

CLASSIC MENU

STARTERS

HAND CUT STEAK TARTAR

Confit egg yolk | sourdough crisp

or

BUFFALO BURRATA

Heirloom tomatoes | basil | extra virgin olive oil

Served with freshly baked farmhouse bread

MAINS

US BLACK ANGUS BEEF TENDERLOIN

Red wine jus

or

GRILLED NORWEGIAN SALMON STEAK

Black ink aioli

or

GRILLED CAULIFLOWER STEAK

Sage | capers | coriander | lemon

All served with skin on fries & seasonal vegetables

DESSERTS

NEW YORK CHEESECAKE

Berry compote

or

CHOCOLATE BROWNIE

Chocolate sauce | hazelnuts

*€69 per person
including water, coffee & tea
10 - 34 guests*



fb.com/midtowngrillams



[@midtowngrillams](https://www.instagram.com/midtowngrillams)



Midtown Grill Amsterdam

Should you have any allergies or dietary restrictions, please ask a member of our team for assistance. All prices are in Euro and including applicable VAT and taxes.

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

GROUP MENUS

EXTRAS AVAILABLE

LIVE COOKING STATION PER HOUR

Hand cut US steak tartar with classic condiments	€12 per person
US Black Angus striploin, red wine jus	€14 per person
Oyster with mignonette and lemon	€12 per person
Pata Negra, herb crostini	€14 per person
Negroni station	€12 per person

ALCOHOL PACKAGES

Classic open bar
Includes beer, soft drinks and house wine
€16.00 per hour / per person

Deluxe open bar
Includes international spirits, beer, soft drinks and house wine
€22.00 per hour / per person

Wine menu available upon request

Groups of more than 15 people need to guarantee booking with prepayment

The options of these menus need to be preordered 48 hours in advance

Private dining minimum spend €1500



fb.com/midtowngrillams



[@midtowngrillams](https://www.instagram.com/midtowngrillams)



Midtown Grill Amsterdam

Should you have any allergies or dietary restrictions, please ask a member of our team for assistance. All prices are in Euro and including applicable VAT and taxes.

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