

MEAT THE BUTCHER

MIDTOWN GRILL

STARTERS

DRY-AGED BEEF CARPACCIO Truffle mayonnaise rocket pine nuts Parmesan	24	PAN-SEARED CALAMARI Vierge sauce	22
SMOKED HAND CUT STEAK TARTAR Bone marrow confit egg yolk paprika yucca chips	25	DUTCH OOSTERSCHELDE OYSTERS Classic mignonette <i>4 pieces</i> Ponzu–passion fruit dressing trout roe <i>4 pieces</i> <i>Additional oyster +4 per piece</i>	16 16
GRILLED SCALLOPS Lardo smoked celeriac purée fennel lemon herb gremolata	23	SOURDOUGH Artisan butter	5

SALADS & MORE

CLASSIC CAESAR SALAD Baby gem Parmesan croutons anchovies Add: grilled chicken +6 Add: grilled prawns +7	15	GRILLED PEACH & BURRATA SALAD Sesame seeds chili mint elderflower dressing	23
ROASTED PEPPERS AND TOMATO SOUP Feta cheese	15	ROASTED BEETROOT & CARROT SALAD Toasted pecans Stilton crème fraîche honey mustard dressing	18

THE BUTCHER'S CLASSICS

FLANK STEAK USDA Creekstone, corn fed 200gr	36	BEEF TENDERLOIN Dutch, grass fed Lady steak, 200gr Daddy steak, 300gr Chateaubriand, 600gr <i>serves two</i>	35 50 95	STONE AXE WAGYU RIBEYE Australian, BMS 9+, grain fed 300gr	165
DRY-AGED RIBEYE USDA Creekstone, corn fed 300gr <i>Winner World Best Steak Challenge</i>	56	PORTERHOUSE USDA Creekstone, corn fed 700gr <i>serves two</i>	125	PICANHA STEAK Uruguay, Black Angus, grain fed 400gr	42

OUR BUTCHER'S SPECIAL CHOICE FOR TODAY

For this edition of Meat The Butcher, we celebrate Dutch beef. Together with our trusted butcher, Nice to Meat, we've selected six grass-fed cuts from Dutch farmers, each with its own character and flavor.

BAVETTE
200gr
36

ENTRECÔTE
250gr
45

MRIJ FLAT IRON
250gr
45

DRY-AGED CÔTE DE BOEUF
800gr
98

DRY-AGED NY SHELL STEAK
500gr
55

DRY-AGED TOMAHAWK
800gr
115

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
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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

