

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, cooked 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

Waffle

9,50

Banana, blueberry compote, maple syrup

Breakfast Bowl

9,50

Greek yoghurt, banana, blueberries,
granola, coconut



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

LUNCH

12:00 TILL 17:00

SANDWICHES

Hot sandwiches

Roasted ham 16,50

Mustard–thyme–honey sauce and grilled onions

Meatballs 17,00

Pinsa bread, tomato sauce, Grana Padano, rucola

Chicken strips 14,50

Hot honey, coleslaw, pickle, HNY–burger sauce

Oven–baked salmon 17,00

Maple syrup, wholegrain mustard, lamb’s lettuce and sweet, sour cucumber

Mushrooms on toast  16,00

Poached egg and shallot cream

HNY beef burger 24,00

Brioche, cheddar, bacon, pickle, HNY–burger sauce, lettuce, tomato

Vegetarian burger  18,50

Burger made from mushrooms and nuts, brioche, grilled onions, aioli

Cold sandwiches

*Choice of white or brown schiacciata roll

Carpaccio 14,50

Grana Padano, rucola, green peppercorn mayonnaise, toasted seeds

Tuna salad 12,00

Dill, celery, pickle, red onion, boiled egg

Ricotta  13,00

Marinated courgette, pine nuts, pesto, rucola

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

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 13,00

2 Mushroom Croquettes  – Beetroot mustard 9,50

BAGELS

Egg salad  11,00

Lettuce, chipotle and sweet, sour cucumber

Add-on: Bacon +3,00

Smoked salmon 15,00

Cream cheese, cucumber, red onion

Smoked chicken 14,00

Bacon, boiled egg, Grana Padano, 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, ricotta sandwich

BREAKFAST | LUNCH

OYSTERBAR

12:00 TILL 22:00

OYSTER TASTING

Tasting Platter Creuses – 10 pieces 42,50

2 Normand, 2 Fine de Claire, 2 Oesterij, 2 Spéciale de Geay and 2 Lima

Oyster Tasting with Toppings – 6 pieces 28,50
Fine de Claire

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

SEAFOOD PLATTERS

Plateau HNY 98,50

Assortment of warm Fruits de Mer:

1/2 lobster 275 gram, 10 large shrimp and 2 langoustines prepared in beurre blanc.
Cockles, mussels and en clams prepared in white wine sauce.

Add-on: 136,00
Price including whole lobster 550 grams

Plateau Fruits de Mer 85,00

An Assortment of our cold shelfish and crustaceans:

2 Fine de Claire, 2 Normand Creuses
Large shrimp, Greenland shrimp, langoustines, North Sea crab claws, snow crab legs and a variety of shellfish

Add-on:
Price including 1/2 lobster 275 grams 122,50
Whole lobster whole lobster 550 grams 160,00

OYSTER (6 PIECES)

Normandische Creuses 22,00

Cultivated in open water and, once matured after approximately three to four years, these oysters are finished in a 'Claire' basin. Salty and nutty in flavour.

Fine de Claire 24,50

Clares are shallow basins or former salt pans with water that is very rich in plankton and only mildly salty. This process gives these French oysters a more refined flavour.

Speciale de Geay 33,50

A plumper oyster, cultivated in the basins of Marennes-d'Oléron. This gives the oyster a very refined flavour with a balanced salty-sweet taste.

Lima 27,50

Cultivated on tables off the coast of Isigny. A high-quality oyster with a meaty texture and a uniquely briny yet refined flavour.

Speciale Oesterij 31,00

This oyster comes from Zeeland and is mainly cultivated in the Oosterschelde. A traditional, briny oyster with a subtle sweetness from the filtered Oosterschelde water.

LOBSTER

1/2 Cold Canadian lobster (275 grams) 44,50
Mayonnaise and cocktail sauce

1/2 Warm Canadian lobster (275 grams) 47,50
Beurre blanc with tomato, chili, garlic,
parsley

SASHIMI

Salmon 12,00
Tuna 15,00
Watermelon  9,00
Mix 23,50

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

SOUP

12:00 TILL 22:00

Lobster soup 11,50
Norwegian shrimp, chives,
crème fraîche

Tomato soup  6,00
Tomatoes and crème fraîche

Pumpkin soup  7,50
Coconut, ginger, toasted
pumpkin seeds

COLD CRUSTACEANS

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

Large shrimp (unpeeled)	10 pieces	13,00
Greenland Shrimp (unpeeled)	350 grams	15,00
North Sea Crab Claws	300 grams	19,00
Snow Crab Legs	300 grams	25,00
Langoustines (unpeeled)	4 pieces	18,00

WARM SHELLFISH AND CRUSTACEANS

Crustaceans in beurre blanc with tomatoes,
red chili, garlic, parsley.

Large shrimp (unpeeled)	10 pieces	14,00
Langoustines (unpeeled)	4 pieces	19,50

Shellfish in white wine sauce with tomatoes,
red chili, garlic, parsley.

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

Pasta Vongole	150 grams	22,50
Spaghetti with vongole, beurre blanc, tomato, red chili, garlic, parsley		

OYSTERBAR | SOUP

STARTERS

12:00 TILL 22:00

BREAD

Sourdough bread with spreads 8,50
Herb butter, aioli and butter with porcini

MEAT

Carpaccio 14,50
Grana Padano, rucola, green pepper mayonnaise, toasted seeds

BBQ Pork Belly 15,00
Smoked, apple chutney, spring onion

Duck Leg Rillettes 15,00
Onion compote, apple syrup, brioche toast

Italian meatballs 13,00
Fennel sausage, tomato sauce, Grana Padano, rucola

FISH

Shrimp croquettes 12,00
2 pieces homemade with fennel, tarragon oil, dill mayonnaise

Crab cakes 14,00
Snow crab, spring onion, green herbs, tarragon mayonnaise

House-smoked salmon 15,50
Cucumber, caper berries, mustard vinaigrette, sesame tuile

Tuna Tataki 16,50
Wakame, sesame, radish, soy vinaigrette, eel sauce

Gambas à la Plancha 16,00
Head-on gambas, crumble with spicy nduja sausage, garlic oil

Torched langoustine 16,50
Patis-tarragon butter, breadcrumbs, bisque mayonnaise

VEGETARISCH

Poached egg  12,50
Cheese cream, crispy oyster mushroom, porcini hollandaise sauce, parsnip

Bruschetta  9,50
Tomato tartare, garlic, basil

Mushroom croquettes  9,50
2 pieces homemade with onion compote

Peer & Bleu d'Auvergne  12,00
Puff pastry, pomegranate dressing, pistachio

Sashimi watermelon  9,00
Wakame, sesame, radish, soy vinaigrette, caramelised peanuts

POKÉ BOWL

Poké Bowl 19,50
Salmon, tuna, sushi rice, wakame, sesame, edamame, avocado, soy vinaigrette

Vegan Poké Bowl  15,50
Watermelon, sushi rice, caramelised peanuts, wakame, sesame, edamame, avocado, soy vinaigrette

SALADS

Ceasar Salad 12,00
Romaine lettuce, Grana Padano, bacon, boiled egg, croutons

+ Marinated chicken thigh +6,50
+ Crab cakes +6,50

 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

Duck breast Cognac-blackberry jus and chestnut purée	28,50
Surf & Turf Steak with 2 gambas and hollandaise sauce	26,50
Iberico pork cheeks Coriander, lemongrass, coconut, lime leaf	29,50
Braised beef feather blade Red wine sauce and gremolata	28,50
Beef striploin steak Shallot cream, watercress, thyme jus	32,50

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Tuna Steak Pineapple-jalapeño salsa, puffed wild rice, coriander oil	27,00
Dorado Served whole with antiboise, chive oil, green herbs	24,50
Salmon fillet Fregola with preserved lemon, Choron sauce	26,50
Brill Bone-in, pan-fried with lemon butter, capers, parsley	45,00

VEGETARIAN

Juicy marbles  Plant-based filet mignon with gremolata, red wine sauce	29,50
Carrot schnitzel  Mushroom cream sauce	24,50

SIDES

The following garnishes can be ordered separately.

Mixed salad 	5,50
Roasted baby potatoes Duck fat, garlic, rosemary	5,50
Poached pears Almond, red wine, cinnamon	7,00
Braised lentils  Carrot, celery, white wine, Pecorino Romano	7,00
Mac & Cheese Penne with nduja crumble	7,50

CHEF'S SPECIAL

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.

EXTRA SIDES

These side dishes can also be ordered additionally.

Fries  With mayonnaise	5,50
Roasted pumpkin Yoghurt dressing, chive oil, pumpkin seeds	7,50
Sautéed mushrooms  Oyster mushrooms, chestnut mushrooms, beech mushrooms	9,50

STARTER

MAIN