

H O T E
L N E W
Y O R K
M E N U

OYSTER TERR BAR

12 P.M. - 10 P.M.



OYSTERS PER HALF DOZEN

Tasting plate 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 everyone due to its mild flavor.

Norman Creuses 22,00

Grown in open water and when the oysters mature after about three to four years, these oysters are grown off in the "Claire". Salty and nutty flavor.

Fines de Claire 23,50

Clares are shallow basins or former salt pans with water which is very rich in plankton and not too salty. This makes these French oysters more refined in flavor.

Speciales de Geay 27,00

A slightly fatter oyster, grown in the basins of Marenne-d'Oleron. The oyster has a very refined flavor with a good ratio of salty and sweet.

OYSTER BAR DISHES

Sashimi salmon 12,00

Sashimi tuna 17,50

Sashimi mix (salmon and tuna) 15,00

Served with wakame, rettich and wasabi.

Hand-dived Norwegian scallop 21,00

Thinly sliced, rettich, wakame, lime gel, wasabi, soy-coriander vinaigrette.

PLATEAUS

Plateau HNY 85,00

Assortment of warm Fruits de Mer, half lobster 330 grams, 10 shrimps, crayfish and 2 langoustines prepared in a beurre blanc. Cockles, mussels and vongole prepared in tom yam. PRICE WITH WHOLE LOBSTER 660 GRAMS 126,00

Plateau Fruits de Mer 70,00

An assortment of our cold seafood. 2 Fines de La Jolie, 2 Norman creuses, shrimps, Greenland cap shrimps, 2 langoustines, crab legs, clams, mussels, vongole and crayfish.

PRICE WITH: HALF LOBSTER 330 GRAMS 111,00

WHOLE LOBSTER 660 GRAMS 152,00

SHELLFISH WARM

Prepared in tom yam with chili pepper, garlic and coriander.

Mussels 12,00

Vongole 23,00

Cockles 16,50

CRUSTACEANS WARM

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

Unpeeled shrimps 14,00

Half Canadian lobster 330 grams 45,00

SEAFOOD COLD

Cold shrimps 13,50

Cold Greenland prawns 10,50

Cold half Canadian lobster 45,00

Crab legs 18,50

Snow crab legs 18,00



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



APPETIZERS

12 P.M. - 10 P.M.

TO SHARE

Bread with spreads 6,50 

urkish bread, herb butter,
yogurt-dragon dip and hummus.

Tasting plate of Creuses 23,50

2 Fines de Claire, 2 Normandy creuses
and 2 Fines de La Jolie.

Sashimi salmon 12,00

Sashimi tuna 17,50

Sashimi mix

(salmon and tuna) **15,00**

Served with wakame, rettich and wasabi.

MEAT, FISH & POULTRY

Shrimp croquettes 11,00

2 croquettes, rettich, shallot compote,
cocktail sauce and fried parsley.

Carpaccio 14,00

Classic dressing, crispy capers, salsify
and Rotterdam cheese.

Sea bass tartare 15,00

Ponzo dressing, avocado, passion fruit
and crispy nori.



Sea bass tartare

VEGETARIAN

Today's Soup From 7,50

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

Mushroom croquettes 9,50

2 croquettes, carrot, sweet and sour
beet and beet toffee.

TASTINGS

Tasting 19,50 p.p.

AVAILABLE FROM 2 PERSONS

Today's soup, shrimp croquette, sea
bass tartare, duck breast, chicken piri
piri, crostini and green salad.

Vegetarian tasting 19,50 p.p. 

AVAILABLE FROM 2 PERSONS

Today's soup, mushroom croquette,
Buddha bowl, beet salad, roasted
eggplant with Westland tomato and feta,
crostini and green salad.

Peking duck 19,50

Little pancakes, leek, cucumber, spring
onion and hoisin sauce.

Hand-dived Norwegian scallop 21,00

Thinly sliced, rettich, wakame, lime gel,
wasabi, soy-coriander vinaigrette.

Beet & burrata 15,00

Red and yellow beet, burrata, olive,
watercress and balsamic vinegar.

Buddha bowl 11,00 

Puffed vegetables, chickpeas, puffed
quinoa, arugula and kaffir lime dressing.

MAINCOURSES

12 P.M. - 10 P.M.

SUPPLEMENT

French fries with mayonnaise 4,50

Mixed salad 4,50

Oven roasted potatoes 4,50
with black garlic sauce

THE ABOVE SUPPLEMENTS
ARE FOR 2 PEOLPE.

MEAT & POULTRY

Dutch Sirloin Steak 27,50

Polenta, carrots and red wine gravy.

Coq au vin 23,50

Chicken leg with stewed vegetables in
red wine gravy with crumbly potato.

Duck breast 27,50

Polenta, grilled vegetables, sauce of
balsamic and beet.

Surf & turf 25,00

Beef tenderloin with prawns and
chimichurri.

Ribeye (2 persons) 70,00

500 gr, with grilled vegetables,
bearnaise sauce, red wine gravy and
chimichurri.



Ribeye

FISH

Sea bass 25,00

Prawns, mussels, spring carrots and
citrus-beurre blanc.

Fish gratin 21,00

Salmon and cod with Tinkerbell bell
pepper, sauce of smoked paprika,
gratinated with Gruyère.

Tuna 25,00

Grilled, with green cabbage, fennel
salad and remoulade vinaigrette.

Seafood pasta 19,50

Penne, seafood, squid and lobster
cream sauce.

Salmon fillet 23,00

Green herb croûte, warm vichyssoise
and leek oil.

Fish burger 19,50

Sriracha mayonnaise, wakame,
chicory-radish salad, gamba a la
plancha and fries.

VEGETARIAN

Pointed cabbage 22,50 

Made on the plancha, miso sauce,
cream of black garlic and crunchy seeds
and kernels.

Couscous 19,50 



Grilled eggplant, Westland tomatoes,
feta cheese, naan bread and tzatziki.

Camembert from the oven 22,00

Grilled vegetables and crostini.

Gnocchi 19,50

Corn, mushrooms, tarragon oil and
chili popcorn.

 vegetarian or can be prepared vegetarian
 vegan or can be prepared vegan

DESSERTS

12 P.M. - 10 P.M.

BREAKFAST

9 A.M. - 12 P.M.

PIE

Hazelnut tiramisu 9,50

Nutella cream, tuille and limoncello ice cream.

Crème Brûlée 9,50

Star anise, cooking pear, cinnamon mousse and pear sorbet.

Vanilla & Chocolate 9,50

Chocolate cake filled with vanilla cream and amarena cherry, cassis berries foam and yogurt ice cream.

Tropical Fruit 9,50

Mousse of mango and passion fruit, coconut, white chocolate, citrus gel and pineapple ice cream.

Dame Blanche 8,50

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

Rocky Road Coupe 8,50

Chocolate ice cream, vanilla ice cream, cookie crumble, walnuts, caramel sauce and marshmallows.

Coffee with Friandises 9,50

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

FOR THE LITTLE ONES

Cotton candy coupe 6,50

Cotton candy ice cream, whipped cream and cotton candy.

Waffle 6,50

Vanilla ice cream, whipped cream and maple syrup.



Vanille & Chocolate

Breakfast Bowl 9,00

Greek yoghurt, blueberries, granola, chia seed and cocos.

Smoothie Bowl 11,50

Avocado, banana, spinach, cocos, cream and blueberries.

Eggs Benedict 14,00

With toast, avocado, ham and hollandaise sauce.

Croissant with cheese or jam 4,50

Apple pie 4,50

Tompouce 4,50

Choice of:

custard cream

custard cream and whipped cream.

Hazelnut meringue pastry 4,75

Carrot muffin 4,75

Cherry cheesecake 4,75

Pastry of the month 4,75



vegetarian or can be prepared vegetarian

vegan or can be prepared vegan

LUNCH

11 A.M. - 17 P.M.

HNY Burger 19,50

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

Fried eggs

Naturel, cheese or ham 8,50

Bacon 10,00

Croque Monsieur 8,00

Thick sandwich with grated cheese, béchamel sauce and Gruyère.

Croque Madame 9,00

Croque Monsieur supplemented with a fried egg.

FOCCACIA

2 Beef croquettes 9,50

Mustard mayonnaise.

2 Mushroom croquettes 9,50

Beetroot mayonnaise.

2 Shrimp croquettes 12,50

Cocktail sauce.

Carpaccio 12,00

Classic dressing, crispy capers and rotterdam cheese.

Lunch platter 29,50

FOR 2 PERSONS

Today's soup, beef croquette, bread with: mackerel, carpaccio and Old Rotterdam.

Vegetarian lunch platter 29,50

FOR 2 PERSONS

Today's soup, mushroom croquette, bread with: hummus, baba ganoush and Old Rotterdam.

“Club” HNY style 12,50

Chicken, egg, bacon, mayonnaise, lettuce and tomato.

Hummus 12,50

Avocado and dried tomatoes.

Kip piri piri 11,00

Pulled chicken and piri piri sauce.


Old Rotterdam 13,50

Pickle chutney.

Mackerel 12,50

Mackerelsalad and cucumber.



A black and white photograph of a city skyline at night. On the left is a tall, curved skyscraper with many lit windows. In the center is a historic building with a clock tower and a sign that reads "HOLLAND AMERICA LINE". To the right is another tall building with a grid of windows. The foreground shows a waterfront with a railing and some trees.

Afternoon Tea

Lunch

Dinner

NY Basement

Private Cinema

Sleep

History

Meeting

Brainstorm

Wedding

Conference

Cocktails

Fine Dining

Hotel New York

Holland America Line