

# MERTENS

## PRIME

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 9/17

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

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

Grand Rapids Union Depot opens in 1900

The first Ritz Hotel opens in Paris at the Place Vendome in 1898

Albion & Detroit

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 hotel purchase in Detroit.

### 1/2 PRICE SPARKLERS SELECT LABELS

#### 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, 17OZ, SQUEEZED TO ORDER	16
GRAPEFRUIT JUICE, 17OZ, SQUEEZED TO ORDER	16
CRANBERRY JUICE,	9
CHAMBORD, 8 OZ	39
CREME DE CASSIS, 8OZ	37
CREME DE VIOLETTE, 8OZ	35
CITADELLE GIN 8OZ, 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.

### 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 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 Grand Rapids and of New Hotel Mertens.



Into the Milling Business

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.

German-born

1861

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 Francisco

Immigrates to the U.S.

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

3oz. 13 | 6oz. 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

### 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. Poached egg.

#### "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

Ham, Bacon, Dijon-Mornay, Emmental

#### CALEDONIA 13/20

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

OTHER SIDE FOR MORE



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

Reuniting with his brother George, Charles and he purchase the Crathmore Hotel in downtown Grand Raids. The Crathmore is a fused-collection of three old hotels, the Kent, the Hansen and the American. The Crathmore has a prime location, on the corner of Ionia and Oakes, across from the ever-expanding Grand Rapids Union Station train depot

Mr. Mehrtens again splits from his brother and sells his interest in their business to him. Mr. Mehrtens uses the proceeds to purchase two dwellings next door to the Crathmore, at what is to become New Hotel Mertens at 35 Oakes St.

Mr. Charles Marston Luce, also known as Tom, was born in Battle Creek, but was residing in Arizona in early to mid-1913 as the proprietor of a retail tannery business. He then returned to Michigan in September of 1913 and married Gertrude Mehrtens. He immediately began working on the New Hotel Mertens project, as his father-in-law battled with a long-time illness.

1910

The Crathmore Hotel

As health problems set in, Cesar Ritz retires from the last of his many namesake entities

1911

New Hotel Mertens

The first Ritz Carlton Hotel in North America opens in Montreal

1913

Tom Luce

The Pantlind Hotel opens in Grand Rapids

Opening of NHM

1914

The first Ritz Carlton Hotel in the U.S. opens in Boston

New Hotel Mertens opened on January 6, 1914 to great fanfare with many publications calling it the grandest hotel in Michigan. Tom Luce was the opening GM. Mr. Mehrtens died in-residence at his new property in August of that year.

The Gertrude & Tom Years

1915

With her mother's health also in decline, Gertrude Mehrtens Luce assumes ownership of New Hotel Mertens while Tom Luce continues as general manager and the public-facing presence of ownership.

Cesar Ritz dies in Switzerland in 1918

The Hotel Rowe opens in Grand Rapids in 1923

1933

The Depression

With the onset of the Depression, Mr. and Mrs. Luce navigate the hotel through the turmoil. George Mehrtens and his wife, still owners of the Crathmore, file for bankruptcy.

1955

New Ownership

Mr. Luce's long and glorious reign leading 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

1960

US-131

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.

BRUNCH

SAVORY

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.

EGGS EN COCOTTE\*- 13

Two coddled eggs with Emmental cheese & wild mushrooms served with toast points.

RATATOUILLE PETE 18

Our version of Kenny Shopsin's Pete with herbed baguette, 2 sunny-side eggs & chives, piled with our ratatouille & Emmental gratinee,

WARM SALMON RILLETTES\*- 22

Roasted salmon, Pernod, smoked salmon and butter. Crispy crumb top. Sunny-side up egg.

CROQUE MADAME EN FER- 22

Roasted to-order casserole of crisp toast, Rosemary-herbed ham, mor-nay and Emmental cheese. Sunny-side up egg.

DUCK CONFIT HASH\*- 28

Hash of crispy-skinned duck confit leg, diced potato, red pepper and chopped onion. Two sunny-side up eggs.

MERTENS PORK 'N BEANS \*- 27

Slow cook tarabais beans cassoulet-style with tomato and duck fat. Two sunny side up eggs. Crisp block of slow brined pork belly.

STEAK FRITES A.M.\*- 49

10z sirloin. Pommes frites. Two sunny-side eggs. Bearnaise sauce.

SWEET

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 withCheateau 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.

SEARED MUSHROOMS & PEARL ONIONS-10

Lemon, tarragon, chives, and chervil.

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.

SAUCES

BEARNAISE\* - 5

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.

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