

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 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.

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€ 19,00

Extra Monroe - "Tresor" Caviar from Siberian sturgeon € 20,00

A lovely collaboration between the masters of caviar from Imperial Heritage Caviar & Bistro Monroe. A house labeled exclusive caviar from the Siberian sturgeon, for those who seek that little extra. A unique aging process makes this classic, but highly elegant caviar a true delight. Therefore, we invite you to enjoy the gentle, briny and buttery taste of mid-sized glossy gray pearls.



Nikkei Oysters (2 pcs)

Cold-served Zeeland creuse "Oesterij special" no. 3, miso butter, sesame furikake, spring onion.

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€ 10,00

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.

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€ 10,00

Phuket delight (2 pcs)

Warm preparation of Zeeland creuses "Oesterij special" no. 3, Tom kha kai dressing, Thai basil oil and spring onion.

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€ 10,00

STARTERS

Steak tartare

Hand-cut steak tartare from West Flanders red beef, prepared in a classical manner by our chefs and finished with fresh cress.

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€ 15,00

Terrine de campagne & foie

Homemade terrine of foie gras, pork and macadamia nuts. Served with a crispy brioche and homemade Belgian rhubarb compote.

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€ 18,00

Coquilles

Briefly fried scallops, cream of celeriac, hazelnut, beetroot, trout caviar and a basil beurre blanc sauce.

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€ 27,00

Comté cheese croquette

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

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€ 19,00

Tuna Saku tataki

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

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€ 21,00

Extra Monroe - € 20,00

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Pulpo Gallega

Slow cooked octopus from Galicia. Briefly grilled on our Bastard BBQ for the smoky touch. Cream of sweet potato, salsa fresca and a red chimichurri with Mexican tajín.

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€ 25,00

LUNCH 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.

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€ 13,00

Monroe's Avocado Toast

Avocado on a crispy fried toast, gently cooked egg yolk, Barilotto ricotta cheese and Arbequina virgin olive oil.

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€ 16,00

Supplement € 2,50

Smoked bacon

The North Carolina Shrimp & Crab Burger

Our tribute to our USA trip we made in September 2022 and to the clean waters and seafood of Nags Head in North Carolina. Home-made burger of spicy scampi and crab combined with a mayo of North Sea crab, vine tomato, crispy lettuce and Spanish onion. Served in a delicious brioche bun.

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€ 16,00

Pinsa Mortadella

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

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€ 16,50

MAIN COURSES

Steak tartare

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

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€ 25,00

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Saltimbocca alla puttanesca

Roulade of sustainable chicken filled with a saltimbocca farce of dried Italian ham and sage. Al dente Fregola pasta and a puttanesca sauce. A wonderful new version of this Italian classic by our chef!

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€ 24,00

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.

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€ 31,00

Entrecote (350 gr)

This butter tender sirloin, from beautiful with fatdrizzled triple A Holstein selection, 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, marchand-de-vin sauce or beurre maître d'hôtel.

Our sirloin steak is preferably fried saignant or medium-rare. Take into account with a cooking time of 25 minutes.

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€ 45,00

Côte à l'os (1,3 kg)

Butter tender côte à l'os, from a beautiful with fat drizzled triple A Holstein selection, is grilled on our Bastard BBQ.

Served with fresh fries fried in ox white, homemade mayonnaise, a fresh green salad and 2 sauces of your choice: bearnaise, pepper cream, marchand-de-vin sauce or beurre maître d'hôtel.

We recommend this beautiful côte à l'os for three to four persons. Our côte à l'os is preferably fried saignant or medium-rare. Take into account a cooking time of 25 minutes.

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€ 140,00

Danish Cod

Fried filet of cod, cream of sweet potatoe, hummus, peas, young Brussels sprouts finished with Roman chervil.

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€ 29,00

Supplement € 3,00

Fried ratte potatoes from Touquet

Pecorino di Melanzane

In Arbequina virgin olive oil, fried aubergine, buffalo mozzarella, creamy tomato sauce, grated pecorino cheese, fresh arugula salad with old balsamic vinegar. An authentic vegetarian dish from Italy that is classically served with Parmesan, but where we opted for pecorino cheese with black pepper.

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€ 25,00

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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€ 12,00

Cheesecake

Creamy baked Basque cheesecake according to a secret recipe from our chef, served with a homemade Belgian rhubarb compote.

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€ 11,00

Tiramisu

Delicious contemporary version of a Tiramisu. Disaronno foam and tonka bean, tender boudoir biscuits, Belgian Callebaut chocolate shavings.

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€ 11,00

Dame Blanche

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

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€ 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:

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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

Robiola 3 latti

Italian cheese from raw cow, goat and sheep milk. Ripens for at least 20 days and originates from the Langhe Piemonte.

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.

La Mère Michel

The cheese is made by La Fromagerie du Gros Chene in Huy in the province of Namur. The crust is washed with red grease and this gives it its somewhat spicier taste. Raw cow's milk.

Aurelie

Aurelie is a Belgian organic raw milk goat cheese in stump shape. It is reminiscent of the French Saint Maure but without an ash layer. It is made by Kaasmakerij Karditsel in Lummen. A collaboration between 2 young farmers and an experienced couple of cheese makers makes for an extremely accessible and creamy goat's cheese.

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.

Blu di Bufala

Pasteurized blue cheese from buffalo milk.
Made in the buffalo mozzarella region, Campania.
The rich buffalo milk gives the cheese a nice
structure.



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

Temptress

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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€ 8,50

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 1796

An absolute smooth sipping rum from Venezuela.

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€ 15,00

Dewar's 12y

Blended Whisky

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€ 9,50

Aberfeldy 12y

Single Malt Whisky

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€ 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*

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€ 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.

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€ 15,00

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