# MERTENS PRIME

### APERITIFS TO START

Cap Corse Blanc, soda & orange 7 Byrrh, Gd Quinquina, tonic Saler's & Tonic, lemon 7 Suze & Lillet, White Negroni 11

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

The first Ritz

Hotel opens in

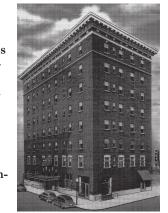
Paris at the Place

Vendome in 1898

#### 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

> **Grand Rapids Union Depot** opens in 1900

White Cloud

Mehrtens

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

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.

# FIRST COURSE

# THE MERTENS ROLLING CHEESE CART

30z. 15 <u>60z.</u> 27

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

# OTHER SIDE FOR MORE



EGGS MAYONNAISE- 5

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

#### years at the Atlantic & Pacific Mr. Mehrtens moved to Albion and took the reigns of a larger hotel

After 14 successful

property. After a year and a half in Albion, he continued his ascent in the Michigan making a similar hotel purchase in

Detroit.

# SOUPE

**SOUPE A L'OIGNON-13** 

Traditional French onion soup gratinée.

## CAOUANE-17

Alligator snapping turtle; sherry-tomato broth. Fresh spinach. Hard-boiled egg & lemon zest.

#### VICHYSSOISE- 13

Potato & leek soup. Potato crisps, creme fraiche, chives, and lemon.



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.

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

#### SALADE AUX BACON LARDONS- 14

ROASTED BEET&CHEVRE SALADE- 16

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

#### "FISH CROQUETTES FOR COCKTAILS"- 19

Recipe of Louis Diat, from the Ritz Carlton New York, 1941. Five croquettes per order.

#### MERTENS BACON- 17

Three slices of our thick-cut bacon. Garlic-herb sauce.

#### WARM SALMON RILLETTES- 26

Pernod-poached Canadian salmon, smoked salmon, butter, tarragon. Crostini.

# COQUILLES ST JACQUES- 21

Atlantic scallops, chanterelle duxelles, velouté, crumb and Emmental gratinée.

#### ROASTED MARROW BONES- 17

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

#### SEARED PORK BELLY- 15

Marinated Berkshire pork belly pressed & seared. Macerated prunes. Pepper gastrique.

#### POUTINE

MONTREAL 6/9

Traditional brown gravy & cheese curds

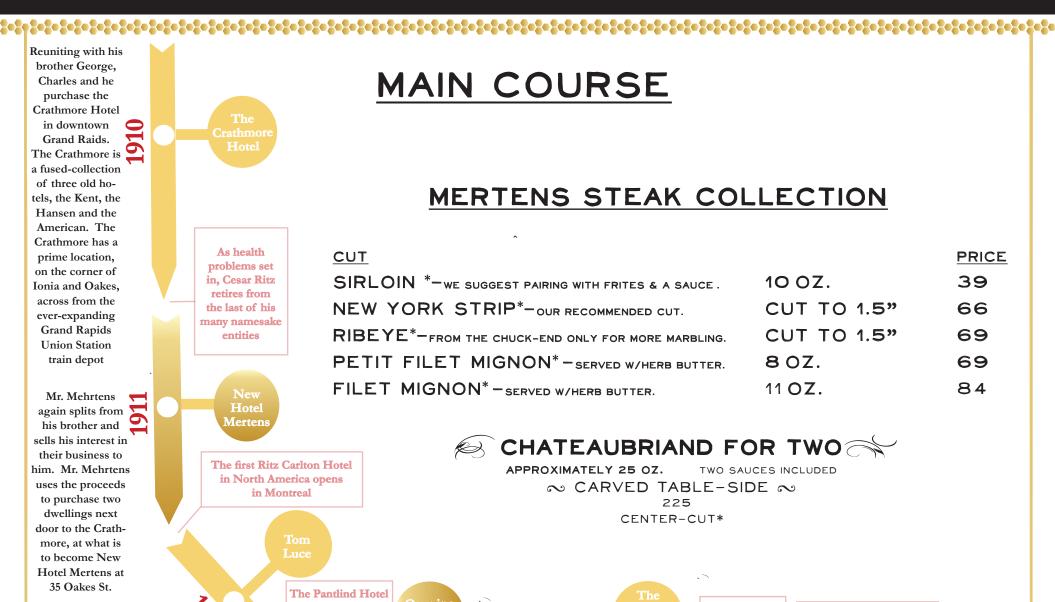
**PARIS** 8/16 Mornay, Emmental, herb ham

CALEDONIA 13/20

**DIJON** 8/16 Ham, Bacon, Dijon-Mornay, Emmental Local mushrooms, caramelized onion, gravy, curds

**BOISE** 8/13

Sour cream, herb-butter, bacon batons, chives



# MAIN COURSE

# MERTENS STEAK COLLECTION

CUT **PRICE** SIRLOIN \*-we suggest pairing with frites & a sauce. 10 OZ. 39 NEW YORK STRIP\*-OUR RECOMMENDED CUT. **CUT TO 1.5"** 66 RIBEYE\*-FROM THE CHUCK-END ONLY FOR MORE MARBLING. **CUT TO 1.5"** 69 PETIT FILET MIGNON\* - SERVED W/HERB BUTTER. 8 OZ. 69 FILET MIGNON\* - SERVED W/HERB BUTTER. 11 OZ. 84

The first Ritz Carlton Hotel in North America opens in Montreal

As health

problems set

in, Cesar Ritz

retires from

the last of his

many namesake

entities

Merten

CHATEAUBRIAND FOR TWO

APPROXIMATELY 25 OZ. TWO SAUCES INCLUDED ~ CARVED TABLE-SIDE ~

Cesar Ritz dies

in Switzerland

in 1918

225 CENTER-CUT\*

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.

The first Ritz Carlton Hotel in the U.S.

opens in

**Boston** 

The Pantlind Hotel

opens in

**Grand Rapids** 

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.

1914

Opening

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.

With the onset of the Depression, Mr. and Mrs. Luce navigate

The Hotel Rowe

opens in

Grand Rapids in 1923

the hotel through the turmoil. George Mehrtens and his wife, still owners of the Crathmore, file for bankruptcy.

# RATATOUILLE STUFFED PEPPER - 24

Roasted red bell pepper with white wine risotto & ratatouille. Emmental gratinee. Red pepper coulis. Arugula & herb salad.

# HERB-ROASTED CHICKEN\*- 49

Farm-raised whole chicken. Glazed carrots, pearl onion and fingerling potatoes.

### DIJON CRUSTED SALMON\*- 49

Velouté. Buttered leeks. Fingerling potatoes.

#### DUCK A L'ORANGE\*- 64

Duo of seared duck breast and crispy farm-raised duck leg confit. Reduction of Grand Marnier, orange, and honey. Haricot verts almondine.

#### MOROCCAN LAMB TAGINE\*- 46

Slow roasted shoulder of lamb in Moroccan and French spices. Poached fruit and salted-almonds. Couscous.

#### FRENCHED PORK CHOP\*- 58

Local, double-cut pork chop. Slow roasted apples. Sweet potato fries.

# CASSOULET\*- 49

Crispy duck legs confit. ovver traditional French stew of tarbais bean richly flavored with rendered pork belly, duck, tomato and pork. Bacon batons.

#### HOUSEMADE PASTA

PASTA AUX JAMBON ET TRUFFE- 35

House-made creste de gallo pasta. Emmental cheese, herb-ham and black truffle.

# WILD MUSHROOM RAGOUT- 39

House-made bucatini served al dente.. Wild mushroom, fresh arugula, mascarpone ragout.

X K

# SIDES & SAUCES

ROAST GARLIC POTATO PUREE - 12 Sous vide potato puree with roasted garlic & herbs.

DEEP-FRIED BRUSSELS SPROUTS- 12 Crispy, caramelized sprouts with vinegar-honey glaze.

SEARED MUSHROOMS & PEARL ONIONS-13 Lemon, tarragon, chives, and chervil.

MAC N CHEESE- 14

House-made pasta. Emmental gratinee.

# SAUCES

HERB-GARLIC BUTTER- 4 BEARNAISE\* - 6

HORSEY- 5

GARLIC CHIMICHURRI- 6

BLUE CHEESE CRUMBLE- 7

#### 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

Mr. Luce's long and

glorious reign leading

The

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.

BELGIAN POMMES FRITES- 5 Brined, hand-cut russets. Blanched & deep fried. Add our magic dust for \$1.

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