

# 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

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

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


# CROQUES

<b>Croque Monsieur</b> 	8,00
With gratinated cheese, bechamel sauce and Gruyere	
<b>Croque Madame</b> 	9,50
Croque Monsieur topped with a fried egg	

# CROQUETTES

<b>2 Beef Croquettes</b> - Mustard mayo	9,50
<b>2 Shrimp Croquettes</b> - Dill mayo	12,50
<b>2 Mushroom Croquettes</b>  - Beet mustard	9,50

# BAGELS

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

# CHEF'S LUNCH

<b>Chef Lunch Fish</b>	19,50
Tomato soup, shrimp croquette, Egg Norwegian, tuna salad	
<b>Chef Lunch Meat</b>	19,50
Tomato soup, beef croquette, Egg Benedict and filet americian	
<b>Chef Lunch Vegetarian</b> 	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 Oosterij,  
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

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## 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

Clares 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 Oosterij** 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**   
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