

APPETIZER TO SHARE

MELTED GOAT CHEESE 12 
Honey – thyme – baguette

SPICY CHICKEN WINGS 12
Chipotle – crispy onions

BREAD & BUTTER BOARD 5 

STARTERS

OYSTERS SHUCKED 1/2 DOZEN 32
Shallot vinaigrette

GRATINATED OYSTERS ROCKEFELLER 3PCS 19
Spinach – Champagne sauce

JUMBO BLACK TIGER SHRIMPS 24
Garlic butter – bread crumb – salad

BEEF CARPACCIO 19
Grana Padano – roquette – pine nuts

MARINATED SALMON 19
Frisee lettuce – pickled shallots – sour cream

ONION SOUP 14 
Orval cheese

VELOUTÉ CHICKEN SOUP 12
Celery – carrots – parsley

GREENS

MIDTOWN SALAD 14 
Mixed greens – tomatoes – carrots – croutons

BLUE CHEESE LETTUCE WEDGES 15
Iceberg – cherry tomatoes – crispy bacon – Danish blue dressing

CAESAR SALAD 16
Romain salad – Grana Padano – croutons – Breydel bacon – Caesar dressing
Add grilled chicken +4
Add grilled shrimps +7

MAIN COURSES

PAN-ROASTED SALMON 28
Steamed broccoli – grain mustard sauce

BAKED COD FILLET 30
Mashed potatoes – baby spinach – young carrots – caper herb sauce

BROILED LOBSTER TAIL 36
Served with butter & lemon

ROASTED CHICKEN BREAST 24
Roquette – heirloom tomato vinaigrette – Olive tapenade

CAULIFLOWER STEAK 25 
Couscous – sundried tomato – dried fruits

CHARCOAL GRILLED MEAT ON 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

CÔTE À L'OS: 1P- 60 , 2P- 110
1p 500 gram | 17.6 oz 2p 1000 gram | 42.3 oz

HALF FREE-RANGE CHICKEN 28
Mechelse Koekoek | The Malines chicken

PLUMA IBERICO PORK 40
300 gram | 10.5 oz

GRILL TASTING FOR 2P 70



Choose your sauce +2

- Mushroom sauce
- Bearnaise 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

- Roasted root vegetables 5
- Grilled asparagus 8
- Roasted mushrooms 8

- Jacked potato with sour cream 5
- Mashed potatoes 5
- Lettuce and herb salad 5

FRIES

- Belgian fries 5
- Parmesan fries 5
- Sweet potato fries 5

DESSERT

HINKELSPERL CHEESE BOARD 19

CRÈME BRULÉE 12

BROWNIE 14

Cookie ice cream | Salted caramel sauce

SORBET 12

Passion fruit | Lemon | Green apple

DAME BLANCHE 12

Vanilla ice | Chocolate sauce | crème chantilly

CHOCOLATE DELIGHT 14

Red fruit | Red velvet cake | Salted caramel sauce

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Restaurant Operating Hours

Monday to Sunday
Open from 6 PM to 10 PM

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

