

# BAR MONROE

*Welcome to Monroe's! With a catchphrase that says that we are 'Blending old world elegance with a touch of modern boldness', Monroe does not only build a bridge between the Old and New South, but also makes the connection between yesteryear's classic drinks and modern creations.*

*Head bartender Yuni Herremans and his team got to work on this and serve classics in their purest form or with a personal touch and contemporary drinks.*

# BAR APERO

## **Thai crackers**

Thai cassava crackers, sweet chili, kaffir lime & lemongrass dip, toasted sesame.

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€ 5,00

## **“Bella Di Cerignola”**

Top quality green olives from Italy, Arbequiña extra virgin olive oil.

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€ 5,00

## **Salchichón Ibérico Bellota**

Dried sausage made from 100% pure-bred Ibérico pork.

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€ 9,00

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# SHARING BAR SNACKS

## **Monroe's selection of cold cuts**

A platter of several surprising and known delicacies from all over the world:

- Bonta, our Flemish Duroc comes from a farm in Dutch Flanders. The 100% Duroc pigs are raised here with respect for the animal, the environment and the surroundings. We opted for the Bonta with 24 months of maturation.
- Northern Italian Coppa Stagionata. Lean, seasoned pork neck, dried and slightly salted.
- Salchichón Iberico Bellota. This dried sausage is made from 100% pure-bred Iberico pork.
- Morcilla Ibérica de Bellota, dried black pudding from Spain.
- Paleta Cebo de Campo, Spanish pork shoulder.
- Mortadella Classica 'Presidio Slow Food' from Emilia Romagna, a traditional, velvety sausage from Italy.

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€ 26,00

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**Steak tartare “Monroe”**

Hand-cut steak tartare from the West Flanders Red Cattle seasoned with beurre noisette, sumac, basilicummayo, finished with garden cress.

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€ 17,00

**Falafel and dip**

Homemade Mediterranean falafel (4 pieces), hummus and yogurt curry dressing.

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€ 11,00

**Terrine Royale**

Homemade terrine of Duroc pig with goose liver and blood sausage, seasonal compote and crispy rye toast.

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€ 18,00

**Tataki of Saku Tuna**

Briefly fried tuna with spicy sesame furikake, an ice-cold vinaigrette of dashi and lemongrass, sweet and sour radish salad, cucumber and kohlrabi.

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€ 23,00

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# OYSTERS

We love oysters! Purely fresh or originally prepared warm or cold by our kitchen team. We prefer to work with the delicious oysters from the Oesterij (Oysterfarm) in Yerseke and always serve them with one or two artisanal SWET hot sauces from Brussels for the extra kick!

## **Fresh oysters (6 pieces)**

Creuse no. 3 from Zeeland, served fresh or with a classic mignonette sauce of shallot and red wine vinegar.

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€ 19,00

## **Nikkei Oysters (2 pieces)**

Cold-served fresh Zeeland creuse "Oesterij special" no. 3, miso butter, sesame furikake, spring onion.

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€ 10,00

## **La Douce France (2 stuks)**

Lukewarm served Zeeland creuses "Oesterij special no. 3". Cream of butternut squash, beurre blanc with piment d'espelette, puffed pumpkin seeds.

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€ 10,00

## **Zeeland/Japanese glory (2 pieces)**

Cold-served Zeeland creuses "Oyster special" No. 3. Fresh dashi consommé, furikake and young spring onion.

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€ 10,00

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**Heritage Royal (2 pieces)**

Zeeland natural creuse No. 3.

Served with 10 grams of our Tresor caviar.

The ultimate briny seduction.

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€ 29,00

**Supplement Caviar “Tresor” € 20,00**

*You can really go all out with a generous portion (10 grams) of delectable caviar. The perfect addition to some of our starters. Spoil yourself!*

*A wonderful collaboration between the masters of caviar at Imperial Heritage Caviar and Bistro Monroe. Under our own label, we offer this exclusive caviar from the Siberian sturgeon for those looking for just that little extra.*

*Thanks to its distinctive maturation, this classic yet very elegant caviar is a true delight. Enjoy the soft, salty and buttery taste of these medium-sized and glossy grey pearls.*



# CHEESE

A unique selection of cheeses refined by cheese masters Van Tricht. Served with brioche bread and fig compote. Choose from 8 options below:

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4 cheeses € 16,00

8 cheeses € 30,00

## DRINK SUGGESTIONS WITH THE CHEESES

### **Bon Courage Cape Vintage Port 2018**

#### **Robertson - South Africa**

Recommended to pair with our cheese platter! Hints of plum and black cherry. Outstanding berry fruit with aromatic notes of mocha and chocolate, with a long, complex finish.

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*Glass € 8*

### **Madeira Marvilha**

This madeira wine has scents of dried fruit. Light, velvety and balanced in the mouth with a long, dry finish.

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*Glass € 8*

### **Liefmans Goudenband**

#### **8° - 75cl**

A one of a kind, mixed fermentation beer that is lifted by its soft acidity, elegance and vinous flavours. Pairs fabulous with some cheese, or to sip just like that.

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€ 18,00

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## **CHEESES**

### **Saulzais Berry**

Raw milk sheep's cheese from the Loire region. Rich and full of flavour when ripe. Farm-made.

### **Alex**

Alex is a semi-hard cheese, coming from the Allgäu region in Southern Germany. It's a typical mountain cheese, that is full in flavour and has matured for nine months. The rind is covered in a mixture of ash and elderflower syrup. When the cheese refiner made his very first cheese, he didn't have a name for it while travelling to the shop in Munich to present it there. Therefore he named it after the train he was on: the Allgäu Express, or Alex in short.

### **Le Petit Diable**

Le Petit Diable is a creation of the master refiners Van Tricht themselves. This lovely cheese is made from pasteurized cow's milk, coming from the North of France. Cows graze near the coast and thus eat their grass pre-salé. This gives a specific taste to their milk. During the production process a strong blond beer of high fermentation is added to this cheese. Afterwards the rind is also washed multiple times with the same beer. A coat of breadcrumbs holds on to the beer aromas.

### **La Mère Michel**

The cheese is made by La Fromagerie du Gros Chêne in Huy in the province of Namur. The crust is washed with red grease and this gives it its somewhat spicier taste. Raw cow's milk.

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**Tomette chèvre cendré**

Ash-coated goat cheese from a double pressing, meaning the curd leaks out twice. The first time the cheese leaks into a muslin cloth in a provisional mold, the second time into its final mold where it is lightly pressed. This creates a slightly firmer dairy, yet it still melts creamily in the mouth. The cheese is made from raw milk by the Bajocasse farm in Nonant in Lower Normandy.

**Comté Marcel Petite Fort Saint Antoine  
Réserve**

Renowned hard cheese from the Jura, made from raw cow's milk. This cheese has matured in an old military fort at about 1100 meter altitude, where temperature as well as humidity are constant. The perfect environment to ripen your cheese. The natural flora in this fort brings a rather unique taste to their cheeses. The curiosity of this Réserve is that refiners Van Tricht selected the wheels upon their taste and made them put aside in the fort, after which they are brought to the maturing room in the city brewery to proceed their ripening process.

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### **Shropshire Blue**

This high-class cheese from cow's milk is made in the United Kingdom and is related to the Stilton cheese. This one was first produced in 1970 at the milk factory Castle Stuart in Inverness in Scotland, by Andy Williamson, a cheese maker who was trained in the production of Stilton in Nottinghamshire in the UK. Therefore this cheese was first known by the name 'Inverness-shire Blue' or 'Blue Stuart', but later rebaptized to Shropshire Blue to draw more attention to it. So for the record: it has nothing to do with the place called 'Shropshire'.

Nowadays, it is produced in cheese factories in Clawson, Leicestershire, Cropwell Bishop and Colston Bassett, where they also make Stilton. This blue cheese gets its orange colour by the addition of annatto, some natural food coloring. Shropshire is softer than Stilton but equally creamy in texture. Aside from the spiciness coming from the blue marbles, you'll also get a sense of caramel flavour.

### **Old Groendal**

Belgian cheese made from pasteurized cow's milk. This 'old' crumbly cheese, sometimes referred to as 'the Parmesan cheese of Belgium', has aged for 18 months.

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# COCKTAILS

## THE PERFECT APERITIF

### **Dirty Martini**

*Grey Goose vodka,  
Noilly Prat Extra Dry vermouth, olive*

The Dirty Martini is a refined and bold variation of the classic martini.

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€ 15,00

### **Golden Negroni**

*Patrón Silver tequila, Suze, Martini Floreale,  
grapefruit.*

The negroni, king amongst the bitter cocktails, has been our favourite for years. This golden twist changes its iconic red colour but keeps the bitterness in taste.

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€ 13,00

### **Modern Aviation**

*Barsol Pisco, St. Germain Elderflower liqueur,  
lime, lavender, rose water.*

A 1916 creation adjusted to modern taste by our bartenders. Floral and fresh, and thus an ideal opener for our fish courses.

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€ 12,00

### **Americano**

*Carpano Antica Formula vermouth, Cynar,  
Martini Bitter and soda.*

The first cocktail ever ordered by James Bond in Casino Royale. Fresh, bitter, and low in alcohol. The ideal aperitif!

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€ 10,00

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### **Tippler**

*Copperhead gin, Martini Riserva Ambrato vermouth, honey, fig, lemon.*

Complex yet accessible, a delightful combination of soft sweet flavors and spicy botanicals.

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€ 15,00

### **Classic Margarita**

*Cazadores Blanco tequila, Cointreau, lime*

World famous at 't Zuid! A delicious throwback to our Cantina y Coctelería, when this liquid gold flew over the bar by the gallon.

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€ 11,00

### **Roku Gimlet**

*Roku Gin, yuzu, lemongrass and lime.*

A classic gimlet based on the exclusive Japanese Roku gin infused with the fresh oriental flavours of lime, yuzu and lemongrass.

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€16,00

### **Cosmopolitan**

*Grey Goose Le Citron, Cointreau, cranberry, lime.*

This fresh, slightly sour cocktail goes back all the way to the 30's. Thanks to Carrie and her Sex and the City, it got a revival.

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€ 14,00

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## **BUBBLES**

### **Chique Madam**

*Grey Goose vodka, passion fruit, vanilla,  
Mont Marçal Cava Brut Reserva.*

A creation of Black Smoke's friends. This lady was too fair to ignore. Deliciously sparkling, fruity and nicely sweet.

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€ 10,00

### **French '75**

*Bombay Sapphire gin, champagne syrup, lemon,  
rose petals and Nicolas Feuillatte Blanc de Blancs  
Millésime 2018.*

Discover the playful twist on a classic! With this delicious variation, we add a sparkling touch to the classic Negroni.

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€ 18,00

### **Negroni Sbagliato**

*Martini Bitter, Martini Riserva Rubino vermouth,  
Mont Marçal Cava Brut Reserva.*

First found in cocktail books from 1927 and named after a World War I weapon. It doesn't get more classic than this fresh cocktail based on our house champagne.

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€ 11,00

### **Poinsettia**

*Nicolas Feuillatte Blanc de Blancs Millésime 2018,  
Cointreau, cranberry, lemon.*

Whether you have something to celebrate or are enjoying a cozy evening with friends, this cocktail guarantees a sparkling and stylish night.

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€ 12,00

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### **Monroe Spritz**

*St. Germain Elderflower liqueur, Martini Riserva Ambrato vermouth, Nicolas Feuillatte Blanc de Blancs Millésime 2018, grapefruit, lime sour, Peychaud's cocktail bitters.*

A flavorful Spritz in true Monroe style, with premium products for premium results.

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€ 16,00

## **LONGDRINKS, HIGHBALLS AND COOLERS**

### **Monroe Mule**

*42 Below vodka, soda, ginger, lime.*

Our reaction to the Moscow Mule. A tight long drink with the same spiciness and freshness in its profile.

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€ 13,00

### **Paloma Clásica**

*Patrón Silver tequila, grapefruit, lime, agave syrup.*

This delicious long drink combines the invigorating taste of grapefruit and our favorite premium tequila, Patrón Silver. A splash of lime and a touch of agave syrup bring the whole into perfect balance.

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€ 12,00

### **Hibiscus Cooler**

*Martini Bitter, hibiscus, agave syrup, lime.*

A refreshing cocktail, lightly bitter and low in alcohol.

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€ 9,00

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### **Soloslim**

*Maker's Mark bourbon, Fever-Tree Ginger Ale, Alfonso Oloroso sherry, beetroot, lemon.*

Immerse yourself in the rich warmth of Maker's Mark bourbon, the earthy sweetness of beetroot and the refreshing fizz of Fever-Tree ginger ale.

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€ 13,00

### **Gin Gini**

*Bombay Sapphire gin, yuzu, lemongrass, lime, Fever-Tree Indian tonic.*

Gin and bitter lemon, a timeless favorite that everyone knows. There is no bitter lemon in this cocktail, but we've still managed to conjure up the well-known slightly bitter taste in your glass.

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€ 13,00

### **French Lemonade**

*St. Germain Elderflower liqueur, Cointreau, lime, soda.*

A delicious thirst-quenching lemonade for adults.

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€ 10,00

### **Rusty Rabbit**

*Dewar's 12 Year Old Blended Scotch, Drambuie, aromatic cocktail bitters, Fever-Tree Ginger Ale.*

A fresh twist on the Rusty Nail, one of Frank Sinatra's favourite drinks. The classic combination of Scotch and Drambuie is flavoured with acidity and the fresh taste of Ginger Ale. Ideal as an aperitif or during dinner.

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€ 12,00

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## FLAVOUR BOMBS

### OG Old Fashioned

*Maker's Mark bourbon, sugar, aromatic cocktail bitters.*

This Old Fashioned, based on Maker's Mark bourbon, is prepared as classically as possible.

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€ 14,00

### Spiced Pear

*Bombay Sapphire gin, pear, cinnamon, clove, lemon, soda.*

An autumnal twist on the classic Gin Fizz.

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€ 11,00

### Líma

*Patrón Reposado tequila, Mezcal Verde, Luxardo Maraschino, Fever-Tree Sicilian Lemonade, lime.*

A bold, complex cocktail that is both rich and refreshing.

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€ 16,00

### Mai Tai

*Bacardi Caribbean Spiced rum, Appleton Estate 8y rum, Cointreau, almond, lime.*

Swaying palm trees, pearly white beaches and a radiant sun, unfortunately we can't offer you that.

Not to worry, with this cocktail we do create a tropical paradise in your glass.

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€ 12,00

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## **Japon**

*Toki Suntory Japanese whiskey, Frapin 1270 cognac, Cherry Heering, almond, lime.*

A fusion of east and west, a sophisticated drinking experience that transcends borders.

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€ 15,00

## **Bloody Mary**

*Grey Goose and Big Tom tomato juice*

is flavoured with the deliciously smoky Toxic Minds hot sauce from our friends at Black Smoke.

Taylor's red port, Ancho Reyes Chile liqueur, lemon, pepper and salt.

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€ 17,00

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## LIQUID DESSERTS

### Rum Smuggler

*Bacardi Ocho rum, Plantation Pineapple rum, Big Daddy falernum, chocolate.*

One for those who love their rum! A wonderful sweet version of the Rum Old Fashioned, that pairs perfectly with our desserts.

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€ 16,00

### Espresso Martini

*Grey Goose vodka, Tia Maria, Caffè Vergnano espresso.*

"Something that wakes me up and then fucks me up!" These famous words preceded the creation of a drink in the '80s. Grey Goose vodka and a wonderful kick of bitterness from freshly brewed espresso but evened out with some Tia Maria liqueur. What could ever go wrong after this?

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€ 12,00

### Frozen Lemon Cake

*Grey Goose Le Citron vodka, Lazzaroni Limoncino, lime leaf, yuzu, cream.*

An experiment that got out of hand. Treat yourself to the sweet and sour nostalgia of lemon pie, a delicious creation that captures the essence of this beloved recipe in liquid form.

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€ 14,00

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**Temptress**

*Bon Courage Cape Vintage port, Frapin 1270 cognac, Oloroso sherry, maple, cocoa.*

The subtle flavour of walnut, found in the Oloroso sherry and port, is central to this surprising after-dinner cocktail.

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€ 13,00

**Irish coffee**

*The Busker Triple Cask Whiskey, sugar, Caffè Vergnano espresso, cream.*

The classic coffee cocktail, simply delicious and old school.

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€ 9,00

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## NON-ALCOHOLIC

### **Homemade Lemonade** (45cl)

*A fresh homemade lemonade with a citrus focus. Fresh lime and lemon juice form the basis of the drink and are flavored with lemongrass, dried lime leaf and orange.*

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€ 5,00

### **Homemade Iced Tea** (45cl)

*A thirst-quenching Ice Tea with our Satemwa Hibiscus, Passion and Peach as a base. We flavor this for you with fresh lemon juice, dried hibiscus and fresh orange.*

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€ 5,00

### **Ceci n'est pas un pigeon**

*Grapefruit, lime, pomegranate.*

Our non-alcoholic reply to the Paloma, fresh and slightly bitter.

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€ 9,00

### **Naked Collins**

*Fever-Tree Tonic water, lime, juniper, rosemary, thyme.*

Our non-alcoholic answer to the classic G&T.

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€ 9,00

### **Teetotaller**

*Martini Floreale 0.5%, honey, fig, orange, lemon.*

The term is often associated with the temperance movement, which advocated for abstinence from alcohol in the 19th and early 20th centuries.

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€ 10,00

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### **Something Sour**

*Lime, citrus zest, lemongrass and green tea.*

A classic sour based on fresh lime juice, green tea and lemongrass, but enhanced with the delightful non-alcoholic spirits from Botän. For those who prefer a more stylish soft cocktail.

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€ 8,00

### **Make Love ...**

*Liefmans Fruitesse alcohol-free, peach, hibiscus and lemon.*

Our cherry candy, a deliciously sweet alcohol-free drink based on Liefmans alcohol-free fruit beer, with a surprisingly recognizable taste.

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€ 8,00

### **Bundaberg Ginger Beer (37,5cl)**

A Ginger Beer 'from down under', bottled - and immensely popular - in Australia. We are happy to be serving you this one to enjoy on the other side of the world too.

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€ 7,00

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# BUBBLES & CHAMPAGNES

## **Mont Marçal Cava Brut Reserva Macabeo, Parellada, Xarel-Lo | Penedes, Spain**

Light yellow colour with fine sparkles. In the nose of the wine, you find aromas of citrus in combination with light notes of yeast and brioche. Pleasant taste in which the balance between the fresh acidity and the soft fruitiness ensure a pleasant aftertaste.

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*Glass € 9,00 | Bottle € 49,00*

## **Nicolas Feuillatte Blanc de Blancs Millésime 2018**

A house champagne to die for!

At Monroe we not only opt for 100% chardonnay grapes with this sublime golden Blanc de Blancs champagne, but we also choose a very beautiful and special vintage. We are only too happy to pamper you! This beautiful “golden boy” has aged for 6 years in the cellars, which gives it a super fine sparkle, an aromatic “nose” with citrus, white flowers and pear. 2018 is a millésime to say ‘Vous’ to with a rich pallet and a wonderful long finish.

An absolute top aperitif but at the same time the best friend of our oysters, scallops and other seafood. Also not to be missed when paired with comté cheese, our strawberry desserts or Basque burned cheesecake.

*90/100 in Decanter Magazine - 100% chardonnay*

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*Glass € 13,00 | Bottle € 69,00*

**FOR MORE CHAMPAGNES AND WINES,  
ASK FOR OUR EXTENSIVE WINE LIST.**

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# GRAPE VARIETIES BY THE GLASS

## WHITE

### RARE VINEYARDS

#### VERMENTINO | LANGUEDOC, FRANCE

Lovely accents of elderflower and linden blossom, white stone fruit, and citrus fruits on the nose.

Lots of freshness, subtle acidity, and a light minerality on the palate.

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GLASS € 5.50

CARAFE (50 cl) € 19.50

BOTTLE € 28.00

### PINOT GRIGIO - GORDO - 2023

#### PINOT GRIGIO | VENETO IGT, ITALIË

An absolute Monroe favorite! A cosmopolitan fresh, delightful and fruity wine from Northern Italy. Crisp and perfect as an aperitif.

Or simply delightful on the terrace with a late summer sun.

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GLASS € 6.00

CARAFE (50 cl) € 22.00

BOTTLE € 31.00

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**NYAKAS - 2023****SAUVIGNON BLANC | BUDA, HUNGARY**

The Nyakas Winery is run by a cooperation of which all employees are also co-owner. One of them is the female winemaker Nyúlné Pühra Beáta, who was recently proclaimed Hungary's 'Winemaker of the Year'. A white wine with crisp and fresh aromas of green apple, citrus fruit and even a hint of grass. Through its range of modest, yet herbal flavours, this sauvignon blanc reveals itself as a wine of great class.

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*GLASS € 6,50*

*CARAFE € 25,00*

*BOTTLE € 38,00*

**VIDILLA - JUAN GIL - 2023****VERDEJO | RUEDA, SPAIN**

This wine has a charming straw yellow colour and aromas of white fruit, mixed with herbal notes of laurel, fennel and aromatic plants such as thyme. An equilibrated palate with light and refreshing acids. A long and tasteful aftereffect.

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*GLASS € 7,00*

*CARAFE € 27,00*

*BOTTLE € 40,00*

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**LA PETITE FERME - “BARREL FERMENTED” - 2022  
CHARDONNAY | FRANSCHHOEK, SOUTH AFRICA**

A beautiful, quirky straw-yellow Chardonnay with a substantial dose of barrel aging. This wine benefits greatly from the location of the vines high in the mountains and the rocky soil, allowing the grapes to ripen slowly.

Twelve months of barrel aging gives it a lot of character. On the nose, it has a warm, roasted butter and toasted almond note. Fresh ripe pineapple and green apple flavors follow on the palate.

A balanced and complex wine that combines fresh citrus and rich buttery aromas with the French oak of the barrel aging.

A top choice that pairs perfectly with our catch of the day and fine seafood.

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*GLASS € 9.00*

*CARAFE (50 cl) € 34.00*

*BOTTLE € 49.00*

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## **RED**

### **RARE VINEYARDS**

#### **CARIGNAN | LANGUEDOC, FRANCE**

Fresh and fruity hints of strawberry and red berries, in scent as well as in taste. A charmingly smooth sip.

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*GLASS € 5,50*

*CARAFE (50 cl) € 19,50*

*BOTTLE € 28,00*

### **IL RANDAGIO, TENUTA DI CARLEONE - 2021**

#### **CABERNET FRANC, MERLOT | TOSCANE**

Beautiful and spicy, elegant, fresh dark fruit through full use of Cabernet Franc and Merlot grapes.

This wine is a textbook example of what a good Chianti Classico should be.

The exceptionally talented winemaker Sean O'-Callaghan amazed friend and foe with an unprecedented, very noble style of Chianti Classico that immediately garnered high scores.

He combined a new style of winemaking with old vines, just as we like at Bistro Monroe.

Blending the Old with the New!

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*GLASS € 12.50*

*CARAFE (50 cl) € 48.00*

*BOTTLE € 69.00*

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**“ONTAÑON” CRIANZA - 2020**

**TEMPRANILLO, GARNACHA | RIOJA, SPAIN**

Ontañon, located outside Logroño, sources fruit from their own vineyards in Rioja Baja.

High-altitude, isolated vineyards, gently rolling on rocky soils and wines with rich fertility.

Very long on the palate and it has a natural sense of fruity expression. Under our motto “sharing is caring,” this Rioja is also available in Magnum bottle. Perfect for large tables or big thirsts!

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*GLASS € 8.00*

*CARAFE (50 CL) € 30.00*

*BOTTLE € 43.00*

*MAGNUM (1.5 L) € 82.00*

**CLOS DES FOUS “POUR MA GEUELE” - 2019**

**PINOT NOIR | VALE DE ITATA, CHILE**

Magnificent, highly stylized Pinot Noir from the top house Clos des Fous. Playful and modernly made.

The vineyards are located in the cool south of Chile, perfect climate for fine Pinot Noir. Juicy red fruit, delicate and elegant. Also delightful to drink chilled. One bottle is never enough.

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*GLASS € 9.00*

*CARAFE (50 CL) € 34.00*

*BOTTLE € 47.00*

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## **ROSE**

### **PALM 'BY CHÂTEAU L'ESCARELLE'- ORGANIC - 2023 GRENACHE / CINSAULT - CÔTES DE PROVENCE, FRANCE**

Subtle rosé with primarily floral aromas.

Fresh, smooth, and mineral with a juicy and fresh finish. Delightful as an aperitif but also highly recommended with Mediterranean cuisine.

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*GLASS € 6.50*

*CARAFE (50 cl) € 26.00*

*BOTTLE € 39.00*

**ASK ABOUT OUR EXTENSIVE WINE LIST FOR  
MORE WINES BY THE GLASS AND BY THE BOTTLE.**

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# BEERS ON TAP

**Cristal**  
**5,0° - 25cl**

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€ 3,50

**Bolleke**  
**5,2° - 25cl**

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€ 4,50

**Tripel d'Anvers**  
**8,0° - 25cl**

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€ 5,50

**Duvel 666**  
**6,6° - 25cl**

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€ 5,00

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# BOTTLED BEERS

**Wild Jo**  
**5,8° - 33cl**

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€ 4,90

**Vedett Blond**  
**5,2° - 33cl**

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€ 4,90

**Vedett IPA**  
**5,5° - 33cl**

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€ 4,90

**Maredsous Bruin**  
**8,0° - 33cl**

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€ 4,90

**La Chouffe**  
**8,0° - 33cl**

-

€ 5,50



**Liefmans Fruitesse On The Rocks**  
**3,8° - 25cl**

-

€ 4,20

**Duvel**  
**8,5° - 33cl**

-

€ 5,50

**Duvel Tripel Hop**  
**9,5° - 33cl**

-

€ 6,00

**Chouffe Alcohol Free**  
**0,4° - 33cl**

-

€ 5,50

**Liefmans Fruitesse Alcohol-free**  
**0,0° - 25cl**

-

€ 4,20



# DUVEL AND FRIENDS

*At Monroe's Duvel is the king of the castle!  
But most of all, we like our heavenly beers to be served from big bottles. That way, you can fully enjoy them with friends and family. Together with Duvel's beer sommelier, we have made a fine selection. Parallel to the fixed range of beers on our menu, you'll be happy to find something from our secret drawer once in a while. These are limited edition and available for #aslongasthestocklasts.*

## **Duvel** **8,5° - 75cl**

An iconic beer that doesn't need an explanation, perfect appetizer or to have after dinner. But also a great combo with plenty of our dishes. Always a winner.

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€ 13,50

## **Liefmans Kriek - Brut** **6° - 75cl**

Liefmans Kriek-Brut is a fresh blend that matures for a year and a half, making the flavours of wood and almond more complex and intense. The beer turns a deep brownish-red colour and packs a firm but refined head. This luscious beer balances clean accents with the slightly sweet and mildly sour character of cherries.

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€ 15,00

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### **Liefmans Goudenband**

**8° - 75cl**

A one of a kind, mixed fermentation beer that is lifted by its soft acidity, elegance and vinous flavours. Pairs fabulous with some cheese, or to sip just like that.

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€ 18,00

### **Duvel Barrel Aged, de Brasil Rhum Edition**

**11° - 75cl**

The cachaça barrels enrich Duvel with a lively fruit punch, which then expands festively with notes of oak, dried nuts and vanilla. In Duvel Barrel Aged, The Brasil Rhum Edition you will discover both the finesse of our familiar Duvel and the spicy character of cachaça.

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€ 39,00

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*All of our milk drinks are also available with gluten-free almond milk.*

# HOT DRINKS

## **CAFFÈ VERGNANO COFFEE**

Passionate about coffee since 1882, this Caffè Vergnano is the oldest Italian coffee roaster, and it has been in the hands of the Vergnano family for five generations. For all our coffee preparations we use the Crema 800 coffee beans, a blend of 80% Arabica and 20% Robusta. It has a gentle aroma and finds a perfect balance between flavour and character.

### **Lungo**

-

€ 3,50

### **Espresso**

-

€ 3,50

### **Doppio**

-

€ 6,00

### **Latte Macchiato**

-

€ 4,50

### **Cappuccino**

-

€ 4,50

### **Flat White**

-

€ 4,50

### **Cortado**

-

€ 4,50

### **Decaffeinato**

-

€ 3,50

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# SATEMWA TEA

This tea domain, located in the Shire Highlands of Malawi for three generations, was founded in 1928. For almost 100 years they have been making exquisite teas that they distribute all over the world. These teas are made with love, passion and respect for the environment. At Satemwa they contribute to the improvement of life standards in Malawi..

## **Earl Grey**

-

€ 3,50

## **White Hibiscus**

-

€ 3,50

## **Black & White**

-

€ 3,50

## **Green Mint**

-

€ 3,50

## **Fresh Mint**

-

€ 4,50

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# CHAUDFONTAINE WATERS

## **Chaudfontaine - 20cl**

-

€ 3,20

## **Chaudfontaine - 50cl**

-

€ 6,00

# FEVER-TREE PREMIUM MIXERS

## **Fever-Tree**

Indian Tonic / Indian Light Tonic / Pink Grapefruit Soda  
Mediterranean Tonic / Elderflower Tonic  
Ginger Ale / Ginger Beer / Ginger Beer Blood Orange  
Sicilian Lemonade

-

€ 4,70

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# SODAS

## **Coca-Cola / Coca-Cola Zero**

-  
€ 3,50

## **Sprite**

-  
€ 3,50

## **Minute Maid Apple / Orange**

-  
€ 3,50

## **Fuze Tea Sparkling Black Tea**

-  
€ 3,50

## **Big Tom Spiced Tomato Juice**

-  
€ 4,50

## **Homemade Iced Tea (45cl)**

A thirst-quenching Ice Tea with our Satemwa Hibiscus, Passion and Peach as a base. We flavor this for you with fresh lemon juice, dried hibiscus and fresh orange.

-  
€ 5,00

## **Homemade Lemonade (45cl)**

A fresh homemade lemonade with a citrus focus. Fresh lime and lemon juice form the basis of the drink and are flavored with lemongrass, dried lime leaf and orange.

-  
€ 5,00

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# APERITIF

## **Ricard de Marseille**

-

€ 6,50

## **Pineau des Charentes**

-

€ 5,50

## **Ratafia de Champagne Rubis 18%**

### **Distillerie Jean Goyard**

A rich and soft cuvée that gets its character from the subtle marriage of grape juice and oak barrel aged eau de vie. In colour, bright amber and in the nose, hints of sweet and spicy unfold. Impressions of candied fruit and quince jelly on the palate.

-

€ 9,00

## **Domecq Dry Sherry**

-

€ 5,50

## **Taylor's White Port / Red Port**

-

€ 5,50

## **Martini Riserva Ambrato**

-

€ 8,00

## **Martini Riserva Rubino**

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€ 8,00

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**Martini Bitter 1872**

-

€ 8,00

**Martini Gran Lusso**

-

€ 9,00

**Martini****Bianco / Rosso / Rosato / Extra Dry / Fiero**

-

€ 6,00

**Martini Floreale 0,5%**

A full aromatic aperitivo with less than 0,5% alcohol, Italian-style, inspired by the 150 years of Martini expertise in both wine and herbal mixes. This refreshing, light and floral aperitivo unravels artemisia and Roman chamomile.

-

€ 8,00

**Martini Vibrante 0,5%**

A full aromatic aperitivo with less than 0,5% alcohol, Italian-style, inspired by the 150 years of Martini expertise in both wine and herbal mixes. This refreshing, light and floral aperitivo unravels bergamot and artemisia.

-

€ 8,00

**Noilly Prat Dry**

-

€ 6,00

**Carpano Antica Formula**

-

€ 7,50



# SPIRITS

## VODKA

### **42 Below (NZ)**

-

€ 9,00

### **Grey Goose (FR)**

This extraordinary vodka is made from the best ingredients from France. Each batch of Grey Goose starts with soft winter wheat that becomes fermented and distilled into a high proof spirit and then blended with pristine spring water from the Cognac region.

-

€ 11,50

### **Grey Goose Le Citron (FR)**

-

€ 12,50

### **Dada Chapel Potato Vodka (BE)**

-

€ 9,50

### **Zubrowka (PL)**

-

€ 10,00

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## **GIN**

### **Bombay Sapphire (UK)**

-

€ 8,00

### **Bombay Sapphire Premier Cru (UK)**

Discover the bright, bold citrus notes of sustainably grown Spanish Fino lemons, mandarins and sweet Navel oranges from Murcia. A celebration of the finest flavors. A super elegant gin!

-

€ 12,00

### **Bombay Bramble (UK)**

-

€ 11,00

### **Roku Gin (JPN)**

-

€ 12,00

### **Hendrick's (SCO)**

-

€ 12,00

### **Copperhead (BE)**

-

€ 16,00

### **Dada Chapel Organic Dry Gin (BE)**

-

€ 11,00



## **RUM**

### **Bacardi Añejo Cuatro (CUB)**

-

€ 9,00

### **Bacardi 8 Años (CUB)**

Bacardí Reserva Ocho is a complex golden rum with a deep, layered and smooth taste of dried fruit, spices and oak/vanilla. Aged in barrel for a minimum of 8 years.

-

€ 12,00

### **Bacardi Gran Reserva Diez (CUB)**

-

€ 14,00

### **Bacardi Facundo Paraiso XA (CUB)**

Facundo "Paraiso" XA, the rare blend. A blend of the rarest aged rums from the private collection of the Facundo Bacardi family. Finished in French XO Cognac barrels, the aromas of vanilla, almond and toasted oak come into their own beautifully. The best to enjoy pure with its luxurious soft aftertaste.

-

€ 11,00/cl

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**Santa Teresa 1796 (VEN)**

-

€ 16,00

**Mount Gay Black Barrel (BRB)**

-

€ 13,00

**Mount Gay Extra Old (BRB)**

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€ 14,00

**Mount Gay 1703 (BRB)**

-

€ 25,00

**Plantation 3 Stars (BRB)**

-

€ 8,50

**Plantation Barbados 5 years**

-

€ 10,00

**Plantation XO 20th Anniversary**

-

€ 12,00



## WHISK(E)Y

### SCOTCH

#### HIGHLANDS

**Dewar's 12y** - *Blended*

-

€ 9,50

**Dewar's 18y** - *Blended*

-

€ 15,00

**Aberfeldy 12y** - *Single malt*

-

€ 12,00

#### LOWLANDS

**Waterproof Blended Scotch by MacDuff**

-

€ 10,00

#### SPEYSIDE

**Glenfiddich 12y** - *Single malt*

-

€ 12,00

**Glenfiddich 21y** - *Single malt*

-

€ 20,00

**Aultmore 12y** - *Single malt*

-

€ 13,00

**Balvenie Double Wood 12y** - *Single malt*

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€ 15,00

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ISLAY

**Bruichladdich The Classic Laddie** - *Single malt*

-

€ 18,00

**Bruichladdich Port Charlotte** - *Single malt*

-

€ 20,00

**Octomore 07.1** - *Single malt*

-

€ 7,00 /cl



## **IRELAND**

### **The Busker Triple Cask Blended**

-

€ 8,50

### **Tullamore Dew - Blended**

-

€ 9,00

## **NORTH AMERICA**

### **Maker's Mark Bourbon**

Always wonderfully soft, a bourbon made with red winter wheat, full of flavor but surprisingly smooth. Aged in American white oak barrels, which are turned by hand to achieve the perfect taste.

-

€ 11,00

### **Maker's Mark 46**

French oaked for layers of flavor. Creating signature bourbon requires first-of-its-kind finishing that begins with fully matured cask strength Maker's Mark. Ten seared French oak staves are fitted into the barrel before the whisky is finished to maturity under ideal conditions in their limestone cellar. The result is an easy-to-sip bourbon with notes of caramel, vanilla and baking spice that greet the palate in layers.

-

€ 18,00

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### **Jim Beam Kentucky Straight Bourbon**

The Beam family has been producing delicious Bourbon for 7 generations and over 200 years. Corn, rye, malted barley and the typical low-iron water from Kentucky provide a delicious base. After distillation, it goes on American white oak barrels for 4 years.

-

€ 8,00

### **Jim Beam Rye**

-

€ 10,00

### **Jim Beam Single Barrel**

-

€ 11,00

### **Michter's US\*1 Bourbon**

-

€ 14,00

### **Michter's Sour Mash**

-

€ 15,00

### **Michter's Straight Rye**

-

€ 15,00

### **Knob Creek**

-

€ 14,00

### **Basil Hayden's**

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€ 15,00

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**Hudson Baby Bourbon**

-

€ 16,00

**Hudson Manhattan Rye**

-

€ 20,00

**JAPAN**

**Hibiki**

-

€ 25,00

**Toki Suntory**

-

€ 13,00

**TEQUILA & MEZCAL**

**Cazadores Blanco**

-

€ 9,00

**Cazadores Reposado**

-

€ 10,00

**Patrón Silver**

-

€ 13,00

**Patrón Reposado**

-

€ 13,50

**Patrón Añejo**

-

€ 14,00

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### **Mezcal Verde**

A soft and accessible mezcal, ideal for the mezcal-lover but also for those who want to discover the product.

-

€ 11,00

### **Vida del Maguey Azul Mezcal**

-

€ 6,00 /cl

## **ARMAGNAC & CALVADOS**

### **Armagnac Janneau VSOP**

-

€ 9,00

### **Calvados Boulard**

-

€ 9,00

### **Calvados Château du Breuil**

-

€ 10,00

## **COGNAC**

### **Cognac Frapin, 1270**

*Gorgeous 100% Grande Champagne & premier cru de Cognac*

-

€ 11,50

### **Frapin Château Fontpinot XO**

*Balanced, rich and complexe on the palate, with aromas of dried and candied fruit, and an exceptionally long finish.*

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€ 25,00

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**Rémy Martin VSOP**

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€ 13,00

**Rémy Martin Accord Royal 1738**

-

€ 15,00

**Rémy Martin XO 85% Grand Champagne**

-

€ 21,00

**Rémy Martin Louis XIII**

-

€ 110,00

**LIQUEUR**

**St. Germain Elderflower**

-

€ 11,00

**Disaronno**

-

€ 8,00

**Grand Marnier**

-

€ 10,00

**Cointreau**

-

€ 8,00

**Mandarine Napoléon**

-

€ 9,00

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**Licor 43**

-

€ 8,00

**Tia Maria**

-

€ 8,00

**Isolabella**

Sambuca

-

€ 9,00

**Elixir d'Anvers**

-

€ 8,00

**Lazzaroni Limoncello**

-

€ 8,00

**Drambuie**

-

€ 8,00

**Drambuie 15y**

-

€ 13,00

**Fernet Branca**

-

€ 8,00

