

CONTACT:
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MIDTOWN GRILL

DAILY HOURS:
 LUNCH: 12:00 - 14:30
 DINNER: 18:00 - 22:00

APPETIZERS		CARPACCIO		OTHERS	
€19	CHARCUTERIE Coppa, Ganda, Posciutto Sgambato Calabrese, pickles, apple mustard	€16	ROAST BEEF Horseradish, BBQ-mayonnaise, arugula	€10	ONION SOUP A classic, based on vegetable bouillon, cheese crouton
€15	ENTRECÔTE BY 'DIERENDONCK' Aged, smoked, cured	€18	COD FISH Pimento, tarragon mayonnaise, crouton	€45	OYSTER TASTING Dozen of fresh oysters, lemon, ground pepper, tabasco
€14	BURRATA Roast of capsicum, shaved Ganda ham, eggplant, arugula	€15	BEETROOT Goat cheese, salsa verde, organic lettuce	€18	HAND CUT BEEF TARTAR Salt brined veggies, apple capers, mustard mayonnaise

AMERICAN USDA BLACK ANGUS STEAKS		ON THE BONE		DIERENDONCK BUTCHER'S PRESENT	
CREEKSTONE FARMS FINEST PREMIUM KANSAS BLACK ANGUS BEEF IS THE GOLD STANDARD FOR USDA WITH HIGH QUALITY CORN-BASED FEED FOR OPTIMUM TASTE AND TENDERNESS		€72	CÔTE DE BOEUF 800G West-Vlaams Rood, local breed	-	-
€44	RIB-EYE 300G Full flavored, minimum of 21 days of dry-aging	€95	TOMAHAWK 800G Hereford, Scotland, 28 days of dry-aging	€39	RIB-EYE 350G Holstein, milk cow from the Netherlands, magnificent flavor due to refined marbling, 28 days of dry-aging
€29	LADY STEAK 200G Center cut tenderloin, grilled to perfection	€25	PORK CHOP 350G Brasvar from Nevele, organic	€34	FILLET STEAK 300G Simmental, best beef from Germany, herb flavored taste, 28 days of dry-aging
€32	NEW YORK STRIP 300G Character steak with subtle marbling and small rim of fat on the outside for extra taste, 21 days of dry-aging	€20	RANCH CHICKEN 350G Suprême de Licques, free range	€36	WAGYU BEEF - PICANHA 220G Belgian offspring of the famous Japanese imperial breed of beef cattle, intense marbling and taste
		€26	SLOW COOKED SHORT RIBS 400G Sour cream, Jalapeno, BBQ sauce		
		€30	RACK OF LAMB 300G From 'Down Under', perfectly grilled over charcoal		

SPECIALS		FISH & SEAFOOD		SALAD	
SPECIALS ARE LISTED ON THE BLACKBOARD Ask a member of staff for details.		€45	LOBSTER 500-550G Garlic butter, garden salad	€12	CAESAR SALAD Polder grouse, romaine, crispy bacon, croutons, caesar dressing
		€25	FISH & CHIPS Green pea crush, tartar sauce, lime, wedges	€18	
		€22	GUILT-HEAD BREAM Grilled, carrot, celeriac, leek, lemon oil, potato	€15	SHRIMP Grilled, avocado, corn, tomato, harissa, coriander, lime
				€25	
				€14	ENDIVES Turkey pastrami, pear, blue cheese, curry mayonnaise
				€20	

ADD					
€16	½ LOBSTER	€10	FOIE GRAS	€7	BLEU CHEESE CRUMBLE

SIDES & SAUCES					
All at €3	POTATOES French Fries Baked Potato Potato Croquettes BBQ Potato Wedges Potato Gratin	All at €3	GREENS Side Salad Coleslaw Grilled Green Asparagus Braised Endives Creamy Spinach	All at €3	SAUCES Pepper Sauce Mushroom Sauce Béarnaise Cross & Blackwell Choron Butter Smoked Marrow

