

DINNER

DINNER MENU MONROE: 49 PP.

Our comfy three course dinner menu with a choice of two starters and two mains plus dessert.

We're always happy to suggest a suitable beverage arrangement.

STARTER

Pastrami Tartelette

Crispy phyllo dough filled with top charcuterie from the luxury selection of Luc De Laet. Beautiful smoked dried Holstein beef "pastrami," mustard greens, sweet and sour cucumber, pickled mustard seeds in soy sauce and Tierenteyn mustard may.

or

Salmon brioche

Crispy baked brioche bread, lightly smoked salmon, Ghent pickles mayo, and a herb salad.

MAIN COURSE

Antwerp fish waterzooi

A typical Belgian dish made of fresh North Sea fish and salmon with a leek and carrot julienne and a delicate bisque.

Served with fried Ratte du Touquet potatoes

or

Black-legged Chicken Tagliata

Tender cooked black-legged chicken supreme, rocket lettuce, Giusti balsamic vinegar, Pecorino cheese, compote of cherry tomatoes, Arbequina virgin olive oil, crispy chicken skin.

DESSERT

Apple

Delicious homemade and warm-served tarte tatin with crème anglaise.

DINNER MENU CLASSIC: 54,50 PP.

Three course Monroe "goes classic" dinner menu with a choice of two starters and two mains plus dessert.

We're always happy to suggest a suitable beverage arrangement.

STARTER

Steak tartare "Monroe"

Hand-cut steak tartare from the Belgian Red cattle, served with a crispy brioche.

Made with brown butter, sumac, tarragon mayo and topped with garden cress.

or

Comté cheese croquette

Our home-made cheese croquette deluxe, parsley, cress, lemon

or

Shrimp croquettes

Two of our artisanal shrimp croquettes with North Sea gray shrimp. Served with parsley, garden cress, and lemon.

MAIN COURSE

Bavette

A beautiful Irish beef bavette grilled on the Bastard BBQ.

Served with fresh fries baked in beef tallow, homemade mayonnaise, a crisp green salad and pepper sauce

or

Catch of the day

We respond to market availability and focus on selecting the right fish in the right season. We would be happy to inform you about this at the time of booking.

DESSERT

Dame Blanche

Homemade vanilla ice cream with Madagascar vanilla, classic tuile, Callebaut chocolate sauce and whipped cream.

If you prefer a cheese platter over a dessert there will be a 5.00 surcharge.

EXTRA DESSERT

Cheese platter + 16.00 pp.

A unique selection of 4 cheeses by Cheese masters Van Tricht.

Served with brioche and a seasonal compote

DINNER MENU "DELUXE DE MONROE": 69,00 PP.

APERO AMUSE

Mini Comté cheese croquette

Our deluxe homemade cheese croquette, with top notch Comté cheese.

STARTER

Steak tartare "Monroe deluxe"

Hand-cut steak tartare of West Flemish Red beef, prepared with beurre noisette and sumac, served on crispy brioche with mustard greens. Finished with our Tresor Caviar from Imperial Heritage.

or

Salmon Tostada

Sustainable Atlantic salmon tartare made with salsa macha and a sour cream-coriander dressing. Finished with pearls of kalamansi and served on a toasted crispy corn tortilla.

MAIN COURSE

Double entrecôte Simmenthal

Lovely Austrian Simmenthal entrecôte, grilled on our Bastard BBQ and served with freshly suet-baked fries, homemade mayonnaise and a crisp green salad. Choose two: bearnaise sauce, pepper cream or maître d'hôtel butter.

or

Catch of the day

We respond to market availability and focus on selecting the right fish in the right season. We would be happy to inform you about this at the time of booking.

DESSERT

Dame Blanche X Boules de Monroe

Double pleasure!

Dame Blanche of homemade vanilla ice cream with Madagascar vanilla, classic tuile, Callebaut chocolate sauce and fresh whipped cream with a mini Berlinerbol "Monroe".

Delicious "one bite" ode to this classic delicacy with a quirky Monroe twist.

DINNER MENU SHARING: 89 PP.

Sharing is caring! This arrangement is for sharing with friends only... If desired it is possible to upgrade this arrangement with a great selection of oysters or an extra cheese platter.

We're always happy to suggest a suitable beverage arrangement.

SHARING TAPAS, THE STARTER TO ACCOMPANY YOUR APERITIF

Monroe's charcuterie selection

A plate filled with surprising and well-known delicacies from all over the world

Falafel and dip

Homemade Mediterranean falafel, hummus, yogurt-curry dressing.

Mini Comté cheese croquette

Our homemade cheese croquette.

STARTERS TO SHARE

Steak tartare "Monroe Deluxe"

Hand-cut steak tartare made from West-Flemish red beef, seasoned with brown butter and sumac, served on a crispy brioche with mustard greens. Finished with our Tresor Caviar from Imperial Heritage.

Californian Ceviche

Fresh, raw marinated sea bass in a delicious leche de tigre of passion fruit, pomegranate, avocado cream, crispy chickpeas.

Tuna Saku tataki

Shortly seared tuna with spicy sesame furikake, iced cold dashi and lemongrass dressing, sweet-and-sour radish salad, cucumber and kohlrabi.

MAIN COURSE TO SHARE

Côte à l'os

Tender Irish côte à l'os, grilled on the Bastard BBQ and served with freshly suet-baked fries, homemade mayonnaise and a crisp green salad.

Choose two: bearnaise sauce, pepper cream or maître d'hôtel butter.

DESSERT TO SHARE

Dame Blanche

Homemade vanilla ice cream with Madagascar vanilla, classic tuile, Callebaut chocolate sauce and whipped cream

Cheesecake

Basque cheesecake, baked creamy according to the Chef's secret recipe, served with a homemade seasonal compote.

EXTRA DESSERT

Cheese platter + 16.00 pp.

A unique selection of 4 cheeses by Cheese masters Van Tricht, served with brioche and rhubarb compote .

MENU DE LA TERRE: 50,00 PP.

A tribute to the land: an all-vegetarian menu! We suggest a pairing drinks formula.

STARTER

Comté cheese croquette

Our deluxe homemade cheese croquette, with top notch Comté cheese.

MAIN COURSE

Pasta Agnolotti Carciofo

Stuffed pasta pillows with artichoke. Sauce vierge with tomato salsa, cherry tomatoes, parsley, olive tapenade, mojo verde, artichoke heart, salted lemon.

DESSERT

Cheesecake

Creamy baked Basque cheesecake according to our chef's secret recipe, served with a homemade seasonal compote.

EXTRA DESSERT

Cheese platter + 16.00 pp.

A unique selection of 4 cheeses by Cheese masters Van Tricht, served with brioche and rhubarb compote .

CARTE BLANCHE

FOR OUR MAÎTRE & THE CHEF

In agreement with maître Nicolas and chef Vadim you will get a fully personalized menu for a fixed fee of 200 euros per person.

All courses are included in this formula: apero, amuses and a five-course dinner with wine pairing.

A personalized menu will also be designed for you by our colleagues in the graphic design department of Monkeys at Midnight.