

# LUNCH

Below you will find some of our set lunch menus. In addition to these lunch menus, our dinner menus can also be served during lunch time.

If desired we can always provide vegetarian or vegan options or a fully customized lunch menu.

## EXPRESS BISTRO LUNCH: 39 PP.

Choose one of our two most favorite bistro lunch dishes, served with a glass of white, red or rosé wine from the Rare Vineyards in the French Languedoc or one of our special draft beers. Chaudfontaine still and sparkling water and a coffee or tea at the end of the meal are included.

We can upgrade this menu upon request.

### CHOOSE YOUR MAIN COURSE

#### **Carbonades à la Flamande**

Beef stew from De Laet & Van Haver, a legendary Antwerp butcher specialised in fine artisan meats, The stew is prepared with Antwerp Tripel d' Anvers beer and Tierenteyn mustard.

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

or

#### **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

## LUNCHMENU MONROE: 49 PP.

Our comfy three course lunch menu with a choice of two starters and two mains. 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.