



Not enough vegetables or French fries? Ask for more!

HOTEL NEW YORK

ROTTERDAM



Starters

12.00 - 23.00 HOURS

Salad Niçoise	€ 9,00
Salad with avocado and croutons	€ 6,50
Salad with duck breast, sunflower seeds and bacon	€ 9,50
Salad with marinated goat cheese, pear and walnuts	€ 9,00
Salad with quail, sweetbread and dried prunes	€ 11,50
Pasta salad with smoked salmon, Dutch shrimps and smoked trout	€ 8,75
Caesar salad with Parmesan cheese, anchovies and bacon	€ 7,75
Salad with artichokes and deep-fried cauliflower	€ 8,20
Carpaccio with Parmesan, pine nuts and rucola	€ 12,00
Smoked salmon and toast	€ 10,00
Marinated tuna with potato salad	€ 12,00
1/2 cold lobster with mayonnaise	€ 18,50
Buffalo mozzarella with basil and tomato	€ 7,00
Prawn cocktail	€ 9,50
Sashimi	€ 14,00
Poultry paté with red onion-cranberry chutney	€ 8,00
Deep-fried sardines with lemon	€ 5,50
1/2 lobster in cream sauce (warm)	€ 19,20
Deep-fried squid rings with sauce tartare	€ 6,50
Croquette of shrimps	€ 6,00
Aubergine with tomato and mozzarella	€ 7,50
Tomato soup with basil	€ 4,00
Fish soup	€ 6,00
Clear veal consommé with mushrooms	€ 5,00
Onion soup	€ 4,75
Noodle soup with chicken, bean sprouts and spring onion	€ 5,00
Minestrone	€ 4,20

Main Dishes

12.00 - 23.00 HOURS

Steak with French fries	€ 13,25
Pork tenderloin with Dutch bacon and rosemary	€ 15,00
Beef stew with onions	€ 12,50
Beef tenderloin with mushrooms and gravy	€ 21,00
Lamb cutlets with gravy and garlic chips	€ 20,00
Duck breast with 5 spice powder sauce	€ 18,00
Veal sweetbread with capers and port	€ 23,00
Coq au vin	€ 14,50
Steak tartare (raw) with French fries, baguette and salad	€ 14,00
Sauerkraut dish (in season)	€ 12,50
Grilled rib-eye with sea salt	€ 15,75
Ossobucco	€ 19,00
Thai curry of beef tenderloin with lemon grass	€ 15,50
Moroccan lamb stew with artichokes and olives	€ 15,20
Veal scallop with lime-sage sauce	€ 17,75
Poached wolffish with mushrooms, spinach and beurre blanc	€ 19,50
Fried sardines with sauce viergé	€ 16,00
Fried scampi with garlic and sea salt	€ 20,00
Fried salmon with tarragon cream sauce	€ 16,00
Grilled tuna with olive oil and soy	€ 19,00
Roasted sea bass with mustard sauce	€ 18,50
Cooked mussels (in season)	€ 17,00
Fried mackerel with Provencal vegetables and rice	€ 16,50
Frittata's of red onion and celeriac with mascarpone and peperonata	€ 13,50
Tortilla wraps with quorn, tomato, avocado and kidney beans	€ 14,00
Mushroom filled ravioli with truffle sauce	€ 9,95
Wholemeal spaghetti aglio e olio (olive oil, garlic, parsley and red pepper)	€ 6,95
Artichokes with vinaigrette and Parmesan cheese	€ 13,25

Children's dishes

12.00 - 23.00 HOURS

Tomato soup	€ 2,50
Fruit cocktail	€ 2,50
Croquette with French fries and apple compote	€ 4,00
Deep-fried hake with mayonnaise, French fries and apple compote	€ 6,00
Spaghetti Bolognese	€ 6,50
Crêpe with cream and sugar	€ 2,50
Vanilla ice-cream with chocolate sauce	€ 2,50

Small dishes

12.00 - 24.00 HOURS

Quiche with spinach and feta cheese	€ 5,50
Fried chicken liver	€ 6,50
Steak and bread	€ 12,00
Two croquettes with bread	€ 5,00
Chicken wrap with avocado and jalapeño pepper	€ 5,00
Indian naan bread with spiced lamb and rucola	€ 7,90
Spaghetti with fried shellfish, garlic and pepper	€ 8,00
Tortellini with gorgonzola sauce	€ 8,50

Snacks

12.00 - 24.00 HOURS

Portion of cheese	€ 2,85
Portion of salami	€ 2,85
Portion of nuts	€ 2,50
Portion of olives	€ 3,25
Portion of deep-fried hake with tartar sauce	€ 5,20
Deep-fried squid rings with sauce tartare	€ 6,50
Bittergarnituur (assorted snacks)	€ 9,00
Bitterballen (6 croquettes like snacks)	€ 4,25
Bittergarnituur royal (assorted snacks)	€ 13,00
Bittergarnituur warm (assorted hot snacks)	€ 11,00
Deep-fried cheese egg roll wraps	€ 4,50
Deep-fried prawn egg roll wraps	€ 6,50
Bread with herb butter	€ 2,50
Bread with tapenade	€ 3,50
Bread with pomodoro	€ 3,50

Bread rolls

07.00 - 24.00 HOURS

On Baguette	extra € 0,70
Tartare	€ 3,25
Dutch shrimps	€ 5,75
Roast beef	€ 3,50
Chicken salad	€ 3,75
Matured cheese	€ 3,00
Chicken fillet	€ 3,50
Cheese	€ 3,00
Smoked salmon	€ 5,25
Goat cheese	€ 3,75
Filet Americain	€ 3,50
Ham	€ 3,00
Raw Ham	€ 3,75
Veal and tuna mayonnaise	€ 4,95
Smoked trout and horseradish	€ 4,75
Tunasalad	€ 3,75
Croque monsieur	€ 3,10
Club sandwich	€ 5,50
Bagel with salmon and cream cheese	€ 6,50
Bagel with mozzarella and pesto	€ 5,00
Bagel with carpaccio and Parmesan	€ 5,20
Fried eggs	€ 3,00
Fried eggs with ham and cheese	€ 5,25
Fried eggs with roast beef	€ 5,50
Omelet	€ 5,00
Omelet with fresh herbs	€ 5,50
Scrambled eggs with salmon	€ 6,50
Bacon and eggs	€ 6,00



Desserts

12.00-24.00 HOURS

Ice-cream cake with fruit sauce	€ 4,75
Crème brûlée	€ 5,80
Fresh fruit with cream	€ 4,75
Warm waffles with cream and vanilla ice-cream	€ 5,50
Parfait	€ 5,50
Tiramisu	€ 6,00
Dame blanche	€ 6,10
Chocolate mousse	€ 6,10
Tarte Tatin	€ 7,00
Sorbet ice	€ 6,10
Coupe sorbet	€ 7,00
Grand dessert	€ 9,75
Crêpes Suzette	€ 7,00
Assorted cheese	€ 9,50

Cakes

Fruit cheesecake	€ 3,25
Chocolate pie	€ 3,70
Vanilla slice	€ 2,70
Raisin cake	€ 1,60
Apple pie	€ 3,25
Chocolate éclair	€ 3,15
Fruit and almond paste pie	€ 3,25
Hazelnut meringue	€ 3,50
Muffin	€ 1,40
Chocolate chip cookie	€ 1,40
Chocolate cake	€ 1,25
Assorted chocolates	€ 2,20

Coffee/tea

Tea (Ceylon or Earl Grey)	€ 1,90
Coffee	€ 1,85
Cappuccino	€ 1,95
Espresso	€ 1,85
Coffee latte	€ 1,95
Ristretto	€ 1,85
Double Espresso	€ 3,10
Irish coffee	€ 5,80
French coffee	€ 6,80
Italian coffee	€ 5,80
Spanish coffee	€ 5,80
D.O.M coffee	€ 6,80

Afternoon Tea

€ 16,50

15.00-18.00 HOURS

Ask for the special tea card.

Please make a reservation for large groups.



The Netherlands, shipping and tea are closely related to each other. In 1606 the first shipload of Chinese tea arrived in Amsterdam. A lot of 'tea transshipment' took place at the Wilhelminakade. Hotel New York serves the following classical and perfumed teas and melanges. These teas and many others are also sold in our kiosks.

CLASSICS

Betjeman and Barton

Ceylon: an aromatic, amber coloured tea from Sri Lanka

Lapsang Souchong: Chinese tea with a distinguished, smoky flavour

Assam goldleaf: powerful and scent full

China imperial: refined Chinese tea

BLENDS

Betjeman and Barton

Afternoon dream: Ceylon, Darjeeling and China

Treasure tea

Emperors box: refined Chinese tea and spicy Assam

PERFUMED

Wijs and son

Cinnamon tea: with pieces of cinnamon

MR. Jones

Rooibos: calming and refreshing tea from South-African red-bush leaves

Earl Grey: tea perfumed with Bergamot

Green Tea: biological Indian green tea

Jasmine tea: traditional Chinese tea with natural jasmine

Betjeman and Barton

Pouchkine's blend: black, Chinese tea, Bergamot, lemon and orange

Les classiques: perfumed with caramel and vanilla

Blue Mountain: strawberry's, rhubarb & blue cornflower

HERBAL

Celestial Seasoning: Bengal spice, Peppermint, Sleepy time, Cinnamon apple spice

Pot of tea

2 cups	€ 3,60
4 cups	€ 6,20
6 cups	€ 8,30
8 cups	€ 10,40



Wines (vintages subject to availability)

White Housewine

Vdp Côtes de Gascogne, Cave Plaimont *Fruit full and dry wine from Southern France*

Chardonnay, Vin de Pays d'Oc, Dom.de Peirière *Scent full and dry chardonnay*

Bernkastler Kabinett, Moselland *Refined sweetness from Germany*

Red Housewine

Côtes du Roussillon, Bout du Monde, Languedoc *Dry and soft wine from the Languedoc region*

Sangiovese, Marche, Acanto-Moncaro, Italy *Full-bodied Italian red wine*

Rosé Housewine

Dom. de Gournier, VdP de Cévennes *Dry and taste full rose from the Provence*

Sparkling Wines Housewine

Caves Gales, Luxembourg, Brut and demi-sec *Mineral and delicate*

Cave Gales rosé, *Elegant and sparkling*

Champagne

Ponsard & Cie, Brut *Elegant and mildly dry*

Laurent Perrier, Brut and Demi sec *Delicate and fresh, fine bubbles*

Laurent Perrier, Rosé *Fruit full and lasting*

Sweet and dessert wines

Moscato d'Asti, Piemonte, 2005, Italy *Sparkling sweetness from Italy, also as apéritif*

Muscat de Frontignon, Mas de Marion, 2005 *Rich and flavour full Muscat from de Languedoc*

Noble Tamiga, Trentham, 2005, Australia *Delicately sweet and subtle*

White wines

Rueda, Castilla La Vieja, 2006, Spain *Elegant and fresh*

Picpoul de Pinet, Dom.Félines, 2006, Cot.Languedoc *Dry white to go along Fruits de mer*

Chenin Blanc, Simonsig, 2006, South Africa *Ripe, soft fruit and balanced*

Muscadet (sur Lie), Dom.de Chauvinière, 2006, Loire *Bone dry, perfect with shell-fish*

Vinho Verde, Casal Garcia, Minho, 2005, Portugal *Light and fresh, like able*

Burgundy Blanc, Cave de Buxy, 2005, Burgundy *Mild chardonnay with some wood*

Grüner Veltliner, Dom.Wachau, 2005, Austria *Nice, complex dry wine*

Pinot Grigio, Tieffenbrunner, 2005, Alto Adige, Northern Italy *Full bodied wine*

Soave Classico, Suavia, 2005, Veneto *Dry white classic, ripe and full*

Chardonnay de Bortolli, 2005, Australia *Price winner oaked and soft*

Sauvignon Blanc, Stables, 2006, New Zealand *Crispy dry with exotic fruit*

Sancerre, Dom.de la Garenne, 2005, Loire *Refined, French sauvignon blanc*

Pinot gris, Dom.A.Mann, 2005, Alsace *Formerly Tokay.p.g, mildly dry, rich*

Verdelho, Capel Vale, 2006, Western Australia *Madeira grape makes an intense wine*

Viognier, Terre a Verre, 2006, Languedoc *Soft, ripe white fruit, delicate taste*

Sauvignon blanc, Neil Ellis, 2006, South Africa *The noise tells it all, full bodied sauvignon*

Bordeaux blanc, Ch.Tour Mirambeau, 2005, Bordeaux *Classical use of wood makes a fabulous wine*

Chablis 1e cru, Dom.Barat, 2005 *Mineral, ripe and dry, beautiful premier cru*

Riesling Kabinett trocken, Müller-Catoir, 2005, Pfalz *German Riesling at it's best*

Chardonnay California, Beringer, 2004, US *Heavy, woody, chardonnay with a bite*

Gewürtztraminer Grand cru, Dom.A.Mann, 2004, Alsace *Spicy and dry and ripe, full of taste*

Puligny Montrachet 1^{er} cru, Dom.Lareu, 2004, Burgundy *The best a white burgundy chardonnay can offer*

Rosé

Lagrein Rosado, Castel Firmian, 2006, Trentino *Light, dry and elegant from Northern Italy*

Rosado «Pallas», Castilla Y Leon, 2006, Spain *Full bodied rosé to go with food*

Carmenère, Lurton, 2006, Chili *Soft tones, complex taste, modern made rosé*

Sancerre, Dom.de la Garenne, 2006, Loire *Beautiful complexity, made from cabernet franc*

Red

Primitivo, Terrale, 2003, Puglia *Simple but very taste wine from Southern Italy*

Merlot, La Galiniere, 2005 VdP Languedoc *A full and round taste to this merlot*

Pinotage, Wamakersvallei, 2005, South Africa *Succulent en soft from Wellington*

Minervois, Ch.du Donjon, 2005, Languedoc *Old-fashioned wine made modern, powerful*

Cabernet Sauvignon, Rosario, 2003, Maipo *Wood and loads of taste, rich and ripe*

Tempranillo, Finca Antigua, 2004, La Mancha *Typically Spanish grape, lightly oaked*

Brouilly, Cellier des Samsons, 2005, Beaujolais *Fruit, fruit and fruit in this Cru*

Bordeaux rouge, Ch.Tour Mirambeau, 2005 *Modern Bordeaux with fruit and power*

Gotim Bru, Castell del Remei, 2004, Costers del Segre *Spanish power wine, oaked and ripe*

Rioja crianza, Conde de Valdemar, 2004 *Soft, ripe, barrel-aged classic rioja*

Chianti Rufina, Renzo Masi, 2003, Tuscany *Full bodied wine with freshness*

Saumur Champigny, Cave de Saumur, 2005, Loire *Classic cabernet franc*

Barbera d'Asti, La Morandina, 2004 Piemonte *Power barbera, tough from Northern Italy*

Château Moulin Noir, Mont. St.-Emilion, 2003 *Merlot dominant classic Bordeaux*

Pinot Noir, Nepenthe, 2005, Australia *Sun and oak in this wine*

Spätburgunder, Carl Ehrhard, 2004, Rheingau *Pinot noir from Germany, elegant and complex*

Shiraz, Trentham Estate, 2003, Australia *A lot of alcohol, richness and taste*

Chassagne Montrachet, Dom.Larue, 2004, Côte de Beaune *Beautiful red burgundy*

Cabernet Sauvignon, Graceland, 2004, South Africa *This grape gives a rich wine*

Zinfandel Beringer, 2001, California *Heavy wine from a local grape*

Le Vieux Donjon, Châteauneuf-du-pape, 2004 *Great wine with power and complexity*

Ch. Grand Puy Lacoste, Grand Cru Pauillac, 2002 *Famous grand Cru from Bordeaux*

Gevrey Chambertin, Dom.Geantet-Pansiot, 2000, Côte de Nuits *Ripe and complex pinot noir from the Burgundy*

glass carafe bottle ½ bottle

€ 2,75 € 10,20 € 15,00
€ 3,05 € 11,25 € 16,50
€ 2,85 € 10,80 € 15,50

€ 2,85 € 10,80 € 15,50
€ 2,95 € 11,05 € 16,00

€ 2,95 € 11,05 € 16,00

€ 4,20 € 24,00
€ 24,50

€ 6,30 € 33,50
€ 45,50 € 24,60
€ 64,50

€ 3,70 € 20,00
€ 4,00 € 22,20 € 16,80

€ 18,10
€ 18,60
€ 18,70
€ 18,80
€ 19,40
€ 19,60
€ 20,60
€ 21,80
€ 22,10
€ 22,60
€ 22,90
€ 24,50 € 13,50
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€ 27,00 € 14,90
€ 29,20
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€ 31,20
€ 45,00

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€ 22,00
€ 23,50
€ 24,40 € 13,00
€ 25,10
€ 26,10
€ 26,30
€ 27,60
€ 27,90
€ 30,00
€ 37,90
€ 42,80
€ 54,80

