

MIDTOWN GRILL

g	Gluten	c	Celery
e	Eggs	lu	Lupin
f	Fish	cr	Crustacean
l	Lactose	mo	Mollusc
s	Soy	su	Sulphite
n	Nuts	pi	Pinenuts
p	Peanuts	v	Vegetarian
se	Sesame	vg	Vegan
cm	Cow Milk	a	Alcohol
m	Mustard	*	optional without

STARTERS

(e, l, s, cm, m, c, su, pi, halal)	DRY-AGED BEEF CARPACCIO Truffle mayonnaise rocket pine nuts Parmesan	24	(f, l, c, mo)	PAN-SEARED CALAMARI Vierge sauce	22
(g, e, f, m, c, halal)	SMOKED HAND CUT STEAK TARTAR Bone marrow confit egg yolk paprika yucca chips	25	(f, mo)	DUTCH OOSTERSHELDE OYSTERS Classic mignonette 4 pieces	16
(f, s, c, cr, mo)	GRILLED SCALLOPS Lardo smoked celeriac purée fennel lemon herb gremolata	23	(g, s, se)	Ponzu-passion fruit dressing trout roe 4 pieces Additional oyster +4 per piece	16
			(g, *l, *cm, v)	SOURDOUGH Artisan butter	5

SALADS & MORE

(g, e, f, l, cm, m, c, su)	CLASSIC CAESAR SALAD Baby gem Parmesan croutons anchovies Add: grilled chicken +6 Add: grilled prawns +7	15	(l, se, cm, su, v)	GRILLED PEACH & BURRATA SALAD Sesame seeds chili mint elderflower dressing	23
(l, cm, su)	ROASTED PEPPERS AND TOMATO SOUP Feta cheese	15	(l, n, cm, v)	ROASTED BEETROOT & CARROT SALAD Toasted pecans Stilton crème fraîche honey mustard dressing	18

MIDTOWN GRILL BUTCHER

(halal)	FLANK STEAK USDA Creekstone, corn fed 200gr	36	STONE AXE WAGYU RIBEYE Australian, BMS 9+, grain fed 300gr	165	(halal)	PORTERHOUSE USDA Creekstone, corn fed 700gr serves two	125
(halal)	NEW YORK STRIPLOIN USDA Creekstone, corn fed 250gr	45	PICANHA STEAK Uruguay, Black Angus, grain fed 400gr	42	(halal)	DRY-AGED TOMAHAWK Dutch, grass fed 800gr serves two	115
(halal)	DRY-AGED RIBEYE USDA Creekstone, corn fed 300gr Winner World Best Steak Challenge	56	(halal)	BEEF TENDERLOIN Dutch, grass fed Lady steak, 200gr Daddy steak, 300gr Chateaubriand, 600gr serves two	35 50 95	RUBIA GALLEGA CÔTE DE BOEUF Spanish, grass fed 1000gr serves two	135

All steaks are served with a sauce of choice: green peppercorn, béarnaise, red wine or chimichurri. Additional sauce: +3.5

ALTERNATIVES

(l, cm, c, su)	GRILLED CHICKEN BREAST Truffle mashed potato jus corn fed	29	(l, cm, su)	ASPARAGUS RISOTTO Lime Parmesan	25
(f, l, n, cm, mo)	GRILLED OCTOPUS Romesco baby potatoes Kalamata olives	32	(g, e, f, l, s, cm, m, c)	SEARED COD Sweetcorn humita lemon beurre blanc	35
(halal, a)	SHORT RIB SOUS-VIDE Cooked 14hrs USDA Creekstone grain fed 350 gr	59	(s, c, vg)	PORTOBELLO STEAK Caramelized celeriac purée crispy potato Vierge sauce	25

ADD SURF OR TURF

TWO BLACK TIGER PRAWNS (l, cm, cr)	20	CANADIAN LOBSTER TAIL (l, cm, cr)	29	ROASTED BONE MARROW (g, f, l, c, m)	12
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SIDE DISHES

each portion 7.5

Artisan fries (v)	Mashed potatoes (l, cm, v)	Pan-seared asparagus +2.5 (l, cm)
Parmesan & truffle fries +1.5 (*l, *cm, v)	Mac & cheese +1.5 (g, e, l, cm, v)	Seasonal vegetables (l, cm, v)
Sweet potato fries (g, v)	Green salad (su, v)	Creamy spinach (g, l, cm, v)

We source sustainable and responsibly produced ingredients wherever possible, with a focus on seasonal, local and certified products. While our kitchen takes great care in preparing meals, please note that all items may contain traces of allergens. For guests with severe allergies or specific dietary needs, we kindly ask you to inform our staff so we can accommodate you safely. All prices are in euros and include VAT. Midtown Grill, Amsterdam Marriott Hotel, Stadhouderskade 12, 1054 ES Amsterdam, +31 (0)20 607 5555, info@midtowngrill.nl

