

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

## CHEFS SIGNATURE MENU

Angler | Grey shrimp | Herbal sauce | Tomato fondue | Fideuà

Barbecued Belgian filet pur | Flat beans and asparagus | Insulated potato |  
Matured port sauce

Pineapple carpaccio | Vinaigrette of lime, lemongrass and vanilla | Raspberry sorbet |  
Crispy coconut

**58,00 pp**

Menu per table.

Ask our staff about alternatives for vegetarians, in case of allergies or intolerances.

## 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

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## 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