

SHARERS

**MELTED GOAT CHEESE 12** 

Honey – thyme – brioche

**SPINACH AND ARTICHOKE DIP 10** 

Sour cream – shaved parmesan – toasted sourdough

**SPICY CHICKEN WINGS 12**

Chipotle – crispy onions – krupuk

SALADS

**MIDTOWN SALAD 14**

Mixed greens – tomatoes – shaved carrots – croutons – crispy bacon

**BLUE CHEESE LETTUCE WEDGES 15**

Iceberg – cherry tomatoes – crispy bacon – Danish blue dressing

**CAESAR SALAD 16**

Little gem – Grana Padano – croutons – boiled egg – Caesar dressing

ENTREES

**OYSTERS SHUCKED 1/2 DOZEN 32**

Red wine shallot vinaigrette – cocktail sauce – lemon

**OYSTERS ROCKEFELLER 3PCS 19**

Spinach – Hollandaise – grilled lemon

**BAKED JUMBO BLACK TIGER SHRIMPS 24**

Garlic butter – bread crumb – sweet and sour celeriac salad

**BEEF CARPACCIO 18**

Oyster mushrooms – Grana Padano – arugula – pine nuts – truffle vinaigrette

**BETROOT MARINATED SALMON 19**

Vodka – frisee lettuce – sour cream – garden cress – pickled shallots

**ONION SOUP 14**

Orval cheese crouton

**LOCAL CREAMY CHICKEN SOUP 12**

Celery – carrots – spring onion – potato – parsley

MAINS

**PAN-ROASTED SALMON 28**

Steamed broccoli – caper herb sauce

**BAKED COD FILLET 30**

Mashed potatoes – baby spinach – young carrots – grain mustard sauce

**BROILED LOBSTER TAIL 36**

Served with drawn butter & lemon

**ROASTED CHICKEN BREAST 24**

Arugula – heirloom tomato vinaigrette – Olive tapenade

**CAULIFLOWER STEAK 25**

Couscous – sundried tomato – dried fruits – broccoli – hazelnut butter

**GRILL TASTING FOR 2P 70**

NY strip – Filet Mignon – Jumbo Shrimp – Chicken breast

CHARCOAL GRILL FROM  
THE JOSPER



**DIERENDONCK**

**FILET MIGNON 49**

220 gram | 7.7 oz

**SKIRT STEAK 40**

300 gram | 10.5 oz

**HOLSTEIN RIB-EYE 48**

300 gram | 10.5 oz

**NEW YORK STRIP STEAK 58**

350 gram | 12.3 oz

**OEDSLACH PORTERHOUSE STEAK 70**

500 gram | 17.6 oz

**CÔTE À L'OS 1P 60 | 2P 130**

1p 500 gram | 17.6 oz 2p 1200 gram | 42.3 oz

**HALF FREE-RANGE CHICKEN 28**

Mechelse Koekoek | The Malines chicken

**MENAPII PORK CUTLET 32 \*OLD FLEMISH PIG**

350 gram | 12.3 oz

Blue : Cool to warm red center  
Saignant / Medium rare : warm red center, (Preferred steak texture)  
À Point / Medium : Hot pink center, slightly firmer texture  
Bien Cuit / Well Done : Very firm and much drier

Choose your sauce +2

Mushroom sauce

Hollandaise sauce

Pepper sauce

Chimichurri

Garlic butter

**ALL OUR MEAT COMES FRESH FROM THE RENOWNED  
BUTCHER DIERENDONCK—TASTE THE DIFFERENCE.**

SIDE DISH +5

Roasted root vegetables

Green beans +3

Grilled asparagus +3

Roasted seasonal mushrooms +3

Baked potato

Mashed potato

Lettuce and herb salad

FRIES +5

Belgian fries

Parmesan fries

Sweet potato fries

Truffle fries

Cajun - spiced fries