

# 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.

## THE GOLDEN HOUR

Happy hour, move over! At Monroe's you'll start your evening in style, while enjoying one of our three unique formulas, and all this at a bargain price between 5 p.m. and 7 p.m. Pick a marvelous moment for your aperitif or even go all out with our 'Champagne Supernova' where we'll combine the finest goods for two people and more! Please note that these formulas aren't available after 7 p.m.

### **Champagne & Oysters**

Start your evening in style!

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€ 19,00

### **A GLASS OF CHAMPAGNE PIPER-HEIDSIECK ESSENTIEL BRUT BY TASTE!**

Especially made to pair with the elegant dishes of Bar & Bistro Monroe. This champagne is from the harvest of 2014 and has ripened in the cellars for five years before it was disgorged in 2020. It is a blend of 47% pinot noir, 31% meunier and 22% chardonnay grapes and 18% of this champagne are the finest reserve wines.

### **FRESH OYSTERS (3 PCS)**

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



### **Cocktails & cold cuts**

Yuni's signature cocktails in combination with a lovely selection of cold cuts. This is a Monroe-style apero.

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€ 39,00

### **PICK TWO FROM OUR LIST BELOW**

#### **Golden Negroni**

Patrón Silver tequila, Suze, Martini Floreale, grapefruit. Thé negroni, king amongst the bitter cocktails, and our long-time favourite. This golden twist trades its iconic red colour for another, but keeps the bitterness in taste.

#### **Classic Daiquiri**

Bacardi Añejo Cuatro, lime, cane sugar. Classic cocktail of 1898. In its purest form, the daiquiri is simple and sublime, a delicate blend of the sweetness of rum and fresh lime juice.

#### **Rusty Rabbit**

Dewar's 12 Year Old Blended Scotch, Drambuie, aromatic cocktail bitters, Fever-Tree Ginger Ale. A fresh twist on the Rusty Nail, one of Frank Sinatra's favourite drinks. The classic combination of Scotch and Drambuie is flavoured with acidity and the fresh taste of Ginger Ale. Ideal as an aperitif or during dinner.

#### **Cherry Aviator**

Grey Goose Le Citron vodka, Cherry Heering, Luxardo Maraschino, violet, lemon. Fan of the sour cherry taste? Then you have definitely come to the right place. In collaboration with the Antwerp eyewear brand Odette Lunette, our head bartender Yuni came up with this fresh, slightly sour apero cocktail.



### MONROE'S SELECTION OF COLD CUTS

A platter of several surprising and known delicacies from all over the world:

- Bonta, our Flemish Duroc comes from a farm in Dutch Flanders. The 100% Duroc pigs are raised here with respect for the animal, the environment and the surroundings. We opted for the Bonta with 24 months of maturation.
- Northern Italian Coppa Stagionata. Lean, seasoned pork neck, dried and slightly salted.
- Salchichón Iberico Bellota. This dried sausage is made from 100% pure-bred Iberico pork.
- Morcilla Ibérica de Bellota, dried black pudding from Spain.
- Paleta Cebo de Campo, Spanish pork shoulder.
- Mortadella Classica 'Presidio Slow Food' from Emilia Romagna, a traditional, velvety sausage from Italy.



### **Friends of the Devil (2 persons)**

Duvel lovers are better lovers.

Enjoy a beautiful main course per person from our chef Vadim Vesters in combination with Belgium's Finest Brew in 75 cl format. Perfect for sharing!

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€ 60,00

### **1 bottle Duvel 8,5°- 75cl**

An iconic beer that does not need an explanation.

Perfect for the apero moment or to enjoy after a meal, but also always a winner in combination with the dishes below.

#### **CHOICE OF:**

#### **Bavette (250 gr)**

Beautiful Holstein bavette - triple A. Grilled on the Bastard BBQ 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.

#### **Pintade**

Gently cooked French guinea fowl suprême with truffled puree, "peas & carrots" and a Fine Champagne sauce.

#### **Danish Cod**

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

#### **Supplement € 3,00**

Fried ratte potatoes from Touquet

### **Champagne Supernova (2 people)**

The early and ultimate beginning of a wonderful evening for two. Start with a bottle of our very own champagne, combined with oysters. Afterwards you'll enjoy our bavette.

This formula is also available for more than two people.

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€ 129,00

### **ONE BOTTLE OF CHAMPAGNE**

#### **PIPER-HEIDSIECK ESSENTIEL BRUT BY TASTE!**

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### **FRESH OYSTERS (6 PCS)**

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

### **BAVETTE (250 GR)**

Beautiful Holstein bavette - triple A. Grilled on the Bastard BBQ 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.

# DINER MENU

## 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. 2 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, nature 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

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# STARTERS

## **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

## **Mushroom toast**

Marvelous mushroom selection on a butter-baked brioche toast, bone marrow, sweet cicely, finished with French butter sauce.

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€ 16,00

## **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

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**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

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from Siberian sturgeon € 20,00**

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**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 - "Tresor" Caviar  
from Siberian sturgeon € 20,00**

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**Vitello Tartelette**

Crispy brick dough filled with gently cooked veal, fresh basil, tomato and tarragon mayonnaise.

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€ 17,00

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# 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

## **Pintade**

Gently cooked French guinea fowl suprême with truffled puree, "peas & carrots" and a Fine Champagne sauce.

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€ 30,00

***Make it royal! € 15,00***

+ winter truffle supplement

## **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

## **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

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### **Leek and celeriac**

Low temperature cooked and burnt leek, a celery root cream, beetroot, dashi butter sauce, green herb oil, potato chips and hazelnut.

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€ 22,00

### **Extra Guanciale € 3,50**

*To accompany the leek and celeriac, we gladly serve you this traditional Italian cured meat made from pork cheeks. High-quality cold cuts and a true delicacy!*

### **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

### **Bavette (250 gr)**

Beautiful Holstein bavette - triple A. Grilled on the Bastard BBQ 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.

-

€ 31,00

**Entrecote (350 gr)**

This butter tender sirloin, from 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 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

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# 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

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### **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.

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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.

### **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

## **Banana Split**

Bacardi Ocho rum, banana, vanilla, lime, coconut, cacao bitters. An iconic desert from the States, transformed by our bar team into a delicious after dinner cocktail.

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€ 14,00

## **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

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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 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

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€ 15,00

**Isolabella**

Sambuca

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€ 9,00

**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.*

