

# DRINKS

Down here you will find a selection from our beverage formulas. For more information and options, please send an email to [groepen@bistromonroe.be](mailto:groepen@bistromonroe.be)

## “BISTRO” FORMULE: 30,00 PP

### Mont Marçal Brut

Start your meal with a glass of bubbles

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### ½ bottle of of white, red or rosé wine

from the Rare Vineyards in the French Languedoc

Upgrade your wines to a suggested wine

from our chef: + € 2.50 pp.

### or 3 beers

or 3 soft drinks of choice

### Chaudfontaine

still and sparkling water on the table

- - -

### Vergnano coffee or Satemwa tea

at the end of the meal

### UPGRADE MY MENU

### Espresso Martini

extra charge of € 12,00 PP

Grey Goose vodka, Tia Maria, Caffè Vergnano

espresso. “Something that wakes me up and

then fucks me up!” Tasty after-dinner cocktail

as an alternative to coffee.

## “BAR” FORMULE: 35,00 PP

Welcome cocktail:

### Paloma Clásica

Patrón Silver tequila, grapefruit, lime,

agave syrup.

### Chique Madame

Grey Goose vodka, passion fruit, vanilla,

Mont Marçal Cava

### Golden Negroni

Patrón Silver tequila, Suze, Martini Floreale,

grapefruit

### Modern Aviation

Barsol Pisco, St. Germain Elderflower liqueur,

lime, lavender, rose water

### Rusty Rabbit

Dewar’s 12 Year Old Blended Scotch, Drambuie,

aromatic cocktail bitters, Fever-Tree Ginger Ale

### Naked Collins (Non alcoholic)

Fever-Tree Tonic water, lime zest, juniper berries,

rosemary, thyme.

### Homemade Lemonade or Homemade Ice Tea

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### ½ bottle of white, red or rosé wine

from the Rare Vineyards in the French Languedoc

Upgrade your wines to a suggested wine

from our chef: + € 2.50 pp.

### or 3 beers

or 3 soft drinks of choice

### Chaudfontaine

still and sparkling water on the table

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### Vergnano coffee or Satemwa tea

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### UPGRADE MY MENU

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extra charge of € 12,00 PP

Grey Goose vodka, Tia Maria, Caffè Vergnano

espresso. “Something that wakes me up and

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as an alternative to coffee.

## “LE DIABLE ET SES AMIS”

## FORMULE: 30,00 PP

At Monroe, Duvel is the king of the world!

But above all, we love beautiful beers in large bottles, Those bottles will ensure you can truly enjoy these top beers together with friends and family. With a little help from Duvel’s beer sommelier, we chose a wonderful beer selection.

If desired we can always provide a fully customized arrangement to match your menu

### A glass of Duvel or Liefmans Fruitesse On The

Rocks as a welcome drink

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### Liefmans Goudenband 8° - 75cl

### Chaudfontaine

still and sparkling water on the table

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### Liefmans Kriek Brut

or Liefmans Goudenband

depending on your choice of dessert

or

### Vergnano coffee or Satemwa tea

## “MAÎTRE DE MONROE”

## FORMULE: 41,00 PP

Bistro Monroe lies on the border of Oud-Zuid

and the newly built area Nieuw-Zuid.

This balance between old and new can also be found on our wine list. You will find a selection of beautiful, elegant wines from the Old World, next to wines with a bold and more modern international touch from countries you perhaps wouldn’t expect.

### A glass of Champagne Nicolas Feuillatte Blanc

de Blancs Millésime 2018 as a welcome drink

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### Our sommelier will select a wine to

accompany each course. Your menu will

therefore have beautiful matching wines, like a

love story written together.

### Chaudfontaine

still and sparkling water on the table

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### Vergnano coffee or Satemwa tea

at the end of the meal

### UPGRADE MY MENU

### Espresso Martini

extra charge of € 12,00 PP

Grey Goose vodka, Tia Maria, Caffè Vergnano

espresso. “Something that wakes me up and

then fucks me up!” Tasty after-dinner cocktail

as an alternative to coffee.

## “SOMMELIER” FORMULE: 49,00 PP

Head bartender Yuni Herremans will create a special aperitif to your liking or, if preferred, you can also choose a glass of our house champagne Nicolas Feuillatte Blanc de Blancs Millésime 2018.

Our sommelier will take you ‘en route’ as we go the extra mile to select the best wines to accompany your menu. This is the ultimate upgrade! We will browse our wine list together to find a bold or more classic combination, just as you like it. Our sommelier will serve a fantastic nec plus ultra wine with each course.

Let’s go all the way !

### Chaudfontaine

still and sparkling water on the table

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### Vergnano coffee or Satemwa tea

at the end of the meal, served with a unique Ratafia de

Champagne Rubis 18% Distillerie Jean Goyard

This cuvée is rich, soft and owes its palate to the

alliance of grape juice and Eaux-de-vie aged in

oak barrels. It has got a bright amber colour with

a nose full of sweet and spicy notes. You will also

find, hints of candied fruit and quince jelly.

### UPGRADE MY MENU

### Espresso Martini as an alternative to

Ratafia de Champagne Rubis 18% Distillerie

Jean Goyard – extra charge of € 3,00 PP

Grey Goose vodka, Tia Maria, Caffè Vergnano

espresso. “Something that wakes me up and

then fucks me up!”

Choose for an apero composed by our bartender

Yuni Herremans or our house champagne

Nicolas Feuillatte Blanc de Blancs Millésime 2018.