

M I D T O W N G R I L L

CHEFS SIGNATURE MENU

Belgian white gold - asparagus | Morels | Bacon crumble | Poached farm egg

Veal in the Jospier | Broad beans | Shiitake | Potato lasagna | Truffle sauce

Belgian Strawberries | Freshly churned ice cream of acacia honey and thyme |
Roasted almonds

58,00 pp

TO SHARE

Toast with smoked salmon	15
Goujonettes with green herb mayonnaise	15
Homemade shrimp croquettes	15
Lacquered Brasvar ribs with Kimchi	14
Variety of fine meats	20

CLASSICS

selected regionally by our chef

Steak - 250 gr	28
Filet Pur - 200 gr	38
Rib Eye - 350 gr	45
Côte à l'os to share - 1200 gr	70

Our classics are served with hand cut Belgian fries, mayonnaise and a green salad
Available sauces: béarnaise, pepper sauce, mushroom sauce, choron sauce

M I D T O W N G R I L L

OUR SPRING MENU

STARTERS

White asparagus in the Josper Gandaham Parmesan Balsamic vinegar	24
White asparagus Flemish, new style	24
Homemade marinated Nordic salmon Spring pallet Fresh sours Pomegranate	18
Grilled freshwater prawn Tartar sauce Fresh green salad	23
Hand cut veal tartare Smoked mayonnaise Herb salad Parsley oil	23
+ supplement caviar - Belgian Gold Label	20
Marinated oysters n° 2 from the lake of Grevelingen Gin Cucumber Briny greens	25
Vitello Tonato Midtown Grill style	22

MAIN COURSES

Filet Pur Baked foie gras Truffle sauce Pasta 'carbonara'	48
Cutlet of suckling pig in the josper Broad beans Green asparagus Potato pie	35
American rib eye Roasted spring vegetables Midtown Grill potato	50
Veal entrecôte artichoke Baked polenta Popped tomato Tarragon	38
Cod fillet Sea lavender Risotto croquette Squid ink Kidney Crab sauce	38
Baked sole Briny greens Creamy potato mousseline Grey shrimp	48
Redfish fillet in the Josper Sea lavender and spinach Candied potato tubs	38

FINISHING TOUCH

Belgian strawberries Freshly churned ice cream of honey and thyme Roasted almonds	12
Bitter chocolate moelleux White chocolate ice cream Raspberries	12
Sabayon "à la minute" Blueberries & blackberries Vanilla ice cream	10
White lady Reversed ice cream Sunday	10
Tarte Tatin Buttercaramel Cinnamon ice cream	12
Creme Brulée Pistachio	10
Variety of refined cheeses Chutney	14