



November 26, 2013

Feeling For | A Parisian-Style Retreat in the Heart of Greenwich Village

DESIGN, TRAVEL | By LAUREN TABACH-BANK | NOVEMBER 26, 2013, 12:02 PM | [Comment](#)



The Marlton House, built in 1900 and later a haven for Jack Kerouac and his crew, reopened this fall as **the Marlton**, a Parisian-inspired 107-room boutique hotel in the heart of Greenwich Village, just off Washington Square Park. It offers the same cool, casual elegance as **the Bowery Hotel**, a few blocks across town, but at a fraction of the price. The similarities to the Bowery are no surprise, as the Marlton is the work of the hotelier Sean MacPherson (also a developer of the **Maritime** and the **Jane**), who has once again created a hotel that feels as if it wasn't designed just to sleep but also to sidle up to the bar in a dignified way and watch the P.Y.T.'s come and go. It's the kind of place you could easily visit for afternoon tea with a parent on one of the plush sofas, or rendezvous with your lover for a martini followed by a trip to one of the small yet charming rooms, where the bed is the main attraction and finishing details are not overlooked. If you're not in the mood for libations — and with creations like the Marvelous Sour (recipe below), the Marlton has taken steps to make sure that never happens — there is an espresso bar in the lobby that makes raw almond cappuccinos and gluten-free, vegan breakfast cookies. Coming soon will be a 98-seat restaurant in the rear of the lobby, Café Marlton, which will serve breakfast, lunch and dinner. As a longtime neighbor of the building the Marlton now occupies, I can safely say it's the best recent addition to the neighborhood where charm reigns supreme.

The Marlton, 5 West 8th Street; (212) 321-0100; marltonhotel.com. Rooms from \$275.

The Marvelous Sour

2 ounces Avuá Amburana Caçhaca
3/4 ounce fresh-squeezed lemon juice
1/2 ounce turbinado syrup*
1 egg white
Angostura bitters
Grated cinnamon

Add all ingredients, except the bitters and cinnamon, to a cocktail shaker without ice. Shake vigorously. Add plenty of ice and shake again. Double strain the mixture into a chilled Champagne coupe. Top with a splash of angostura bitters, dust with cinnamon and serve.

* To make the turbinado syrup, add 2 cups of filtered water to a medium saucepan and heat until simmering. Stir in 3 1/3 cups of turbinado sugar until fully dissolved, then remove from heat. Bottle and keep refrigerated for up to one week.