

DINNER

DINNER MENU MONROE: 54 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

Waldorf Tartlet

Crispy brick dough filled with filet d'Anvers. These premium cold cuts from renowned butcher Luc de Laet are topped with a fresh, sweet-sour Jonagold salad with grain mustard, celery leaves, raisins, Old Farmdal cheese and Roman chervil.

or

Salmon brioche

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

MAIN COURSE

Sea Bass

butternut pumpkin cream, seasonal wild mushrooms, saffron beurre blanc. Served with fried ratte potatoes from Touquet.

or

Picanha

Veal picanha, slow-cooked and grilled on the Basterd. Brunoise of Jerusalem artichoke, crispy vegetable chips, chestnut cream and jus of late bottled vintage port. Served with pomme dauphine.

DESSERT

Apple

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

DINNER MENU CLASSIC: 59,00 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

"MENU DE LA SAISON": 65,00 PP.

STARTER

Oysters & Eel

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

or

Terrine Royale

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

or

Waldorf Tartlet

Crispy brick dough filled with filet d'Anvers. These premium cold cuts from renowned butcher Luc de Laet are topped with a fresh, sweet-sour Jonagold salad with grain mustard, celery leaves, raisins, Old Farmdal cheese and Roman chervil.

or

Comté cheese croquette

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

MAIN COURSE

Canard de Bourgogne

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

or

Butternut Ravioli

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

or

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.

DESSERT

Tiramontoe

Our contemporary take on Tiramisu. Espuma of Amaretto and tonka beans, ladyfingers soaked in Caffè Vergnano espresso, crispy chocolate, and topped with Callebaut shavings.

of

Dame Blanche

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

DINNER MENU "DELUXE DE MONROE": 73,00 PP.

APERERO AMUSE

Mini Comté cheese croquette

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

STARTER

Waldorf Tartlet

Crispy brick dough filled with filet d'Anvers. These premium cold cuts from renowned butcher Luc de Laet are topped with a fresh, sweet-sour Jonagold salad with grain mustard, celery leaves, raisins, Old Farmdal cheese and Roman chervil.

or

Tuna Saku Tataki

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

MAIN COURSE

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.

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 Blanche! 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.

Terrine Royale

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

Tuna Saku tataki

Shortly baked tuna with spicy sesame furikake, ice 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: 55,00 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

Butternut Ravioli

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

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.