



CAFÈ



WILLEM
ALBERT

WILLEM

ENGLISH

ODE TO WILLEM ALBERT SCHOLTEN

A man of vision and ambition. Of daring and deed. A great Groninger with a name of fame, which was later hijacked by grief. With his dozens of factories, he was the first real agricultural industrial and multinational. A man who with ornate letters, wrote Groninger and Dutch history.

A real entrepreneur who got the Holland-America line back on steam and grew up far beyond our country borders with the Groningse "just be normal"-mentality. A benefactor who meant a lot to Groningen and even gave our city a children's hospital on his 70th birthday.

He deserves a spot in the City.

Central in Groningen, amongst his "stadjers", Willem Albert is coming home!



HOMEMADE PASTRIES

Apple crumble pie _____	5.50
Almond paste / apple / raisins / shortcrust pastry	
Cranberrycake _____	5.00
Cranberry mousse / pistachio filling / shortcrust pastry with white chocolate	
Raspberry cheesecake _____	5.50
Raspberry filling / raspberry-lemon compote / Bastonge crust	
Passionfruit and mango cheesecake _____	5.00
Mangoquark filling / passionfruit jelly	
Lime en meringue pastry _____	4.50
Lime cremeux / burned meringue	
Pineapple-banana roll _____	4.75
Vanilla sponge / pineapple compote / monchou of banana / coconut grate	
Espresso Martini entremet _____	4.75
Espresso mousse / chocolate biscuit / tremper of espresso martini / chocolate crust	
Tompouce _____	3.85
Pastry cream / whipped cream / glazed puff pastry	

Chocolate chip cookie _____	2.75
Homemade almond paste cookie _____	3.00
Banana bread with walnuts and chocolate _____	4.00
Brownie with walnuts, caramel and white chocolate _____	3.85



Blooming Bakery is a social entrepreneurship, together with Fier a help organisation for victims of violence, these victims get the chance to explore and reinvent their own talents under the supervision of qualified bakers. With the order of your brownie you help support a future without violence.

Gluten free Vegan



Fancy a coffee to go or a fresh baked sandwich for lunch? The Market Hotel has its own bakery, which is the place for pastry, fresh baked sandwiches but also biological ice cream! Bakery Westers is located at the Grote Markt and is accessible for guests via Café Willem Albert.

The founder of WestCord Hotels comes from a real bakers family. The bakery therefore is an ode to the original Bakery Westers which is located on Ulieland since the fifties.



BETWEEN THE MARKETS AT HOME

The Market Hotel Groningen is the ideal base for adventure, coziness and culture. The beating heart of Groningen is within reach. Meet friends for a drink or enjoy an extended diner in the stylish Café-restaurant Willem Albert. Find a spot in the sun on the cozy terrace and experience how the town unfolds, to every surprising corner. Experience her many faces and facets and come back tired but satisfied to rest at Wellcome Wellness or the warm luxury of your room.



BUSINESS MEETING IN THE MARKET HOTEL

The Market Hotel offers 3 modern meeting rooms with a total of 160m². Our biggest meeting room, Hereplein (80m²), is located on the second floor. The room is two floors high. That is why it is beautifully spacious. On the fourth floor, the other two linked rooms are located; de Grote Markt (55m²) and de Nieuwe Markt (25m²). All meeting rooms are equipped with modern audiovisual technique and excellent WIFI.



Gift tip!

THE MARKET HIGH TEA



Sunday - Wednesday 14:00 - 16:00



23.50 per person • from 2 persons. Only on reservation.

For more information, take a look at the website themarkethotel.nl/vergaderen

Book a spot: info@themarkethotel.nl • 050 207 4600

LUNCH 11:00 - 16:00

SANDWICHES

Avocado  _____ 11.00
Sweet corn salsa / grated jalapeno / crème fraiche / tortilla sauce

North Sea fish _____ 11.50
Homemade North Sea fish salad / green apple / potato / pickle / pickled onion / fennel / chervil / sea lettuce mayonnaise

Carpaccio _____ 12.75
Beef carpaccio / lettuce / asparagus / pea / Amsterdam onion / tarragon sauce

WARM SANDWICHES

Jackfruit  _____ 11.25
BBQ Jackfruit / vegan cowslaw / pickle / vegan whiskey sauce

Gruninger meatball _____ 11.25
Butter / gravy / mustard

Chicken _____ 12.00
Roasted chicken strips / spinach / feta / onion / tomato / Chipotle sauce

SOUPS

Tomato soup  _____ 7.00
Roasted beef tomato / smoked paprika / lovage

Cauliflower velouté  _____ 7.25
Hazelnut / chestnut mushroom / black garlic / bread croutons

Fennel bouillion _____ 8.50
Field peas / smoked salmon

Bread + butter _____ p.p. 2.75


FRIED EGGS

Ham and/or cheese _____ 11.25
Bacon and/or cheese _____ 12.25

 Vegetarian  Vegan



WRAPS

Roasted Vegetables  _____ 10.50
Various vegetables / tomato hummus / mixed lettuce

Smoked salmon _____ 12.00
Herb cream cheese / sweet-sour cucumber and red onion / lemon-pepper mayonnaise

CROQUETTES

Beef croquettes _____ 10.75
2 beef croquettes on bread served with butter and mustard mayonnaise

Cheese croquettes  _____ 11.50
2 cheese croquettes on bread served with butter and mustard mayonnaise

Oyster mushroom croquettes  _____ 12.50
2 oyster mushroom croquettes on bread served with butter and mustard mayonnaise


CROQUETTES WITH A STORY

The oyster mushrooms in these croquettes are cultured on coffee grounds, originating from among others our sister hotels. So from a cup of coffee, eventually comes a delicious oyster mushroom croquette Tasty and sustainable!




LUNCH 11:00 - 16:00

HOT DISHES

Chefs Lunch  _____ 15.00
Small soup of your choice, 3 different types of bread with an omelette, asparagus salad and a croquette with mustard

Chefs Lunch Deluxe _____ 19.50
Small soup of your choice, smoked salmon sandwich with a poached egg and a beef carpaccio sandwich

Flammkuchen  _____ 12.50
Herb cream cheese / sun-dried tomato / spring onion

Supplement pulled chicken or smoked salmon _____ 3.00

Tournedos
Mushrooms de Paris / green beans / jacket potato / Bearnaise sauce
160 gram _____ 29.75
300 gram _____ 45.00

BBQ chicken from the Josper _____ 22.00
Seasoned chicken parts / potato salad with green beans / spinach / tandoori sauce / naan bread

Homemade kibbeling _____ 17.50
Cod / black pepper and lemon mayonnaise / fries

Dutch fish stew _____ 23.00
Various types of stewed North Sea fish / grilled prawns / onion / olive / tomato / lemon / capers / bread

 Vegetarian  Vegan

BURGERS

Market Burger _____ 20.00
Beef burger / sourdough / pickle / bacon / caramelized onion / Chipotle sauce / lettuce / fries

Dutch Weed Burger  _____ 21.00
BBQ sauce / vegan bacon / sourdough / tomato / sweet and sour onion / lettuce / fries

WA Burger _____ 22.00
Beef burger / sourdough / pickle / bacon / caramelized onion / Chipotle sauce / lettuce / fried egg / cheese / fries



MEAL SALADS

Buratta  _____ 18.25
Buratta / tomato / roasted pepper / olives / pesto

Garlic shrimp _____ 18.50
Garlic shrimp / cucumber / red onion / fennel / carrot / radish

Beef _____ 18.50
Sweet marinated beef / green beans / tomato / spring onion / sesame

Bread +butter _____ p.p. 2.75




BENEFACTOR SCHOLTEN

In 1889, on his 70th birthday and at his golden jubilee as a Manufacturer, he gave the city of Groningen a children's hospital. It was on the corner of the "Sint Jansstraat" and the "Singelstraat".





WA
was hier

STARTERS 17:00 - 22:00

Bread platter 	7.50
Freshly baked bread / olive oil / sea salt	
May turnip scallop 	13.50
Wakamé / soy caviar / sweet and sour cucumber / wasabi / cauliflower / sweet potato / sesame / black rice	
Celeriac carpaccio 	12.50
Cream of carrot / asparagus / capers / mustard lettuce / hazelnut / boiled egg / truffle mayonnaise	
Marinated shrimp	15.00
Celery foam / Edamame / radish / wasabi / garlic / potato / Yuzu caviar / bisque hollandaise	
Sea bass	14.50
Home-smoked sea bass / green apple / pickle / potato / fennel / langoustine sauce / poached egg / sourdough	
Surf & Turf	15.50
Marinated beef / langoustine / bok choy / beech mushroom / coconut / lime / ginger / garlic / basil cress	
Beef carpaccio	14.75
Lettuce / asparagus salad / shallot cream / roasted Amsterdam onion / tarragon mayonnaise	

SOUPS

Tomato soup 	7.00
Roasted beef tomato / smoked paprika / lovage	
Cauliflower velouté 	7.25
Hazelnut / chestnut mushroom / black garlic / bread croutons	
Fennel broth	8.50
Field peas / smoked salmon	
Bread+butter	p.p. 2.75

INTERMEDIATE DISHES

Salmon tartare	14.50
Potato / lavender / tomato / ricotta / broccoli crisp	
Steak tartare	14.00
Cream of egg yolk / parsnip / salsify / roasted shallot / beetroot sweet and sour	
Watermelon sashimi 	12.50
Glass noodles / horseradish / soy marshmallow / sesame tuille	

 Vegetarian  Vegan




MAIN COURSES 17:00 - 22:00







Tartelette 	21.50
Avocado / roasted vegetables / buratta / pepper sauce	
Summer stew 	22.00
Potato / spinach / lemon / feta / olive oil / cherry tomatoes / pistachios / smoked vegetable sausage	
Braised Lamb	24.00
Stewed lamb / tagliatelle / sheep cheese / zucchini / cherry tomatoes	
North Sea fish stew	23.00
Various types of stewed fish / grilled prawns / onion / olive / tomato / lemon / capers / bread	
Salmon	23.50
Fried wild rice with tomato and fine vegetables / creamy sauce of garlic, coconut, lime pepper and basil cress	
Catch of the day	dagprijs



BURGERS

Market Burger	20.00
Beef burger / sourdough / pickle / bacon / caramelized onion / Chipotle sauce / lettuce / fries	
Dutch Weed Burger 	21.00
BBQ sauce / vegan bacon / sourdough / tomato / sweet and sour onion / lettuce / fries fries	
WA Burger	22.00
Beef burger / sourdough / pickle / bacon / caramelized onion / Chipotle sauce / lettuce / fried egg / cheese / fries	

SIDE DISHES

Fries 	4.50
Roasted Roseval potato 	4.50
Mixed salad 	4.50
Seasonal vegetables 	4.50
Corn on the cob with butter and herbal salt 	4.50
Sweet potato fries with Parmesan cheese and truffle-mayonnaise 	5.50

 Vegetarian  Vegan

DISHES FROM THE JOSPER

The Josper is a combination of grill and oven in one. A closed oven on charcoal that provides an authentic BBQ taste, perfect texture and delicious tenderness.

BBQ chicken from the Josper	22.00
Seasoned chicken parts / potato salad with green beans / spinach / tandoori sauce / naan bread	
Pulled Pork	23.50
Pulled Pork / pork belly / bok choy / shiitake / sweet potato / garlic and lemongrass velouté	
Tournedos	
Potato and garlic rosti / smoked cauliflower / Chipotle butter	
160 grams	29.75
300 grams	45.00
Bavette	
Rosti van aardappel en knoflook / gerookte bloemkool / roomboter van Chipotle	
180 grams	26.50
250 grams	34.50
Skewer of marinated Dutch steak	22.50
Bell pepper / onion / spinach / mashed potato / fermented garlic gravy	
Supplement prawn	4.00 each

MEAL SALADS

Buratta 	18.25
Buratta / tomato / roasted pepper / olives / pesto	
Garlic shrimp	18.50
Garlic shrimp / cucumber / red onion / fennel / carrot / radish	
Beef	18.50
Sweet marinated beef / green beans / tomato / spring onion / sesame	
Bread+butter	p.p. 2.75

Scan the QR code at the cover of the menu for our allergen information.

 Vegan



DESSERTS 17:00 - 22:00

Passionfruit Martini _____	9.50
Passion fruit cream / passion fruit sorbet / lime meringue / passion fruit and vanilla gel / white chocolate mousse / passion fruit chocolate	
Strawberry panna cotta _____	9.00
Lemongrass-orange blondie / lime-basil powder / orange chocolate shots / red pepper and orange gel	
Mocha macaron _____	9.50
Hazelnut ganache / white chocolate coffee cream / coffee crumble / whiskey ice cream	
Tropical tiramisu _____	8.50
Vanilla cake / tropical fruit salad / passion fruit glass / roasted coconut / cape berry / mango pearls	
Green tea parfait _____	9.00
Peppermint ganache / fennel sorbet / Salmar sauce / Dutch licorice zest	
Dutch cheese platter _____	14.00
Selection of Dutch cheeses / nuts / dried cranberries / grapes	
Coffee & Friandises _____	7.50
Coffee or tea of your choice / 3 home-made delicacies from Bakery Westers	

ICE CREAM SUNDAES

Dame Blanche _____	8.50
Vanilla ice cream / chocolate ice cream / chocolate structures / dark chocolate sauce / whipped cream	
Sorbet _____	9.00
Fresh fruit / 3 types of sorbet ice cream / fruit syrup / kletskep	
Strawberry _____	9.50
Fresh strawberries / soft ice cream / strawberry-elderflower sauce / whipped cream / kletskep	
Summer sun _____	8.50
Soft ice cream / passion fruit / apricot / mango / fruit sauce / lime meringue / whipped cream	
Farmer girls _____	9.00
Vanilla ice cream / eggnog sauce / pickled white raisins / almond cake / whipped cream	
Kiwi _____	9.00
White chocolate ice cream / coconut ice cream / marinated kiwi / dragon fruit / whipped cream / chocolate chip	
Hazelnut _____	9.00
Hazelnut ice cream / hazelnut ganache / salted caramel sauce / candied nuts / whipped cream	
Esmá _____	9.00
Mocha ice cream / espresso crunch / espresso martini foam / whipped cream / kletskep	



DESSERT WINES

Château Bellevue Monbazillac, Sud-Ouest-France _____	7.00
Sweet muscat wine with elements of caramel and dried fruits	
Muscat de Rivesaltes Domaine des Schistes, Roussillon-France _____	6.50
Sweet muscat wine with aroma of caramel and dried fruits	
Banyuls '5 d'âge Domaine de Baillaury, Roussillon-France _____	7.00
Refreshing and sweet taste of ripe red fruit, plums and herbs. Aftertaste with elements of chocolate	
Brachetto Piémonte 'Grappoli Rossi', Piémonte-Italy _____	7.00
Lightly sparkling, refreshing with soft red fruit and natural sweetness	
Kopke 10 Years Old, Douro-Portugal _____	6.75
Elegant and complex, presents spicy aromas, standing-out the dried fruits and the elegant notes of wood and honey	

HOT DRINKS

KOFFIE

Espresso _____	3.50
Coffee _____	3.50
Americano _____	3.50
Double espresso _____	4.75
Cappuccino _____	3.75
Flat White _____	4.25
Latte Macchiato _____	4.00
Espresso Macchiato _____	3.75
Cafe Latte _____	4.00
Chai Latte _____	4.75
Hot chocolate _____	4.00
Homemade chocolate spoon from luxurious Belgian milk chocolate	
Oat milk _____	+ 0.50
Whipped cream _____	+ 0.75
Latte Caramel _____	5.00
Latte Macchiato / salted caramel syrup	
Hazelnut Dream _____	5.75
Cappuccino / hazelnut / whipped cream	

SPECIAL COFFEES

Groninger coffee _____	8.00
Kalmoes Beerenburg / coffee / unsweetened cream	
Dutch Coffee _____	8.50
Hooghoudt Sweet Spiced Jenever / coffee / unsweetened cream	
Irish Coffee _____	9.00
Jameson / coffee / unsweetened cream	
Spanish Coffee _____	9.00
Tia Maria / coffee / unsweetened cream	
French Coffee _____	9.25
Grand Marnier / coffee / unsweetened cream	
Italian Coffee _____	8.50
Amaretto / coffee / unsweetened cream	

THEES AND INFUSIONS

Senza Tea _____	3.50
• Earl Grey	
• Dutch Breakfast	
• Jasmin Green	
• Refreshing Rooibos	
• White Paradise	
• Herbal Chai	
Ginger, lemon & honey _____	4.25
Spearmint & honey _____	4.25
Rosemary & orange _____	4.50
Spearmint, ginger & honey _____	4.50

HOMEMADE PASTRIES

Apple crumble pie _____	5.50
Almond paste / apple / raisins / shortcrust pastry	
Cranberrycake _____	5.00
Cranberry mousse / pistachio filling / shortcrust pastry with white chocolate	
Raspberry cheesecake _____	5.50
Raspberry filling / raspberry-lemon compote / Bastonge crust	
Passionfruit and mango cheesecake _____	5.00
Mangoquark filling / passionfruit jelly	
Lime en meringue pastry _____	4.50
Lime cremeux / burned meringue	
Pineapple-banana roll _____	4.75
Vanilla sponge / pineapple compote / monchou of banana / coconut grate	
Espresso Martini entremet _____	4.75
Espresso mousse / chocolate biscuit / tremper of espresso martini / chocolate crust	
Tompouce _____	3.85
Pastry cream / whipped cream / glazed puff pastry	


Chocolate chip cookie _____	2.75
Almond paste cookie _____	3.00
Banana bread with walnuts and chocolate _____	4.00
Brownie with walnuts, caramel and white chocolate _____	3.85



Blooming Bakery is a social entrepreneurship, together with Fier a help organisation for victims of violence, these victims get the chance to explore and reinvent their own talents under the supervision of qualified bakers. With the order of your brownie you help support a future without violence.

FOR OUR LITTLE GUESTS

STARTERS

Tomato soup 	5.50
Baguette with herb butter 	5.50

MAIN DISHES

Mini pancakes 	8.00
3 pieces with syrup, sugar and a little surprise	

SERVED WITH FRIES AND APPLE SAUCE

Small beef steak	13.50
Salmon	14.00
Croquette (beef or oyster mushroom) 	8.00
BBQ chicken	12.50

SIDE DISHES

Fries 	4.50
Roasted Roseval potato 	4.50
Mixed salad 	4.50
Seasonal vegetables 	4.50
Corn on the cob with butter and herbal salt 	4.50
Sweet Potato fries with Parmesan cheese and truffle-mayonnaise 	5.50

DESSERTS

Surprise ice cream	7.50
Sorbet ice cream with fresh fruit	6.00
Sundae	2.75
Toppings	+ 0.50
Caramel, hazelnut, M&M's, sprinkles	



SCHOLTENSKOEPEL AT THE HEREWEG

The beautiful country house, also known as the tea dome of Scholten, was built in 1869 from natural stone and marble. Cost at the time: FL 4650,-. The name "Tea dome" is somewhat misleading, because the wealthy Groningers drank Juniper more often than tea in their country houses. The cast iron statues "Summer", "Autumn", and "Winter" were cast in Paris. After restauration, "Spring" was also made.

GREENKEY

GREEN AND WELCOMING

WestCord is all about a pleasant, comfortable and welcoming stay. We like to put an extra step. We do that for you, but also for our society. The attention we spend on our guests, we also spend it on the people, the environment and society. In all our WestCord Hotels there is a group of concerned employees, called 'The Green Team'. They take care of the CRS policy and adjust where necessary.



CONCRETE PARTS OF OUR CRS POLICY ARE:

- Purchasing certified, fair trade, recyclable, energy-efficient and/or regional products and materials.
- Reducing and optimally separating waste.
- Select sustainable suppliers + have the sustainability statement signed (chain responsibility).

SPECIFICALLY FOR THE MARKET HOTEL APPLIES:

- Gasless hotel
- Electric pumps for heating and refrigeration
- Half of the roof consists of solar panels
- LED lighting only
- Sustainable industrial clothing from residual materials
- Use of as much sustainable alternatives



The Market Hotel Groningen obtained the Golden Green Key with this.



WINE BY THE GLASS

WHITE WINES

Le Pinada Chardonnay Languedoc, France	5.25	27.50
Pinot Grigio Fattori Veneto, Italy	5.50	29.00
Tresolmos Verdejo (BIO) Bodegas Garciaarevalo, Spain	6.00	32.50
Johannes Egberts Niersteiner Gutes Domtal Rheinhessen, Germany	5.25	27.50
Verdejo Aldea 0.0% Spain	5.25	27.50

ROSÉ

Corvina Gregoris Rosato Fattori, Italy	5.50	29.00
Solis Lumen Rosé Languedoc, France	6.00	32.50

RED WINES

Los Condes Tempranillo Cataluña, Spain	5.25	27.50
LaLaurie Merlot Languedoc, France	5.50	29.00
Montepulciano d'Abruzzo 'Kriya' (BIO) Abruzzo, Italy	6.00	32.50
Tempranillo Lussory 0.0% Spain	5.25	27.50

SPARKLING

Prosecco Treviso Spumante 'Terre di Marca' Extra Dry (BIO)	7.00	37.50
Lussory Sparkling 0.0%	6.50	35.00
Champagne Blanc de Noirs 'Réserve' Brut	13.50	75.00



THE WORLD OF WILLEM ALBERT

Willem Albert Scholten opened his first potato flour factory in 1842 in Foxhol, Groningen. In 1847, he replaced the horses in his factory for a modern steam engine. It turned out to be a golden investment which was the base of his success. With approximately 24 factories in the Netherlands and abroad, his company grew till the first Dutch industrial multinational and Willem Albert became world's first agricultural industrial.



WINES BY THE BOTTLE



WHITE WINES

- Wairau River Sauvignon Blanc** _____ **44.00**
Marlborough, New Zealand
Aromatic / pure / fresh / mineral / passion fruit / green spices / pink grapefruit
- Viognier Louis Chèze** _____ **59.00**
Rhône, France
Golden yellow / aromatic / floral / almond / slight bitterness / long finish
- Bourgogne Chardonnay Côtes d'Auxerre 'Corps de Garde' Goisot** _____ **64.00**
Bourgogne, France
Bio-dynamic / hay yellow / aromatic / full intense flavour / complex / powerful / long finish
- Rioja Muga Blanco** _____ **46.00**
La Rioja, Spain
Full bodied / rich structure / fresh / slightly greasy / citrus / light spiciness
- Rías Baixas Albariño Granbazán 'Etiqueta Verde'** _____ **52.00**
Galicia, Spain
Green apple / citrus / tropical fruit / elegant acidity / slightly salty aftertaste
- Sancerre Domaine de la Rossignole** _____ **54.00**
Loire, France
Floral / spiced tones / citrus / fresh / juicy / pure
- Ried Steinsetz Kamptal Grüner Veltliner** _____ **62.00**
Kamptal, Austria
Fresh / spiced / apple / apricot / white pepper / white fruit / minerals

TRANSATLANTIC AMBITIONS

Unlimited entrepreneurial. A man with a vision. Willem Albert was a dreamer and a doer! His plans for a transatlantic shipping connection between Europe and Amerika gained momentum when he invested 600.000 Gulden in the "Nederlandsch-Amerikaansche Stoomvaart-Maatschappij" (NASM) in 1873. NASM later became the Holland-Amerika line. The first ship of the NASM got his name. The W.A. Scholten sank in 1887 in front of the coast of Dove after a collision with the Rosa Mary.



RED WINES

- Chianti Colli Fiorentini 'Il Castelveccchi (BIO)** _____ **43.00**
Toscana, Italy
Biological / deep ruby red / red fruit / blackcurrant / spices / soft tannins
- Rioja Muga 'Reserva'** _____ **69.00**
La Rioja, Spain
Full-bodied / complex / vanilla / red fruit / tobacco / aromatic / cedar wood
- Domaine de Peyrelongue Saint-Emilion Grand Cru** _____ **59.00**
Saint-Emilion, France
Full / juicy / earthy / black fruit / plum / classic / mushrooms / refined
- Fabre Montmayou Malbec 'Reservado'** _____ **44.00**
Mendoza, Argentina
French oak / ripe red fruit / cedar wood / vanilla
- Leyda Pinot Noir Coastal Vineyards 'Las Brisas'** _____ **46.00**
Leyda Valley, Chili
Aromatic / cherry and berry / hint of spices / wood / green herbs
- Valpolicella Classico Superiore Ripasso 'Marogne'** _____ **54.00**
Veneto, Italy
Smooth and full / intense / cherry / red fruit / morel / raisins
- Châteauneuf-du-Pape 'Trilogies' (BIO)** _____ **79.00**
Rhône, France
Dark red / pleasant spices / powerful / oak / elegant / ripe fruit

LOCAL

- Thorn Riesling** _____ **45.00**
Maasvallei Limburg, The Netherlands
Intense / citrus / peach / mango / refined freshness
- Apostelhoeve Müller-Thurgau** _____ **49.00**
Mergelland, The Netherlands
Springflowers / green herbs / white fruit / fruity / soft spices
- Thorn Dornfelder** _____ **45.00**
Maasvallei Limburg, The Netherlands
Supple and soft / forest fruits / hint of spices



CAFÉ

WILLEM
ALBERT

FIZZ AND ACTIVE
YET SO QUIET AND
SERENE... OF ALL
MARKETS A HOME
FOR EVERYONE

Grote Markt 31
9712 HS Groningen

050 207 4600
info@themarketcafe.nl

themarkethotel.nl