

VALENTINE'S DAY MENU

Midtown Grill Ghent x Dierendonck



Gratinated oyster - Baby spinach - Old Bruges cheese
Champagne Hollandaise sauce

Gegratineerde oester - Babyspinazie - Oude Brugge kaas - Hollandaisesaus met champagne



Slow baked veal pastrami - Goose liver - Pickled onion
Asparagus - Cherry tomato - Figs - Truffle cream

Langzaam gebakken kalfspastrami - Ganzenlever - Ingelegde ui - Asperges
Kerstomaat - Vijgen - Truffelcrème



Pomegranate - Rose water - Prosecco

Granaatappel granité - Rozenwater - Prosecco



Wild seabass - Coquille - Caviar - Potato confit - Butternut
Crème broccolini - Chardonnay sauce

Wilde zeebaars - Coquille - Kaviaar - Gekonfijte aardappel -
Broccolini butternutcrème - Chardonnaysaus

or / of

Filet Mignon "Dierendonck" - Potato rösti - Portobello - Chioggia
beetroot - Shropshire blue - Red port sauce - Rosemary foam

Filet Mignon "Dierendonck" - Aardappel rösti - Portobello - Chioggia
biet - Shropshire blauw - Rode portsaus - Rozemarijnschuim



Turkish delight white chocolate cheese cake - Chocolate dipped strawberries

Turks Fruit witte chocolade cheesecake - In chocolade gedoopte aardbeien

The menu is paired with a carefully curated selection of wines - non-alcoholic versions available. Water, coffee and tea are included.

€170,-/pp