

SHARERS

MELTED GOAT CHEESE 12 

Honey – thyme – brioche

SPINACH AND ARTICHOKE DIP 10 

Sour cream – shaved parmesan – toasted sourdough

SPICY CHICKEN WINGS 12

Chipotle – crispy onions – krupuk

GREENS

MIDTOWN SALAD 14

Mixed greens – tomatoes – shaved carrots – croutons – crispy bacon

BLUE CHEESE LETTUCE WEDGES 15

Iceberg – cherry tomatoes – crispy bacon – Danish blue dressing

CAESAR SALAD 16

Little gem – Grana Padano – croutons – boiled egg – Caesar dressing

STARTERS

OYSTERS SHUCKED 1/2 DOZEN 32

Red wine shallot vinaigrette – cocktail sauce – lemon

OYSTERS ROCKEFELLER 3PCS 19

Spinach – Hollandaise – grilled lemon

BAKED JUMBO BLACK TIGER SHRIMPS 24

Garlic butter – bread crumb – sweet and sour celeriac salad

BEEF CARPACCIO 18

Oyster mushrooms – Grana Padano – arugula – pine nuts - truffle vinaigrette

BEETROOT MARINATED SALMON 19

Vodka – frisee lettuce – sour cream – garden cress – pickled shallots

ONION SOUP 14

Orval cheese crouton

LOCAL CREAMY CHICKEN SOUP 12

Celery – carrots – spring onion – potato – parsley

MAIN COURSES

PAN-ROASTED SALMON 28

Steamed broccoli – caper herb sauce

BAKED COD FILLET 30

Mashed potatoes – baby spinach – young carrots – grain mustard sauce

BROILED LOBSTER TAIL 36

Served with drawn butter & lemon

ROASTED CHICKEN BREAST 24

Arugula – heirloom tomato vinaigrette – Olive tapenade

CAULIFLOWER STEAK 25 

Couscous – sundried tomato – dried fruits – broccoli – hazelnut butter

GRILL TASTING FOR 2P 70

NY strip – Filet Mignon – Jumbo Shrimp – Chicken breast

CHARCOAL GRILLED
MEAT FROM THE JOSPER

FILET MIGNON 49

220 gram | 7.7 oz

SKIRT STEAK 40

300 gram | 10.5 oz

RIB-EYE 48

300 gram | 10.5 oz

NY STRIP 58

350 gram | 12.3 oz

PORTERHOUSE 70

500 gram | 17.6 oz

CÔTE À L'OS 1P 60 2P 130

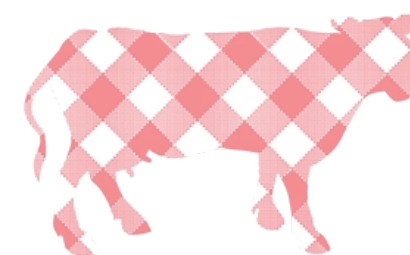
1p 500 gram | 17.6 oz 2p 1200 gram | 42.3 oz

HALF FREE-RANGE CHICKEN 28

Mechelse Koekoek | The Malines chicken

MENAPII PORK CUTLET 32 *OLD FLEMISH PIG

350 gram | 12.3 oz



DIERENDONCK

Choose your sauce +2

Mushroom sauce
Hollandaise sauce
Pepper sauce
Chimichurri
Garlic butter

*Blue : Cool to warm red center
Saignant / Medium rare : warm red center, (Preferred steak texture)
À Point / Medium : Hot pink center, slightly firmer texture
Bien Cuit / Well Done : Very firm and much drier*

SIDE DISH +5

Roasted root vegetables

Green beans +3

Grilled asparagus +3

Roasted seasonal mushrooms 8

Baked potato

Mashed potato

Lettuce and herb salad

FRIES +5

Belgian fries

Parmesan fries

Sweet potato fries

Truffle fries

Cajun - spiced fries

DESSERT

HINKELSPER CHEESE BOARD 19

Hinkelspel Cabriolait | Herbie Fenegriek | Bellie Old | Van Eyck | Bellie young

CRÈME BRULÉE 12

White chocolate | Cranberry | Pineapple Chutney

BROWNIE 14

Caramelized bacon | Cookie ice cream | popcorn | Salted caramel sauce

SORBET 12

Passion fruit ice | Lemon ice | Green apple ice | mango compote

DAME BLANCHE 12

Vanilla ice | Chocolate sauce | Whipped cream

CHOCOLATE DELIGHT 14

Red fruit | Red velvet cake | Salted caramel sauce

**Tripadvisor
Travelers'
Choice Awards**



Restaurant Operating Hours

Monday to Saturday

Open from 6 PM to 10 PM

Closed on Sunday

<https://www.midtowngrillgent.com/>

