

MERTENS

PRIME

MERTENS HISTORY

New Hotel Mertens opened in early 1914. Later that year the hotel's founder, Charles Mehrrens, 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 the history of Grand Rapids and of New Hotel Mertens.



SOMETHING VERY FRENCH TO START

Cap Corse Blanc, soda & orange	12
Byrrh, Gd Quinquina, tonic	12
Salers, tonic & lemon	12
White Negroni- Gin, Suze & Lillet	14

SPARKLING WINE

House Champagne	Cremant Rosé
dry & crisp	fruit notes
10 / glass	17 / glass

FIRST COURSE

EGGS MAYONNAISE

Per the guidelines of the Association de Sauvegarde de l'Oeuf Mayonnaise (A.S.O.M.), or the Association to Safeguard Egg Mayonnaise.

SOUPE A L'OIGNON

French onion soup is a comforting, savory delight; featuring caramelized onions simmered in beef broth, topped with toasted baguette and melted cheese

ROASTED BEET & CHEVRE SALADE

Marinated beet salad with whipped goat cheese. Spiced walnut. Mixed Greens

SALADE AUX BACON LARDONS

Arugula, spinach & fresh parsley. House-cut bacon lardons. Poached egg.

THURINGER MEATBALLS

Meatballs made from a combination of pork cuts, infused with lemon and coriander. Served with a Dijon-Mornay sauce.

ESCARGOT

Classic preparation with garlic, herbs, white wine and butter. Crostini.

ROASTED BONE MARROW

Stone-pipe cut. Onion compote, Arnaud salt. Crostini.

HERBED POTATO CROQUETTES

Potato and onion medley, delicately flavored with a rich herb blend, fried to golden brown, and served with a duo of sauces.

5

12

16

14

14

11

16

12

POUTINE

PARIS 8/16
Mornay, Emmental, herb ham

CALEDONIA 13/20
Local mushrooms, Caramelized onions, gravy, Cheese curds

MONTREAL 7/10
Brown gravy, Cheese curds

DIJON 13/20
Bacon, Ham, Dijon-Mornay, Emmental

MERTENS ROLLING CHEESE CART

3oz. - 15

6oz. - 27

Choose from our exquisite rotating selection of carefully curated cheeses sourced from renowned producers. From the bold flavors of bleu to the delicate creaminess of Camembert, each offering promises a unique taste experience. These selections are complemented by a variety of accompaniments such as baguette, dried fruits, and spiced nuts,

OTHER SIDE FOR MORE



MAIN COURSE

FROM THE GRILL

WHOLE ROASTED CHICKEN*

Gentle white wine sous-vide and golden, buttered crust.

DOUBLE CUT PORKCHOP*

12oz, locally sourced Berkshire pork. Butter & herb finish.

CANADIAN SALMON*

Grilled or dijon-crumb-crust.

SEARED PORK BELLY*

Sous-vide Berkshire pork, seared & dressed, served with macerated prunes and pepper gastrique.

MERTENS STEAK FRITES*

12oz. Petite ribeye with frites and salad.

BISTRO MAINS

MOROCCAN LAMB TAGINE*

Moroccan-spiced lamb shoulder with poached fruit, salted almonds, and couscous.

CASSOULET

39 A traditional French dish of white beans, richly flavored with rendered pork belly, duck, and tomato. Bacon batons.

49 Accompanied by your choice of:

42 PORK OSSO BUCCO 43

CRISPY CONFIT DUCK LEGS 49

35

RATATOUILLE (vegan option)

French vegetable dish made with tomatoes, onions, zucchini, eggplant, bell peppers, and herbs, slowly cooked until tender.

Served in:

44 STUFFED RED PEPPER. WHITE WINE RISOTTO 20
HOUSEMADE CRESTE DE GALLO PASTA 28

STEAKS a la Carte*

NY STRIP	Approx 1lb. cut to 1.5" thick.	59
CHUCK END RIBEYE	Highly marbled. APPROX. 1lb. cut to 1.5" thick	64
8oz. FILET MIGNON	Thick-cut bacon. Herb-garlic compound butter	59
12oz. FILET MIGNON	Thick-cut bacon. Herb-garlic compound butter	78

SHELLFISH

1LB LOBSTER TAIL 37

CHATEAUBRIAND 156

Approximately 24 oz. Center Cut, Carved
Tableside with two sauces included.

OUR STEAKS
ARE CUT TO ORDER DAILY IN
GRAND RAPIDS

SIGNATURE SAUCES

HERBED-COMPOUND BUTTER - 4
BEARNAISE - 6
HORSEY SAUCE - 5
CHIMICHURRI - 6
BLEU CHEESE CRUMBLE - 7

ACCOMPANIMENTS

(all vegetarian options)

CREAMED SPINACH GRATINÉE	13	ROASTED GARLIC POTATO PURÉE	13
Spinach in a rich mornay sauce, topped with shredded cheese and gratinéed.		Sous-vide potato purée with roasted garlic & herbs.	
DEEP FRIED BRUSSEL SPROUTS	12	SEARED MUSHROOM & PEARL ONIONS	13
Crispy, caramelized sprouts with vinegar-honey glaze.		Lemon, tarragon, chives, and chervil.	
HARICOT VERT ALMONDINE	9	SALADE COMPOSÉE	9
Tender green beans sautéed in butter, topped with toasted almonds.		Side salad of mixed leafy greens and shallots. Dijon vinaigrette.	
		BELGIAN POMMES FRITES	8
		Hand-cut russet potatoes, brined, blanched, and deep-fried to perfection.	
		Upgrade with our signature "Magic Dust" for an additional \$1.	

*Eating raw or undercooked meat, fish, shellfish, eggs or meat increases the risk of food-borne illnesses. All weights are pre-cooked.