

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

vegan options or a fully customized lunchmenu.

If desired we can always provide vegetarian or

# RESS BISTRO LUNCH: 40

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.

homemade mayonnaise and a crisp green salad. or

Served with fresh fries baked in beef tallow,

#### A typical Belgian dish made of fresh North Sea fish and salmon with a leek and carrot julienne

Antwerp fish waterzooi

and a delicate bisque. Served with fried Ratte du Touquet potatoes

LUNCHMENU MONROE: 54 PP.

We're always happy to suggest a suitable beverage arrangement. **STARTER** 

Crispy brick dough filled with filet d'Anvers.

Our comfy three course lunch menu with a

choice of two starters and two mains.

### These premium cold cuts from renowned

#### butcher Luc de Laet are topped with a fresh, sweet-sour Jonagold salad with grain mustard,

**Waldorf Tartlet** 

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

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tarte tatin with crème anglaise.