

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*



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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

WALKING DINNER

Glass of sparkling upon arrival

OYSTERS FROM ZEELAND

Mignotte | lemon

DRY AGED BEEF CARPACCIO

Truffle aioli | rocket | pine nuts | Parmesan cheese

HAND CUT STEAK TARTAR

Confit egg yolk | sourdough crisp

BUFFALO BURRATA

Heirloom tomatoes | basil | extra virgin olive oil

LOBSTER BISQUE

Lobster tortellini

NEW YORK STRIP STEAK

Chimichurri

TIRAMISU CLASSIC

€79 per person

10 - 45 guests



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

MIDTOWN GRILL FAVORITES

AMUSE

FRESH OYSTER WITH CAVIAR

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 DRY AGED RIBEYE & GARLIC PRAWN

Béarnaise sauce

or

GRILLED NORWEGIAN SALMON STEAK & GARLIC PRAWN

Black ink aioli

or

GRILLED CAULIFLOWER STEAK

Sage | capers | coriander | lemon

All served with truffle fries & green asparagus

DESSERTS

NEW YORK CHEESECAKE

or

CHOCOLATE BROWNIE

€89 per person

including water, coffee & tea

10 - 34 guests



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MIDTOWN GRILL

FAMILY STYLE

STARTERS

HAND CUT STEAK TARTAR

Confit egg yolk | sourdough crisp

BUFFALO BURRATA

Heirloom tomatoes | basil | extra virgin olive oil

JUMBO LUMP CRAB CAKE

Charred corn salsa | avocado purée

CAESAR SALAD

Baby gem | anchovies | croutons | Parmesan

Served with freshly baked farmhouse bread

MAINS

US BLACK ANGUS RIBEYE

DUTCH BEEF TENDERLOIN

GARLIC PRAWN

All mains come with red wine sauce and béarnaise sauce
Served with roast potatoes, mac & cheese, seasonal vegetables

DESSERT

NEW YORK CHEESECAKE

Berry compote

*€99 per person
including water, coffee & tea
10 - 34 guests*



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

ULTIMATE EXPERIENCE

ANTI-PASTI BUFFET

FRESH OYSTERS

SHRIMP CEVICHE

DRY AGED BEEF CARPACCIO

PARMA HAM & MELON

BUFFALO BURRATA

HAND CUT STEAK TARTAR

SALMON & AVOCADO TARTAR

ROCKET AND PARMESAN CHEESE

FARMHOUSE BREAD

MAINS

US BLACK ANGUS BEEF TENDERLOIN

LOBSTER TAIL

Truffled mashed potatoes

Green beans

Béarnaise sauce

DESSERT

NEW YORK CHEESECAKE

Berry compote and vanilla ice cream

€109 per person
including water, coffee & tea
10 - 34 guests



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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

There is choice out of 5 group menus

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



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