

NEW HOTEL MERTENS

GRAND RAPIDS, MICHIGAN

NHM DELIVERS BREAKFAST & LUNCH M-F
NHMBAKERY.COM

HORS D’OEUVRES

DEVEILED EGGS – 6

Dijon mustard & chive. Five halves.

ONION SOUP GRATINÉE – 9

Comté & baguette.

HOUSE SALAD – 8

House greens, diced shallots & dijon vinaigrette.

SALADE AUX BACON LARDONS* – 12

Watercress, spinach, bacon lardon, croutons and oven roasted tomato. Dijon vinaigrette.

SALADE DE CHÈVRE CHAUD – 14

Warmed chèvre, bibb lettuce, croutons, & almonds. Sherry vinaigrette.

ESCARGOT – 11

Garlic, lemon, butter & baguette.

PÂTÉ DE CAMPAGNE* – 12

House-made. Bacon-wrapped. Thyme, bay leaf, pistachios, dried cherries & nutmeg.

STEAMED MUSSELS– 13

White wine & parsley broth. Grilled baguette. Substitute frites for \$4.

RATATOUILLE – 12

Comté crisp & haricot verts salad. Vegan option available.

COMTÉ & WILD MUSHROOM POUTINE – 14

Hand cut frites, Comte cheese, wild mushrooms with herbs & a rich mornay sauce.

Add fried ham batons for \$4.

SEARED SCALLOP* – 14

Beurre rouge, & crispy leeks.

SEARED FOIE GRAS* – 15

Grade-A foie gras, arugula, house-made pain au lait toast, & Michigan cherry compote.

FRESH OYSTERS*

Chesapeake:

\$3 per piece, \$15/half-dozen, or \$29/dozen
with lemon & sauce mignonette

Rotating oyster variety: market price

COLD SHELLFISH

a la carte

Shrimp cocktail 19 per half-dozen

Crab claws Mkt price per half-dozen

PLATEAU DE FRUITS DE MER

Chilled lobster, Jonah crab claws, shrimp, mussels, oysters, & clams.

Lemon wedges, house-made mayonnaise, cocktail sauce

PETIT PLATEAU*
65

MILIEU PLATEAU*
95

GRAND PLATEAU*
125

THE MERTENS CHEESE CART

Choose any or all cheeses from our cheese cart.
Our cheeses rotate frequently, not all selections may be available.

PETIT BASQUE BRESBIS *

Pastuerized sheep. Pyrenes Mountain range.
Mild, but distinctive. An excellent introduction to sheep’s milk.

CAMEMBERT *

Rotating selection of camembert, in all cases from Normandy region.
Surface ripened, creamy and soft.

MONTBOISSE MORBIER *

Certified Morbier AOC.
The tell-ale ash stripe makes the cheese easily identifiable. A strong
aroma masks a mild , creamy pasteurized cow’s milk

POINT REYES BLUE *

Raw cow. Creamy & sweet with a medium/strong blue profile.

2oz | 11 5oz | 19

ORDER BREAKFAST & LUNCH AT NHMBAKERY.COM

DELIVERY W/ONLY \$10 MIN AND \$1 FEE.

NHM STAFF MAKES ALL DELIVERIES.

CORPORATE BREAKFAST & LUNCH CATERING. ORDER ONLINE.

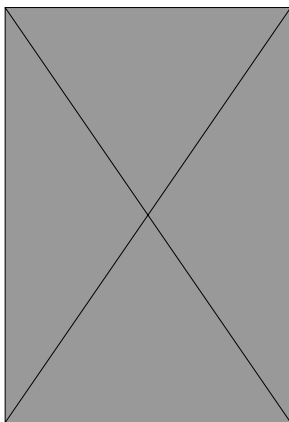
*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.

BRIEF HISTORY OF NHM

New Hotel Mertens opened in early 1914. In 1917 the hotel’s founder, Charles Mehrstens, died and his son-in-law, Tom Luce, assumed ownership of the property. Luce led the hotel through its glory years; serving travelers and Grand Rapidsians in the same dining room that you are seated in now. A few years before Luce died, Union Station closed in 1960, and the neighborhood began its decline.

This incarnation of New Hotel Mertens has been designed as a modern dining experience while maintaining many connections to Grand Rapids’ and Mertens’ history.

We are searching for artifacts from New Hotel Mertens and would be grateful if any discoveries are shared with us.



APERITIFS TO START

FRENCH QUINA LIQUEURS

Bonal, Gentiane-Quina 7
Splash of soda, lemon twist

Mattei Cap Corse, Quinquina Blanc 7
Splash of soda, orange twist

Bonal Spritz, Grand Quinquina 9
Sparkling wine & Dolin dry vermouth

SPARKLERS BY THE GLASS

NV De Fere, Cuyee Jean Louis 8
Loire. Airen, Ugni Blanc, Durello & Chardonnay.

NV Charles Bove, Brut 11
Loire. Chenin blanc, chardonnay. Traditional method.

NV Amelia, Sparkling Rosé 13
Rosé. Creamant de Bordeaux. 85% Merlot. Lychee & raspberry notes.

OTHER SIDE FOR MORE



MAIN COURSE

OMELETTE AUX FINES HERBES* – 11

Hand-cut frites & house salad.

QUICHE LORRAINE* – 13

Cream, bacon & onion. Watercress-arugula salad.

CROQUE MONSIEUR– 13

Fried ham & mornay sauce on housemade pain au lait. Hand-cut frites.
Add an egg & make it a Madame for \$1.5. Add a side salad for \$4.

BURGER* – 15

6 oz of Michigan ground beef. House mayo, A.O.C. Comté cheese & reduced onion marmalade. NHM Bakery Seigel roll. Hand-cut frites.

Add bacon for \$3 or 1oz of seared foie gras for \$7.

HOUSEMADE PASTA DU JARDIN–15

Garden vegetables, French olives, sage, and chives. Brown butter sauce.

PENNE GRATIN–17

House-made penne, Comté cheese, bacon lardons, shallots, and bread crumbs.

CRESTE DE GALLO AU JAMBON ET TRUFFE – 22

House-made creste de gallo pasta, Comté cheese, Louise Earl ham & black truffle sourced from Italy via Old World Truffle of Detroit.

COQ AU VIN – 22

Quarter chicken of leg & thigh. Red wine braise. Wild mushrooms & fingerling potatoes.

POULET CORDON BLEU – 22

Traditional preparation of chicken cordon bleu. Dijon-mornay sauce.
Watercress-arugula salad & hand-cut frites.

STEAK FRITES* – 25

U.S.D.A Prime sirloin hand-cut in-house with maitre d’hotel butter.
Hand-cut frites. Watercress-arugula salad.

SEARED SKIN-ON SALMON* – 31

Puy lentils, capers and leeks. Lemon beurre blanc.

BOUILLABAISSE* – 33

Seafood-saffron broth. Shrimp, clams, mussels & scallop. Fingerling potato & leek.

MICHIGAN LAMB T-BONES* – 38

S&S Lamb of McBain, MI. Ratatouille and Socca bread a la Nice.

TOURNEDOS ROSSINI* – 40

Petite 4oz. tournedo of filet mignon. Seared foie gras. Sauce of black truffle & port.
Sautéed haricot verts, potato puree. 8oz filet for addition of \$12.

FILET AU POIVRE* – 45

8oz. filet mignon. Green peppercorn cream sauce. Rainbow chard & potatoes Lyonnaisse.

LES GARNITURES:

POMMES FRITES – 5 served w/ house-made mayonnaise*

LYONNAISE POTATOES – 7

VEGETABLE DU JOUR – 6