

# BISTRO 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 bistro courses and contemporary world cuisine.

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 surrounding seas and always serve them with one or two artisanal SWET hot sauces from Brussels for the extra kick!

## **Fresh oysters (3 pcs)**

Creuse no. 2 from Zeeland, served fresh or with a classic mignonette sauce of shallot and red wine vinegar.

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€ 8,50

***Extra caviar from the house Céleste Caviar € 20,00***

## **Rockefeller oysters (3 pcs)**

THE oyster classic from New Orleans. Grilled creuse no. 2 from Zeeland, finished with spinach, cream and a drop of Pernod.

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€ 9,00

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**Louisiana Oysters (3 pcs)**

Warm grilled creuses no. 2 from Zeeland, with Parmesan cheese, shrimp and cayenne. A timeless classic straight from The French Quarter in New Orleans. These oysters were served in legendary restaurants Arnaud's and Antoine's.

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€ 10,00

**Korean-style Oysters - Gul Muchim (3 pcs)**

Spicy, yet fresh oyster with Korean influences. Creuses from Zeeland served with kimchi granita, roasted sesame oil and nashi pear.

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€ 10,00

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# STARTERS

## **Veal tartare**

Fresh veal tartare with a beurre noisette mayonnaise, sumac and sourdough bread crumble.

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€ 15,00

***Extra caviar from the house Céleste Caviar € 20,00***

## **Terrine de campagne**

Homemade pork terrine, with apricot and pistachio. Served with pickles from Ghent and white sourdough bread from The Bakery.

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€ 12,00

## **Burrata and Peas**

Nicely fresh spring platter with burrata from cheese refiners Van Tricht, fresh green peas, a field bean gazpacho, aioli made from peas, mint, grilled sugar snaps and spring onion.

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€ 17,00

***Extra caviar from the house Céleste Caviar € 20,00***

### **Toast aux champignons**

A beautiful variety of mushrooms, on a butter-baked brioche toast, marrow, Roman chervil, finished with beurre blanc sauce.

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€ 14,00

### **Tiradito Nikkei**

A classic from Peru where Japanese influences are always closeby. Trout sashimi, leche de tigre of fermented kumquat, jalapeño crumble, trout caviar, Granny Smith apple.

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€ 17,00

### **Vitello Tonnato Tartelette**

Fine brick dough tartlet filled with slow-cooked veal, grilled veal tongue and a creamy tuna-based sauce. Finished with pickled red onions, capers and rocket salad.

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€ 17,00

# BRUNCH SPECIALS

## **Eggs Benedict**

Crispy English muffin with BS pastrami, poached egg, Hollandaise sauce and watercress.

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€ 13,00

## **Breakfast BLT**

Monroe's version of this timeless classic. An English muffin with crispy fried bacon, cabbage lettuce, tomato, avocado, fried egg and a jalapeño hollandaise.

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€ 13,00

## **Eggs Florentine**

Crispy sourdough toast with sautéed spinach, poached egg, Hollandaise sauce and watercress.

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€ 9,00

## **Avocado Toast**

Crispy sourdough toast with avocado, ricotta salata, black radish and salad of watercress, Nigella seeds (black cumin) and basil.

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€ 11,00

*Supplement fried or poached egg +2.00*

### **French Toast**

French toast made from brioche bread, served with brown sugar syrup and fresh fruit.

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€ 11,00

### **Dutch Baby**

Fluffy pancake, served with blueberry compote, freshly whipped cream and finished with some orange.

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€ 12,00

## MAIN COURSES

### **Steak tartare**

Hand-cut Black Angus 'Grand Cru' steak tartare, with all the necessary garnish to make your own favourite version. Served with beef tallow-baked french fries, homemade mayonnaise and a green salad.

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€ 25,00

***Extra caviar from the house Céleste Caviar € 20,00***

### **Filet pur (250 gr)**

Austrian Holstein beef tenderloin. Served with beef tallow-baked french fries, homemade mayonnaise, and a green salad. Add your choice of sauce: Bearnaise sauce, creamy pepper sauce, marchand de vin sauce, mushroom butter.

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€ 30,00

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### **Big Porterhouse Steak (1kg)**

This buttery tender T-bone steak of beautifully marbled Friesian Holstein is grilled on our Black Bastard BBQ. The huge advantage of the T-bone steak is that you have the tenderloin on one side of the bone and the prime rib on the other side. Best of both worlds!

Served with beef tallow-baked french fries, homemade mayonnaise, and a green salad. Add two of your choice: bearnaise sauce, creamy pepper sauce, marchand de vin sauce, mushroom butter.

We recommend this beautiful T-bone steak of 1 kg for 2 to 3 people. Our Porterhouse is ideally cooked medium-rare. Please keep in mind that this requires a preparation time of about 25 minutes.

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€ 95,00

### **Mooie meid**

In butter poached hake, buttermilk mash, sorrel, sauce of bintje potato with bisque oil, peeled grey shrimp.

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€ 24,00

### **Chicory salad**

A salad of chicory, radicchio and Gorgonzola Dolce, salt crust-cooked red and yellow beets, sourdough croutons, hazelnut dressing and roasted Doyenné pears.

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€ 21,00



# DESSERTS

## 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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€ 11,00

## Cheesecake

Creamy Basque cheesecake baked according to a secret recipe of our chef, and served with a bergamot marmalade.

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€ 9,00

## Millefeuille

Crispy phyllo dough, filled with soft praliné cream, bay leaf caramel and quince sorbet.

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€ 10,00

## Rhubarb

Fresh-and-sour rhubarb tartare with a buttermilk gelato, Scottish shortbread, cardamom mousse and smoked white chocolate sauce.

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€ 10,00

# 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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### **Chanteraine**

Triple cream cheese from raw cow's milk from Île-de-France. The paste is softly sweet and pleasant in taste. Cream is added to the milk to make it extra full. The cheese is rich and buttery, and is produced in Seine-et-Marne, a department with a rural side as well as the Parisian suburbs. They also make Brie de Meaux and de Brie de Melun here. This is a rather young variety of cheese, since it was only in the '30s it first saw the light of day. The cheese is named after the famous connoisseur Brillat-Savarin.

### **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.

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### **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.

### **Cheddar Farmhouse Quicke**

This cheddar cheese is made by the family Quicke in Exeter in the Southwest of England. Pasteurized milk from their own cows is processed on their farm. This cheese matures for one year in a muslin which leads to a special earthly taste. A complicated flavour combination of sour, salt and bitter.

### **Vanillien**

Farm-made cheese from raw goat's milk, marbled with vanilla powder, coming from Normandy. This cheese was developed by cheese refiners Van Tricht and is made just for us. Not very sweet, but rather slightly salted. You'll find a salty flavour first and afterwards the vanilla breaks through elegantly.

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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.

### **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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**Picon Bejes**

Strongly pronounced flavours in this blue cheese, with DOP Cantabria label, from Northern Spain. Depending on the season, it is made from a mix of cow, goat and sheep's milk. But most of the time, it's just cow's milk. The appellation demands that its maturing process takes place in natural caves. The blue mould has a special irregular structure and tastes somewhat smoky. The farmer has no more than about 20 cows and processes their milk on the farm.

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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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€ 14,00

## **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

## **Tempress**

Bon Courage Cape Vintage port, Rémy Martin V.S.O.P. 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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€ 14,00

## **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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€ 8,00

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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.

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€ 9,00

**Santa Teresa Solera 1796**

An absolute smooth sipping rum from Venezuela.

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€ 15,00

**Dewar's 12y**

Blended Whisky

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€ 9,00

**Aberfeldy 12y**

Single Malt Whisky

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€ 11,00

**Rémy Martin Accord Royal 1738**

Brandy

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€ 15,00

**Cognac Frapin, 1270**

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

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€ 11,50

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### **Liefmans Kriek Xtra Blend**

**9° - 75cl**

A mature brown beer, aged with cherries from Limburg, which leads to a round and fruity ale with beautifully present acids. The blend, the barrel aging, the bourbon, the pinot noir ... Liefmans brewmaster's successful experiment and the ultimate companion for our chocolate soufflé.

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€ 15,00

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

