



Midtown NEWS

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Midtown Grill – The American show grill at Potsdamer Platz

“Best steaks in town” - tender giant steaks, fresh seafood and fish, refined salads and dressings, crazy cocktails / “fun, good wines, good food” / open show kitchen

Berlin, 2005 (JH). The Restaurant Midtown Grill at Potsdamer Platz offers a special catering experience – and Berlin has yet another culinary attraction to boast since January 2004: The Midtown Grill celebrates the authentic and typically American version of the grill restaurant – the open show kitchen with a large lava stone grill.

“The top address in the city for the finest steaks, cutlets, seafood and fish” – that is the ambitious culinary slogan of the Midtown Grill. The American-style cuisine has an international hint – when it comes to appetizers, for example, chef Dominique Smart sets store not only by timeless classics such as “Caesar Salad” (Romaine lettuce with parmesan and a crouton) but also new combinations à la “Foie Gras” (half coconut with duck liver, salad from pineapple, sheep head mushrooms and vanilla on a tropical rum sauce). The starter prices are between 3.50 and 13.50 euros.

The down-to-earth, refined main courses also have an international touch. Accordingly, the chef’s creations are called “Little Italy” (lobster linguini panned in olive oil, garlic, scallions, fresh herbs and white wine), “Sioux City” (veal chop marinated in maple syrup, served on a cassoulette of white beans, basil, Parma ham and a pomegranate vinaigrette), “Omaha” (on lava stone grilled pork cheeks served with grilled vegetables and yoghurt sauce), “Greenwich Village” (Veal Liver with fried Onion Rings and Apple Mashed Potato) or “Santa Monica” (swordfish skewer with a lemongrass-curry crust on mango puree, red Ginger-Soya Vinaigrette and dried banana chips).



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The price: Between 14.50 and 18.50 euros. Not to forget: all the variety of special steaks: Filet Mignon, Rib Eye Steak, Rump Steak, New York Strip, Veal Chop, Pork Chop, Free Range Chicken, Lamb Rack, Tuna Steak, Salmon Steak, Swordfish Steak or a Maine Lobster (500g). The food is grilled to a tee: Guests order their steak and have it prepared in five different categories, from rare, medium to well-done.

The communicative Midtown Grill team ensure extremely open, personal and pleasant service. A noble American ambience characterises the generous and open-spaced room, with an entrance and window front facing Ebertstraße, vis-à-vis the embassies and country missions. On the other side, the restaurant opens into the lobby of the five-star Berlin Marriott Hotel at the Inge-Beisheim-Platz square.

Wooden flooring and panelling in cherry blend with seating covered in bottle-green leather. Anyone entering the 100-seat restaurant can first enjoy an aperitif in the front area, the atmospheric Midtown Lounge, choose the table they wish at leisure and pick what they want to eat from looking at the grill. Only the Midtown Grill can boast such inventive cocktails as the “Potsdamer Platz Bloody Mary”: A drink and appetizer in one – with vodka, tomato juice, hot spices and a grilled jumbo shrimp.

There is a separate room at the rear for private parties and the terrace is open in the summer.

Opening times: Daily from 7 – 11 a.m. and 12 – 15 p.m. and 5 – 11 p.m.

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