



MDRD

THE RHYTHM OF MADRID

POSTRES

EL LIMÓN

yuzu white chocolate mousse, meyer lemon marmalade, lime caviar, meringue *gf* | 16

LUZ DE LAS VELA

olive oil sponge, blood orange curd, caramelized honey mousse | 16

ÁRBOL DE CARAMELO

brown butter almond cake, rioja poached pear compote, toasted vanilla gelato, spun sugar | 17

TARTA DE QUESO

basque style corn custard, lemon caramel sauce, candied walnut, powdered corn *gf* | 16

CAFÉ Y TÉ

ESPRESSO | 5

AMERICANO | 5

COFFEE | 4

RASPBERRY NECTAR | 4

ENGLISH BREAKFAST | 4

CÓCTELES

CARAJILLO

liquor 43, espresso, nutmeg. served chilled | 15

AMARI

ALMA DE TRABANCO *ESP* | 10

AMARO NONINO *Italy* | 12

BRANCA MENTA *Italy* | 5

CAMPARI *Italy* | 10

CYNAR *Italy* | 10

EASTERN KILLE 'GENEPEY L' EPICA'
Grand Rapids, MI | 12

EASTERN KILLE FERNET *Grand Rapids, MI* | 12

FERNET BRANCA *Italy* | 5

LICOR 43 *ESP* | 10

LO-FI VINA AMARI *California, US* | 10

MAGDALA *ESP* | 10

VINO FORTIFICADO

NV	EQUIPO NAVAPOS Fino – Jerez, ESP	12 <i>gl</i>
NV	EQUIPO NAVAPOS Manzanilla – Andalucía, ESP	12 <i>gl</i>
NV	EQUIPO NAVAPOS Amontillado – Jerez, ESP	21 <i>gl</i>
NV	EQUIPO NAVAPOS Palo Cortado – Jerez, ESP	21 <i>gl</i>
NV	EQUIPO NAVAPOS Oloroso – Montilla-Moriles, ESP	21 <i>gl</i>
NV	BODEGAS CÉSAR FLORIDO Moscatel Dorado – Chipiona, ESP	10 <i>gl</i>
2017	EQUIPO NAVAPOS Pedro Ximenez – Montilla-Moriles, ESP	14 <i>gl</i>
NV	EQUIPO NAVAPOS Fino, Amontillado & Pedro Ximenez	13 <i>Flight</i>
NV	RARE WINE COMPANY Historic Series – Boston Bual – Madeira, PRT	18 <i>gl</i>
	CASA MARIOL VERMUT NEGRE Catalunya, ESP	12 <i>gl</i>
	LUSTAU VERMUT ROSE Jerez, ESP	12 <i>gl</i>



To host an event in one of our MDRD private dining rooms, please contact mdrd@ahchospitality.com or call 616.776.6460.

Please tell your server if you have food allergies or other dietary restrictions. We will make reasonable efforts to accommodate your needs, but please understand that the Hotel is not an allergen-free facility, and cannot guarantee that any item is completely free of any allergen or ingredient. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw.