



# Midtown Grill Ghent

## Menu



**The Ghent Marriott**  
**Korenlei 10**  
**9000 Ghent**  
**Belgium**

**+32 92-339393**



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## APPETIZER TO SHARE

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### MELTED GOAT CHEESE 12

*Honey – thyme – baguette*

### SPICY CHICKEN WINGS 12

*Chipotle – crispy onions*

### BREAD & BUTTER BOARD 5

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## STARTERS

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### OYSTERS SHUCKED 1/2 DOZEN 32

*Shallot vinaigrette*

### GRATINATED OYSTERS ROCKEFELLER 3PCS 19

*Spinach – Champagne sauce*

### JUMBO BLACK TIGER SHRIMPS 24

*Garlic butter – bread crumb – salad*

### BEEF CARPACCIO 19

*Grana Padano – roquette – pine nuts*

### MARINATED SALMON 19

*Frisee lettuce – pickled shallots – sour cream*

### ONION SOUP 14

*Orval cheese*

### VELOUTÉ CHICKEN SOUP 12

*Celery – carrots – parsley*

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## GREENS

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### MIDTOWN SALAD 14

*Mixed greens – tomatoes – carrots – croutons*

### BLUE CHEESE LETTUCE WEDGES 15

*Iceberg – cherry tomatoes – crispy bacon – Danish blue dressing*

### CAESAR SALAD 16

*Romaine lettuce – Grana Padano – croutons – Breydel bacon – Caesar dressing*

*Add grilled chicken filet +4*

*Add grilled shrimps +7*



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## MAIN COURSES

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### PAN-ROASTED SALMON 28

*Steamed broccoli – grain mustard sauce*

### BAKED COD FILLET 30

*Mashed potatoes – baby spinach – young carrots – caper herb sauce*

### BROILED LOBSTER TAIL 36

*Served with butter & lemon*

### ROASTED CHICKEN BREAST 24

*Roquette– heirloom tomato vinaigrette – Olive tapenade*

### CAULIFLOWER STEAK 25

*Couscous – sundried tomato – dried fruits*

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## CHARCOAL GRILLED MEAT ON THE JOSPER

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### FILET MIGNON 49

*220 gram | 7.7 oz*

### SKIRT STEAK 40

*300 gram | 10.5 oz*

### RIB-EYE 48

*300 gram | 10.5 oz*

### NY STRIP 58

*350 gram | 12.3 oz*

### CÔTE À L'OS: 1P- 60 , 2P- 110

*1p 500 gram | 17.6 oz 2p 1000 gram | 35.2 oz*

### HALF FREE-RANGE CHICKEN 28

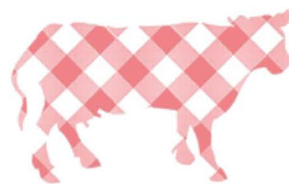
*Mechelse Koekoek | The Malines chicken*

### PLUMA IBERICO PORK 40

*300 gram | 10.5 oz*

### GRILL TASTING FOR 2P 70

*600 gram | 21 oz of meat well selected by our Chefs*



**DIERENDONCK**

#### *Choose your sauce +2*

*Mushroom sauce*

*Bearnaise sauce*

*Pepper sauce*

*Chimichurri*

*Garlic butter*

*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*

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## SIDE DISH

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*Roasted root vegetables 5*

*Grilled asparagus 8*

*Roasted mushrooms 8*

*Jacked potato with sour cream 5*

*Mashed potatoes 5*

*Lettuce and herb salad 5*

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## FRIES

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*Belgian fries 5*

*Parmesan fries 5*

*Sweet potato fries 5*

All prices are in euro and incl. VAT| We are happy to take your dietary requirements and/or allergens into account.

Please contact a member of our team. Please note that the composition of the products can change.

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## DESSERT

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**CHEESE BOARD SELECTED BY 'HINKELSPER' 19**

**CRÈME BRULÉE 12**

**BROWNIE 14**

*Cookie ice cream / Salted caramel*

**SORBET 12**

*Passion fruit / Lemon / Green apple / mango*

**DAME BLANCHE 12**

*Vanilla Madagascar / Chocolate sauce / Crème Chantilly*