MEAT THE BUTCHER
MIDTOWN GRILL

STARTERS

DRY-AGED BEEF CARPACCIO 24
Truffle mayonnaise | rocket | pine nuts
Parmesan

SMOKED HAND CUT STEAK TARTAR 25
Bone marrow | confit egg yolk
paprika | yucca chips

GRILLED SCALLOPS 23
Lardo | smoked celeriac purée | fennel
lemon herb gremolata

PAN-SEARED CALAMARI 22
Vierge sauce

DUTCH OOSTERSCHELDE OYSTERS
Classic mignonette *4 pieces* 16
Ponzu–passion fruit dressing | trout roe *4 pieces* 16
Additional oyster +4 per piece

SOURDOUGH 5
Artisan butter

SALADS & MORE

CLASSIC CAESAR SALAD 15
Baby gem | Parmesan | croutons | anchovies
Add: grilled chicken +6
Add: grilled prawns +7

ROASTED PEPPERS AND TOMATO SOUP 15
Feta foam

GRILLED PEACH & BURRATA SALAD 23
Sesame seeds | chili | mint
elderflower dressing

ROASTED BEETROOT & CARROT SALAD 18
Toasted pecans | Stilton crème fraîche
honey mustard dressing

THE BUTCHER'S CLASSICS

NEW YORK STRIPLOIN 45
USDA Creekstone, corn fed
250gr

RIBEYE 56
USDA Creekstone, corn fed
300gr
Winner World Best Steak Challenge

STONE AXE WAGYU RIBEYE 165
Australian, BMS 9+, grain fed
300gr

PICANHA STEAK 42
Uruguay, Black Angus, grain fed
400gr

OUR BUTCHER'S SPECIAL CHOICE FOR TODAY

For this edition of Meat The Butcher, we celebrate the rich flavors of Spanish beef.
Together with our trusted butcher, we've selected six cuts of Spanish Angus,
grass-fed and grain-finished, each with its own character and flavor.

TENDERLOIN
250gr
49

DRY-AGED RIBEYE
300gr
65

FLAT IRON STEAK
200gr
35

T-BONE
800gr
serves two
120

RUBIA GALLEGA CÔTE DE BOEUF
1000gr
serves two
135

COWBOY STEAK
800gr
serves two
125

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

ADD SURF OR TURF

TWO BLACK TIGER PRAWNS 20

CANADIAN LOBSTER TAIL 29

ROASTED BONE MARROW 12

SIDE DISHES

each portion **7.5**

Artisan fries
Parmesan & truffle fries +1.5
Sweet potato fries

Mashed potatoes
Mac & cheese +1.5
Green salad

Pan-seared asparagus +2.5
Market vegetables
Creamy spinach

Our team is happy to accommodate any dietary requirements—please inform our staff accordingly . All prices are in euro and include VAT.
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