramisu 9.00**

Long ladyfingers and Granny Smith sorbet.

**Forest Fruit Tartelette 9.50**

Forest fruit bavarois, white chocolate ganache and raspberry-dragon ice cream.

**Vanilla-Hazelnut Creme bruleé 9.00**

Warm cherries in honey and Rubytella ice cream.

**Cheese platter 14.00**

Alphenaer goat brie, Petit Doruvel, Rotterdamsche mature cheese, Bastiaansen blue cheese. With toasted nuts, home-made muesli bread and rhubarb-ginger compote.

### CLASSIC COUPES

**Dame Blanche 8.50**

Vanilla ice cream, hot chocolate sauce, almonds and whipped cream.

**Banana Split 8.50**

Vanilla ice cream, hot chocolate sauce, almonds and whipped cream.

**Pina Colada coupe 8.50**

Coconut ice cream, pineapple ice cream, fresh pineapple and sauce of pina colada

**Limoncello coupe 8.50**

Limoncello ice cream, whipped cream and lemon caramel sauce. *Contains alcohol.*



## Lunch

12:00 till 17:00



### Lunch platter 29.50

For 2 persons

Tomato soup, croque monsieur, sourdough sandwiches topped with carpaccio, tuna salad and hummus with avocado.

### Vegetarian lunch platter 29.50

For 2 persons

Pea soup, pulled jackfruit with red cabbage atjar, sourdough sandwiches topped with hummus and avocado, Muhammara with pecans, baba ganousch with seeds & pits.

### 2 Beef croquettes 10.25

Focaccia and mustard mayonnaise.

### Sunny side-up eggs

Plain with cheese and ham or bacon 9.75

Ham and cheese + 1.00

### Croque Monsieur 8.50

Thick sandwich with ham, cheese and mustard, topped with béchamel sauce and Gruyère cheese.

### Croque Madame 9.50

Croque monsieur topped with a fried egg and ham.

### SOURDOUGH BREAD SANDWICHES

#### Carpaccio 12.75

Black garlic oil, garlic chips, bacon crumble and parmesan cheese.

#### Tuna salad 9.50

Apple and celery.

#### Hummus 11.50

Avocado and sun-dried tomatoes.

### HNY LUNCH SPECIALS

#### Cajun Chicken Sandwich 11.00

Laugenbrot, roasted chicken, tomato salsa and ranch dressing.

#### Jack Sandwich 10.50

Laugenbrot, pulled Jack fruit, onion, mushrooms and avocado.

#### Cheese Steak Sandwich 14.50

Laugenbrot, fried steak, caramelised onions and cheese sauce.

#### Hotdog XL 12.00

Caramelised onions, cheese, coleslaw and sriracha mayonnaise.

## MEMORIES IN STONE...

Born in the early years of the twentieth century, she has seen Rotterdam go through many changes. She shared in the city's glory days as well as its times of woe. The story of Hotel New York is justly famous. And who would be better suited to telling it than the building itself?

"Everybody calls me "The Grand Old Lady", but deep down inside I am still that Jugendstil girl from 1901, you know! Of course, I did mature along with the Holland America Line. Yet I aged gracefully, thanks to various renovations and cosmetic changes. For example, I came to be adorned with two remarkable turrets. And yet, I still feel like that plain and modest Rotterdam girl: proud, but with both feet firmly planted in the Maas.



## HNY breakfast

9:00 till 17:00

### Breakfast Bowl 9.00

Greek yogurt, blueberries, granola, chia seeds and coconut.

### Smoothie Bowl 11.50

Avocado, banana, spinach, coconut, cream, blueberries.

### Pancakes 11.50

Blueberries, powdered sugar and maple syrup.

### Eggs Benedict 13.50

With toast, avocado, ham and Hollandaise sauce.

Vegetarian



## Pastries

Apple pie	4.50
Tompouce	4.50
• Bakers cream only	
• Bakers cream and whipped cream	
Carrot cake (vegan)	4.75
Hazelnut meringue	4.75
Red velvet	4.50
Pastry of the month	4.75



### Scrambled eggs salmon 13.00

Smoked salmon and sourdough bread.

### Croissant with cheese or jam 4.50

Do you have a cool picture, experience or review about Hotel New York?

Let us know via:



#hotelnewyork

## NY BASEMENT

Here you will breathe the atmosphere of the roaring twenties and swinging thirties. Each step takes you further back in time. Welcome to NY Basement! In Hotel New York's basement, pre-war Manhattan comes back to life. Let our chef put together the ideal dinner for you and enjoy their exclusive choices in an intimate setting. Relax on our comfortable couches or sit down at our impressive 11-meter long bar. From classic to exotic, and from elegant to adventurous - our bartenders pour, stir, shake and blend a vast range of cocktails. If you prefer wine or a beer, you have plenty of choice here as well. You're always welcome here!

[WWW.NYBASEMENT.NL](http://WWW.NYBASEMENT.NL)



# White wines

	GLASS	BOTTLE
<b>Terre de Vignerons Le Dropt</b> Sauvignon Blanc Sud-Ouest / France	5.00	27.50
Just to the south of Bordeaux this fresh Sauvignon is produced by the local cooperative. Freshly mowed grass in the nose, nice and pure, with a juicy taste. Sufficient freshness and a pleasant finish.		
<b>Les Vignerons de Puisserguier 'Les Gres'</b> Chardonnay Languedoc / France	5.50	30.00
Golden yellow colour. Very elegant taste. Its mild acids round the finish, makes it gentle with a touch of "fat".		
<b>Giovanni Fattori 'Gregoris' - Pinot Grigio</b> Veneto / Italy	6.00	33.00
From the gentle slopes of Friuli, in the north of Italy, comes this straw yellow Pinot Grigio with a touch of green. Refined, supple, delicious and elegant taste with a mild finish.		
<b>Rueda Verdejo 'Oro de Castilla' - Verdejo</b> Castilla y León - Spanje		32.50
Greenish yellow color. Fruity, dusty scent with fennel and ripe fruit. Extract-rich taste with notes of anise and spices. Ripe fruit is beautifully woven into the structure of this signature Verdejo wine.		
<b>Domaine Muret Picpoul de Pinet - Picpoul</b> Languedoc / France		35.00
This classic wine is fresh, mineral and a classic pairing with fruits de mer and fish. The aroma is floral, with tones of citrus, mango and grapefruit.		
<b>Schloss Gobelsburg Löss - Grüner Veltliner</b> Kamptal / Austria		40.00
Fine, delicate, slightly greenish yellow Grüner Veltliner. All characteristics are present: freshness, white fruit and citrus. A pure wine with mild acids. Suitable as an aperitif or to pair with summer salads, light fish dishes, crustaceans and shellfish, white meat and poultry.		
<b>Georg Mosbacher Deidesheimer Hergottsacker</b> Riesling Pfalz / Germany		42.50
Beautiful Riesling from the Hergottsacker vineyard. The situation of this vineyard, on a hill whose soil contains plenty of stony lime, makes the acids in this wine a little rounder and mild.		

	BOTTLE
<b>Jean-Paul Balland Sancerre - Sauvignon Blanc</b> Loire / France	55.00
A bit coarse, characterful wine, immediately recognisable because of its refined taste, freshness and mouth-filling aromas. The Balland family has been making wine in Sancerre since 1650 and this one pairs excellently with all kinds of fish, crustaceans and shellfish.	
<b>Domaine Thierry et Charles Hamelin Chablis</b> Chardonnay. Bourgogne / France	60.00
The reason Chablis is sometimes referred to as "oyster water" is the very limy soil on which the Chardonnay is grown, almost always resulting in a mineral wine. Pale gold in colour, with a delicious, fresh-dry taste and a pleasant finish.	

# Red wines

	GLASS	BOTTLE
<b>La Combe Rouge, Les Vignerons</b> de Puisserguier - syrah, merlot, cinsault, carignan Languedoc - France	5.00	27.50
Deep red colour. A pleasant ripe sent. A soft touch at first and then deliciously light, red fruit with mild tannins in the aftertaste.		
<b>Domaine Lalaurie - Merlot</b> Languedoc - France	5.50	30.00
A comforting and elegant soft wine. Ripe fruity flavor from cherries, blackcurrants and blackberries. But also with licorice and round creamy aroma's and tannins.		
<b>Vigna Madre - Montepulciano</b> Abruzzo / Italy	6.00	33.00
The vineyards are found in the hilly middle of Italy. Advantageously situated at the south/east with a cool breeze from the Adriatic Sea. Tones of cherries, pleasantly fresh with a sultry aftertaste.		
<b>Ribera del Duero - Tempranillo - Castilla y León</b> Spain		35.00
The wine is made from the 25 to 30 year old sticks of the Finca La Planta, a 75 ha vineyard on the plateau (800 m altitude) of the Ribera del Duero. Ruby red in color, red fruit and slightly spicy in the scent, full flavor with notes of wood aging, cinnamon and a sultry, soft aftertaste.		

	BOTTLE
<b>Louis Cheze - Syrahvissante</b> Rhône - France	37.50
Full red with a hint of violet. Lightly floral aroma, with some pepper and leather. Pure and balanced flavour, round with plenty of berries, spices and a light wood support.	
<b>Massolino Dolcetto d'Alba - Dolcetto</b> Piedmont / Italy	40.00
An explosion of fresh red fruit in the aroma, with blackberries, raspberries and wild strawberries in the taste. This is a fruity wine, because it contains little tannin as a result of its short, one-week fermentation.	
<b>Mauricio Lorca 'Opalo' - Malbec</b> Mendoza - Argentina	40.00
Deep dark ruby-red colour. The aroma has dark fruits such as blackberry and cherry. The taste is a pure experience of the ultimate Malbec, with cherry, chocolate, plum, mint and light earthy tones.	
<b>Wairau River - Pinot noir - Marlborough</b> Nieuw Zeeland	47.50
A scent of roses and red berries and light oak. The taste is smooth, long and complex, but not heavy, with notes of ripe berries and mocha. Aging for 7 to 9 months in barriques.	
<b>Bodegas Orben Rioja Tinto - Tempranillo</b> La Rioja - Spain	60.00
Lightly toasted oak in the nose, pencil, leather, cherry fruit and blackberries. Silky-smooth flavour with ripe tannins, ripe dark-red fruit, balsamic vinegar, cedar wood, chocolate and a long, lingering finish.	

## HOTEL NEW YORK

ROTTERDAM  BY WESTCORD

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