

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

“BISTRO” FORMULE: 31,00 PP

Mont Marçal Brut

Start your meal with a glass of bubbles

- - -

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**

- - -

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

- - -

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.

“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

- - -

Liefmans Goudenband 8° - 75cl

Chaudfontaine

still and sparkling water on the table

- - -

Liefmans Kriek Brut

or **Liefmans Goudenband**

depending on your choice of dessert

or

Vergnano coffee or **Satemwa tea**

“MAÎTRE DE MONROE” FORMULE: 43,00 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

- - -

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

- - -

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

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

- - -

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.