

HAUTE

AT NEW HOTEL MERTENS
GRAND RAPIDS, MICHIGAN

HOUSE SELECTIONS

Sliced Tournedos of Beef

Cold, thin-sliced, medium rare
filet mignon. Black pepper crusted.
Crustini. Treatment du jour.

16

Rabbit Rilette

Locally raised rabbit. Fines herbs.
Citrus peel, aromatics.

14

Pate de Campagne

Traditional preparation.

12

Salmon Rilette

Pernod, fresh Atlantic salmon
smoked salmon.

13



FROMAGE

Our selection of French cheeses

Delice de Bourgogne

Dense cream, nutty
\$7 per 2oz. serving

Boucherolle

A goat cheese of contrasting ages
\$7 per 2oz. serving

Neufchatel Couer de Bray

Heart-shaped. First made in the
6th century.

\$21 per 7oz. serving

Bleu de Auvergne

A pronounced blue
\$7 per 2oz. serving

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PLATEAU DE FRUITS DE MER

Chilled lobster, Jonah crab claws, shrimp, mussels, oysters, littleneck clams
lemon wedges, house mayonnaise, cocktail sauce, sauce mignonne

Oysters

on the half-shell

Varieties and prices change daily, though we have at least one variety for:
\$3 per piece
\$15/half dozen, or
\$27/dozen

Haute Plateau

100

A dozen oysters,
half-dozen shrimp,
half-dozen Jonah claws.
1 whole lobster

Sauce mignonne
House mayonnaise
Cocktail sauce

A la carte

Shrimp cocktail
19.5, half-dozen

Jonah crab claws
3.5 per claw

Stone crab claws
Fresh, air-lifted
Limited availability

DESSERT

10

Chocolate Pot de Creme
Traditional preparation

Jaffa Cake
Chocolate-orange cake.
Cashew praline crumble

Tart Tatin
Classic French apple tart.
Creme fraiche