MERTENS

PRIME

9/17

Mehrtens

Please note that as a result of US Dept of Labor rules, a charge of 8% is added to each bill. This charge is not the gratuity.

JUICES SQUEEZED TO ORDER! 8 OR 17 OUNCES

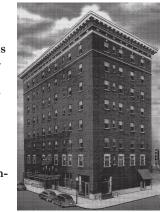
Orange 8/16 Grapefruit 8/16 Orange/Grapefruit

After marrying Elizabeth Graener, she and Mr. Mehrtens gave birth to their daughter, Gertrude.

BRIEF HISTORY OF MERTENS

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



Charles, along with his brother George, immigrate to the United States. After a quick stop in Kent County, Charles and George settle in Sand Lake.

1861

The Savoy Hotel opens in London and is soon led by Cesar Ritz and by Auguste Escoffier as chef. There Escoffier created Peach

Melba, among many other dishes Charles sells his interest in the milling factory and makes his entry into hospitality, purchasing

a controlling interest in the

Hotel Atlantic & Pacific in

White Cloud **Union Depot**

Grand Rapids

opens in 1900

The first Ritz

Hotel opens in

Paris at the Place

Vendome in 1898

1883

After initially working in a shingles factory, the brothers open a milling business with a partner in Newaygo County.

The Palace Hotel opens in San

1857

Charles H. Mehrtens is born in Hanover, Germany on August the 9th. Mr. Mehrtens is born 7 years after Cesar Ritz. This generation ushered in the era of grand dame hotels throughout the world and many remain in use today.

BRUNCH

THE MERTENS ROLLING CHEESE CART

<u>30z</u>. 13 <u>60z.</u> 22

Choose any or all cheeses from our rolling cheese cart

BRIE MON SIRE*

Pasteurized cow. It has a buttery flavor, creamy texture, and smells fresh with perhaps a light hint of mushrooms.

VALDEON*

Pasteurized cow. A bold and spicy blue made from the blended milk of goats and cows that graze the Picos de Europa Mountains

MORBIER AOC*

The tell-tale ash stripe makes the cheese easily identifiable. A strong aroma masks a milder, creamy pasteurized cow's milk

1/2 PRICE SPARKLERS

SELECT LABELS

After 14 successful years at the Atlantic & Pacific Mr. Mehrtens moved to Albion and took the reigns of a larger hotel property. After a year and a half in Albion, he continued his ascent in the Michigan hotelier market by making a similar

Detroit.

CHOOSE A SPARKLING WINE: 2020 2LADS WINERY, FOUCH, RIESLING 25 2020 BIGLITTLE WINERY NV C-3PINOT BRUT 33 2020 MARI VINEYARDS, "SIMPLICISSIMUS" 28 NV PIERRE SPARR, CREMANT ROSE **32** NV MOET & CHANDON, NECTAR 80 NV TATTINGER, BRUT LA FRANCAISE 94

ADD A MIXER OR MAYBE A FEW?

ORANGE JUICE, 170Z, SQUEEZED TO ORDER 16 hotel purchase in GRAPEFRUIT JUICE, 170Z, SQUEEZED TO ORDER 16 CRANBERRY JUICE. 9 CHAMBORD, 8 OZ 39 CREME DE CASSIS, 80Z 37 CREME DE VIOETTE, 80Z 35 CITADELLE GIN 80Z, LEMON JUICE & SUGAR 49

MERTENS BLOODY MARY
12

Mirepoix infused Tito's. House mix

The Mehrtens final stop before settling in Grand Rapids was the five years spent in Manistee. After again selling his interest in his latest endeavor, Mr. Mehrtens purchases the The Dunham House in Manistee and oversees the property's success for 5-years.

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

YOUR STARTERS FOR ...

EGGS MAYONNAISE- 4

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

BEIGNETS- 4

3 made-to-order beignets with powdered sugar.

GRAPEFRUIT BRULEE- 6

One-half grapefruit sprinkled with sugar & brûléed.

SOUPE A L OIGNON- 11

Traditional French onion soup gratinee.

ROASTED BEET&CHEVRE SALADE- 13

Vodka & fresh lemon juice marinated beet salad with whipped goat cheese. Spiced walnut. Micro-green salad. May be consumed by guests who are aged 21 and over.

SALADE AUX BACON LARDONS- 12

Arugula, spinach, shallots, haricot verts and fresh parsley. House-cut bacon lardons.

"FISH CROQUETTES FOR COCKTAILS"- 16 Recipe of Louis Diat, from the Ritz Carlton New York, 1941.

SHRIMP BEIGNETS- 15

Made to order Cafe Mertens beignets stuffed with minced Cajun-style shrimp and dusted with our Cajun-spice mix.

POUTINES

MONTREAL 6/9 Traditional brown gravy & cheese curds **PARIS** 8/16

Mornay, Emmental, herb ham

DIJON 8/16

CALEDONIA 13/20

Ham, Bacon, Dijon-Mornay, Emmental Local mushrooms, caramelized onion, gravy, curds

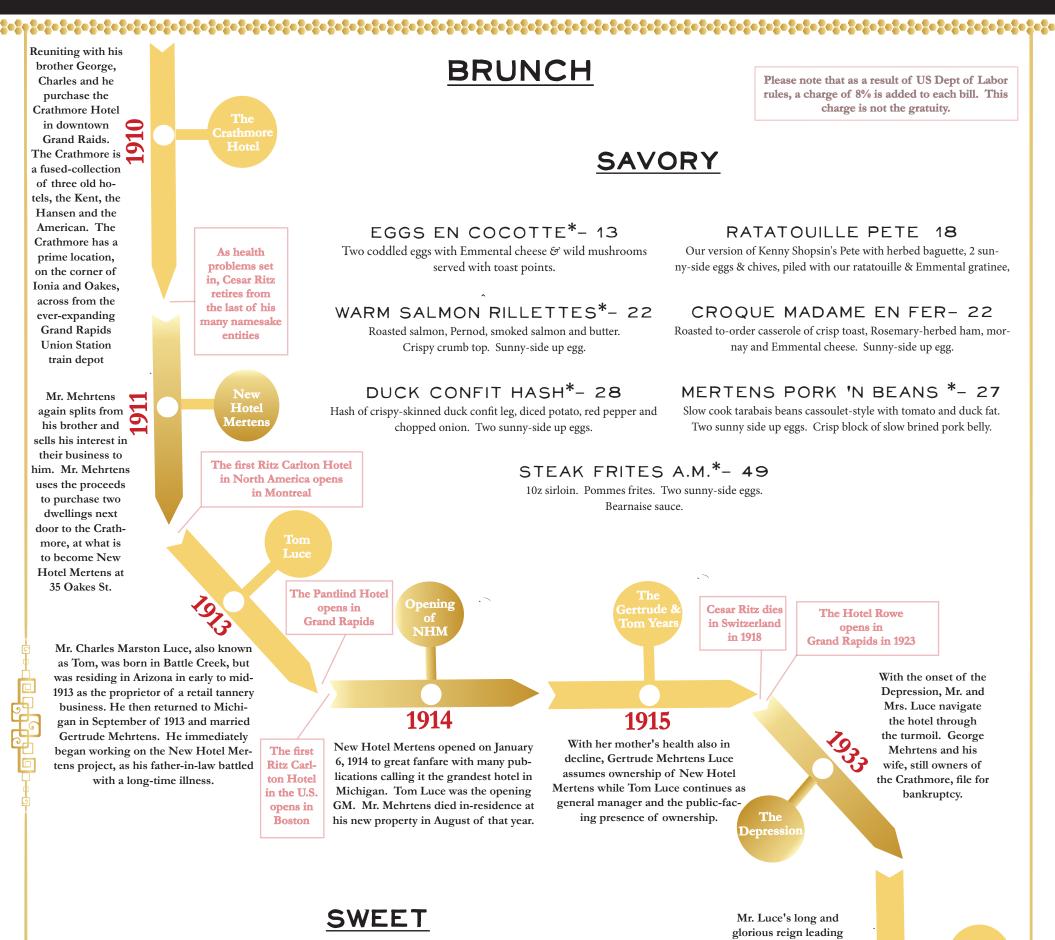
BENEDICT 8/16

Ham, Sunny Side Egg, Bearnaise Sauce

BOISE 8/13

Sour cream, herb-butter, bacon batons, chives





BIRCHER MUESLI- 13

Traditional European preparation. Cold, soaked oats, orange juice, and grated apples, .

BEIGNET BASKET- 16

Six warm beignets sserved with warm house-made chocoalte ganache, our vanilla-bean pastry cream, and housemade raspberry sauce.

BANANAS FOSTER PANCAKES- 19

Mertens malted-milk pancakes and Martinique-rum flambèed bananas.

CHERRIES JUBILEE PANCAKES- 19

Mertens malted-milk pancakes with Cheateau Grand Traverse Cherry Port and Kirsch flambèed cherries

PAIN PERDU CHOCOLATE BREAD PUDDING 21

Vanilla-beam creme anglaise soaked brioche with chocolate chunks and sweetened creme fraiche.

SIDES & SAUCES

BACON-9

6 slices of thin-sliced bacon.

SAUCES

SEARED MUSHROOMS & PEARL ONIONS-10 Lemon, tarragon, chives, and chervil.

BEARNAISE* - 5

TOAST- 5

Three pieces of toast with butter. Choice of white or dark.

BELGIAN POMMES FRITES- 5

Brined, hand-cut russets. Blanched & deep fried. Add our magic dust for \$1.

the Mertens ends and he & Gertrude's son take over. The family sells the hotel soon after. The records conflict, but the best information we have is that the family sold the property in 1955

To make way for Route 131, Union Depot was demolished in 1960 and the entire neighborhood south of Fulton suffered an immediate decline. After spending many decades as a troubled month-by-month occupancy hotel property, the Mertens (and what was later named Heartside Manor), was purchased in 2003 and slated for renovation; which occurred in 2011.

The Future of New Hotel Mertens

At this current incarnation of the property our purpose that guides all of our team's actions is to "Honor our piece of Grand Rapids history one guest at a time". And as time goes on we hope to continue to be better able to tell the story of the German immigrant who came to Michigan as a teenager and built a tremendous legacy for himself, his family, his employees and his community.