

APPETIZERS

Hand cut carpaccio of roast beef pine nuts Parmesan cheese pesto dressing	14	Traditional steak tartare Worcester sauce capers Dijon mustard	17
Butternut carpaccio feta cheese hazelnut radish	12	Belgian- shrimp croquettes crispy mixed salad lemon & parsley	14.5
Mixed meat platter carpaccio aged Ganda Ham tartare	14	Lobster bisque rouille croutons	11

SALADS

Midtown's garden salad mixed salad leaves cherry tomatoes cucumber radish shallots Midtown dressing	12	Caesar salad romaine lettuce rosemary crostini anchovies Parmesan cheese caesar dressing	14
		Add-on: grilled chicken	3
		grilled salmon	5
		sliced steak	5.5

STEAKS & CHOPS

all mains are served with red wine butter, green pepper sauce or béarnaise sauce

EUROPEAN

Carefully selected regional products

Poussin free range	
Steak "West Flamish Red"	(250g)
Filet pur Simmental	(180g)

DIERENDONCK

Belgium's most renowned Butcher Atelier

22 Rib Eye Holsteiner	(300g)	42
23 Côte à l'os for 2	(800g)	70
29 Shortribs Weiderund	(350g)	24

SEAFOOD & VEGETARIAN

Grilled salmon filet avocado cilantro salsa	(250g)	23	Lemon Sole - 3pc.	23
Vegetable risotto		19	Tagliatelle young spinach mushrooms garlic	18

SIDE DISHES

Fondant of Franceline potatoes	4	Mixed mushrooms	4
Belgium fries	4	Fine green beans shallots	4
Rosemary roasted potatoes	4	Side salad	4
		Young spinach	4