

# BISTRO MONROE

Welcome to Monroe's! We love 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 classic bistro dishes and contemporary world bistro cuisine.

We invite you to discover the dishes from our Chef Vadim Vesters and his talented team.

Do you have certain allergies or dietary wishes we need to take into account? Ask your waiter for the allergen menu. In case of high gluten intolerance, please report this to our staff.

# 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)**

Creuses 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)**

Lukewarm served Zeeland creuses "Oesterij special" no. 3, nature 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 "Oesterij special" no. 3. Fresh dashi consommé, furikake and young spring onion.

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€ 10,00

## **Supplement Caviar "Tresor"**

Some of our starters offer a generous portion (10 grams) of delectable caviar, so you can really 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 Siberian sturgeon for those looking for just that little bit more. 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.

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€ 20,00

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# STARTERS

## **Oysters & Eel**

An ode to the Oosterschelde where we work with the crème de la crème from Zeeland waters.

Poached Zeeland creuses "Oesterij special no. 3", smoked Oosterschelde eel, classic brunoise of vegetables, beurre blanc with sea buckthorn, Roman chervil.

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€ 24,00

## **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

## **Steak tartare "Monroe"**

Hand-cut steak tartare of West Flemish red, seasoned with beurre noisette, sumac, basil mayo and finished with garden cress.

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€ 17,00

## **Comté cheese croquette**

Our homemade cheese croquette deluxe, parsley, cress and lemon.

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€ 19,00

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### **Tuna Saku tataki**

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

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€ 23,00

### **Waldorf Tartlet**

Crispy brick dough filled with filet d'Anvers.

This top beef charcuterie from cult butcher Luc de Laet is finished with a fresh sweet-sour Jonagold salad with grain mustard, celery leaves, raisins, Old Farmdal cheese, and Roman chervil.

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€ 17,00

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€ 20,00

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# MAIN COURSES

## **Steak Tartare “Monroe”**

Hand-cut beef tartare of the West Flanders Red cattle prepared by our chefs with brown butter, sumac and basil mayo. Served with fresh beef tallow fries, homemade mayonnaise, and a crisp green salad.

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€ 27,50

## **Canard de Bourgogne**

Fried canette jaune duck fillet from Burgundy with potato-parsnip puree, seasonal wild mushrooms, natural jus with blackberries.

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€ 33,00

## **Veal Sweetbreads**

Crispy fried veal sweetbreads, sautéed wild mushrooms, textures of beetroot, chive puree, and jus of late bottled vintage port.

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€ 42,00

## **Catch of the day**

We respond to the market offerings and look at the supply per season. Our service is happy to tell you more about the fish dish of the day.

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*Daily price*

## **Picanha**

Slow-cooked and grilled veal picanha on the Bastard. Brunoise of sunchoke, crispy vegetable chips, cream of chestnut, and jus of late bottled vintage port. Served with pomme dauphine.

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€ 30,00

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### **Pulpo Gallega**

Slow-cooked and grilled octopus from Galicia. Romesco cream, salsa verde, roja mayo dressing and crispy smoked almond nuts. Served with fried baby potatoes.

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€ 37,00

### **Butternut Ravioli**

Fresh butternut squash ravioli, butternut cream, grilled zucchini, piment d'espelette, saffron beurre blanc, basil oil, and a crunch of smoked walnut.

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€ 36,00

### **Bavette (250 gr)**

Beautiful TOP Irish bavette - selected by Carmans - and grilled on the Bastard BBQ.

Served with fresh French fries, baked in ox white, with homemade mayonnaise and a fresh green salad. Pick a sauce of your choice: béarnaise, pepper cream, beurre maître d'hôtel or chimichurri butter.

Our bavette is ideally cooked medium-rare.

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€ 31,00

### **Six-rib (350 gr)**

This buttery, fat-laced Spanish prime rib - selected by Luc de Laet of The Butcher's Store - is grilled on our Bastard BBQ.

Served with fresh fries fried in ox white, homemade mayonnaise, a fresh green salad and a sauce of your choice: bearnaise, pepper cream, beurre maître d'hôtel or chimichurri butter.

Our six-rib steak is preferably fried saignant or medium-rare. Take into account with a cooking time of 15 minutes.

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€ 45,00

# MONROE FOR KIDS

Kids can choose from:

**Meatballs in tomatosauce**

with lettuce and fries  
€ 12

**Spaghetti bolognaise**

a delicious suggestion for children  
€ 12

**Goujonettes with tartar**

with lettuce and fries  
€ 14

followed by a delicious  
**children's ice cream**

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# DESSERTS

All desserts at Monroe are homemade with the most delicious ingredients. Sharing is allowed ... but not required :-)

## **Chocolate soufflé**

Monroe's signature dessert.

Warm served soufflé with single origin Ecuador chocolate from 70,1%. Please note that this classic takes some time to prepare (20 min).

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€ 12,00

## **Cheesecake**

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

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€ 11,00

## **Apple**

Delicious hot preparation of homemade tarte tatin served with our home-turned vanilla ice cream.

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€ 12,00

## **Dame Blanche**

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

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€ 11,00

## **Tiramonroe**

Our contemporary take on Tiramisu.

Espuma of Amaretto and tonka beans, ladyfingers soaked in espresso from Caffè Vergnano, crispy chocolate, and finished with a Callebaut grate.

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€ 11,00

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# 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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## THE CHEESES

### **Saulzais Berry**

Sheep's raw milk cheese from the Loire region. Rich and full of flavour when ripe. Made on the farm.

### **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 Chene 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.

### **Tomette chèvre cendré**

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

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### **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.

### **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.

### **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.

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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.

€ 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?

€ 12,00

## **Tempress**

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.

€ 13,00

## **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.

€ 14,00

## **Irish coffee**

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

The classic coffee cocktail, simply delicious and old school.

€ 9,00

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**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

**Santa Teresa 1796**

An absolute smooth sipping rum from Venezuela.

€ 16,00

**Dewar's 12y**

Blended Whisky

€ 9,50

**Aberfeldy 12y**

Single Malt Whisky

€ 12,00

**Hibiki**

Japanese Whiskey

€ 25,00

**Isolabella**

Sambuca

€ 9,00

**Cognac Frapin, 1270**

Gorgeous 100% Grande Champagne & premier cru de Cognac

€ 11,50

*Ask our bar menu for more choice in the field of cocktails & after dinner drinks.*

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