

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. Get to know the dishes from our Chef Vadim Vesters and his 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 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 pcs)

Creuse no. 3 from Zeeland, served fresh or with a classic mignonette sauce of shallot and red wine vinegar.

-

€ 19,00

Extra Iranian caviar € 20,00

High-quality Baeri caviar from Iran, from the house Céleste Caviar. Fine grain, nutty and buttery in taste and a super smooth consistency. Delicious!



Nikkei Oysters (2 pcs)

Fresh Zeeland creuse "Oesterij special" no. 3, nature served with Saké-Soy dressing, Tobiko, spring onion, coriander.

-

€ 9,00

Le bon vivant chaud (2 pcs)

Gratinated Zeeland creuse "Oesterij special" no. 3, nature with beurre Maitre d'Hotel and Oud Brugge cheese and chives.

-

€ 9,00

Pink Panther (2 pcs)

Crisp preparation of Zeeland creuses no. 3. Rhubarb granité, margarita dressing and tajín seasoning.

-

€ 9,00

STARTERS

Terrine de campagne

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

-

€ 13,00

Burrata & grey shrimp

Fresh and summery dish with burrata from cheese refiners Van Tricht and grey North Sea shrimp. Contemporary gazpacho from tomato, roasted bell pepper and watermelon.

-

€ 19,00

Extra Iranian caviar € 20,00

High-quality Baeri caviar from Iran, from the house Céleste Caviar. Fine grain, nutty and buttery in taste and a super smooth consistency. Delicious!



Vitello tonnato tartelette

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

-

€ 17,00

Tuna Saku tataki

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

-

€ 19,50

Pulpo Gallega

Slow-cooked octopus from Galicia, roasted cauliflower, dried cherry tomatoes and a basil dip. Served on a crispy Pinsa Romana.

-

€ 23,00

BRUNCH SPECIALS

Breakfast BLT

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

-

€ 13,00

Pinsa Mortadella

Delightful Roman bread, extra virgin olive oil, Mortadella, ricotta, rocket salad, kumato and olives. Served with a fresh green salad.

-

€ 16,50

MAIN COURSES

Steak tartare

Hand-cut steak tartare from the West Flanders Red Cattle from top butcher Dierendonck, prepared by our chefs in a traditional way. Served with beef tallow-baked french fries, homemade mayonnaise and a green salad.

-

€ 25,00

Extra Iranian caviar € 20,00

High-quality Baeri caviar from Iran, from the house Céleste Caviar. Fine grain, nutty and buttery in taste and a super smooth consistency. Delicious!

Mezzaluna di Mare

Fresh pasta filled with tomato, mozzarella and basil. Served with mussels from Zeeland, clams and octopus in a creamy tomato bisque.

-

€ 28,00

Monroe's Tagliata di Manzo

Holstein bavette steak, beautifully grilled on the Bastard BBQ - triple A. Served Italian-style, with rocket salad and pickled cherry tomatoes, Pecorino cheese and black pepper, Arbequina extra virgin olive oil, old Balsamic vinegar and apple capers. *With baked baby potatoes. +3,00*

In 1973, the tagliata was made for the first time by chef Sergio Lorenzi in Pisa. Our own chef Vadim Vesters gave it a wonderful Monroe touch.

-

€ 32,00

Bavette (250 gr)

Beautiful Holstein bavette - triple A. 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, marchand de vin red wine sauce or French herb butter. Our Bavette is ideally cooked medium-rare.

-

€ 29,00

Double entrecote (750 g.)

This tender sirloin steak, from the beautifully marbled triple A Holstein selection, is grilled on our Bastard BBQ.

Served with suet-baked fresh fries, homemade mayonnaise, a green salad and two sauces of your choice: béarnaise, pepper cream, marchand-de-vin sauce, maître d'hôtel butter sauce.

We suggest ordering this lovely double entrecote with two people. It is preferably cooked medium or medium-rare. Also please note that we need a preparation time of about 25 minutes.

-

€ 85,00

Sea Bass

Burnt sea bass filet, lemon gremolata, parsley and garlic, braised green asparagus, samphire, green peas, dashi butter sauce and roasted bell pepper-oil.

Fried potatoes +3.00

-

€ 29,00

Tomato, watermelon & ricotta salad

Kumato tomato, grilled watermelon, ricotta barilotto, mustard caviar, rocket salad, crispy Pinsa Romana, aged balsamic vinegar and basil dip.

-

€ 20,00

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).

-

€ 12,00

Cheesecake

Creamy baked Basque cheesecake according to our chef's secret recipe, served with a compote of cherries from Borgloon.

-

€ 11,00

Coupe Colonel

Homemade Amalfi lemon sorbet, candied lemon and a shot of ice-cold Grey Goose vodka.

-

€ 11,00

Dame Blanche

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

-

€ 11,00

CHEESE

A unique selection of cheeses refined by cheese masters Van Tricht. Served with brioche bread and fig compote. Choose from 8 options below.

-

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.

-

Glass € 8

Madeira Marvilha

This madeira wine has scents of dried fruit.
Light, velvety and balanced in the mouth with a long, dry finish.

-

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.

-

€ 18,00

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.

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 earthy 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.

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.

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.

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.

-

€ 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?

-

€ 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.

-

€ 14,00

Irish coffee

The Busker Triple Cask Whiskey, sugar, Caffè Vergnano espresso, cream. The classic coffee cocktail, simply delicious and old school.

-

€ 8,00

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.

-

€ 15,00

Dewar's 12y

Blended Whisky

-

€ 9,50

Aberfeldy 12y

Single Malt Whisky

-

€ 12,00

Rémy Martin Accord Royal 1738

Brandy

-

€ 15,00

Isolabella

Sambuca

-

€ 9,00

Cognac Frapin, 1270

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

-

€ 11,50

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.

-

€ 15,00

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

