

# MERTENS

## PRIME

### APERITIFS TO START

- Cap Corse Blanc, soda & orange 7
- Byrrh,Gd Quinquina, tonic 7
- 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 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

### OTHER SIDE FOR MORE

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.

### 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.*

**VICHYSOISE- 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.

### 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.

## FIRST COURSE

### THE MERTENS ROLLING CHEESE CART

3oz. 15 | 6oz. 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

#### 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.

#### ROASTED BEET & CHEVRE SALADE- 16

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

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

#### DIJON 8/16

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

#### CALEDONIA 13/20

#### BOISE 8/13

Sour cream, herb-butter, bacon batons, chives

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.

CUT

- SIRLOIN \*-WE SUGGEST PAIRING WITH FRITES & A SAUCE .
- NEW YORK STRIP\*-OUR RECOMMENDED CUT.
- RIBEYE\*-FROM THE CHUCK-END ONLY FOR MORE MARBLING.
- PETIT FILET MIGNON\*-SERVED W/HERB BUTTER.
- FILET MIGNON\*-SERVED W/HERB BUTTER.

	PRICE
10 OZ.	39
CUT TO 1.5"	66
CUT TO 1.5"	69
8 OZ.	69
11 OZ.	84

CHATEAUBRIAND FOR TWO

APPROXIMATELY 25 OZ. TWO SAUCES INCLUDED  
~ CARVED TABLE-SIDE ~  
225  
CENTER-CUT\*

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.

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.

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.

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.

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.

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

SAUCES

HERB-GARLIC BUTTER- 4

BEARNAISE\* - 6

HORSEY- 5

GARLIC CHIMICHURRI- 6

BLUE CHEESE CRUMBLE- 7

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.

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