

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.

Mon Collins

Bombay Sapphire, green tea, cardamom, Fever-Tree Premium Tonic. A fresh slightly spicy Collins, one of our favourite go-to summer drinks.

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.

Modern Aviation

Barsol Pisco, St. Germain Elderflower liqueur, lime, lavender, rosewater. A 1916 creation adapted to the modern palette by our bartenders. Floral and fresh, an ideal aperitif with our seafood dishes.



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 Irish bavette. 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 or French herb butter. Our bavette is ideally cooked medium-rare.

Monroe's funky boules

Hand-rolled, fried meatballs with truffle, finished with creamy tomato sauce and "mojo verde". Served with fries in Spanish herbs, homemade aioli, and a fresh green salad.

Danish Cod "antiboise"

Fried filet of cod served with a fresh southern antiboise dressing of tomato, garlic and Arbequina olive oil, fennel salad, gremolata and cream 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!

Especially made to pair with the elegant dishes of 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 (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 Irish bavette. 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 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

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

Supplement Caviar "Tresor" € 20,00

Some of our starters offer a generous portion (10 grams) of delectable caviar, so you can really spoil yourself. A wonderful collaboration between the masters of caviar at Imperial Heritage Caviar and Bistro Monroe. Under our own label, we offer this exclusive caviar from Siberian sturgeon for those looking for just that little bit more. Thanks to its distinctive maturation, this classic yet very elegant caviar is a true delight. Enjoy the soft, salty and buttery taste of these medium-sized and glossy grey pearls.

STARTERS

Terrine de campagne

Homemade, traditional terrine of Duroc pork and macadamia/pistachio nuts. Served with a crispy brioche and homemade Belgian rhubarb compote.

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€ 18,00

Coquilles

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

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€ 27,00

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

Steak tartare “ultra-classic”

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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€ 16,00

Steak tartare “Monroe”

Hand-cut steak tartare of West Flemish red seasoned with beurre noisette, sumac, tarragon mayo, crispy brioche and mustard lettuce.

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€ 17,00

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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€ 23,00

Vitello Tartelette

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

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€ 17,00

Carpaccio of langoustine

Fresh preparation of langoustines, yuzu vinaigrette, sesame and shiso.

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€ 29,00

Supplement Caviar "Tresor" € 20,00

Some of our starters offer a generous portion (10 grams) of delectable caviar, so you can really spoil yourself.

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MAIN COURSES

Steak tartare “ultra-classic”

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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€ 26,00

Monroe’s funky boules

Hand-rolled, fried meatballs with truffle, finished with creamy tomato sauce and “mojo verde”. Served with fries in Spanish herbs, homemade aioli, and a fresh green salad.

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€ 25,00

Danish Cod “antiboise”

Fried filet of cod served with a fresh southern antiboise dressing of tomato, garlic and Arbequiña olive oil, fennel salad, gremolata and cream chervil.

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€ 28,00

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

Korean aubergine

Aubergine grilled on the Bastard topped with bulgogi and sesame, barbecued edamame beans - fennel salad and vegan Japanese mayo.

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€ 25,00

Bavette (250 gr)

Beautiful Irish bavette. 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 or French herb butter. Our bavette is ideally cooked medium-rare.

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€ 31,00

six-rib (350 gr)

This butter tender six-rib, from beautiful with fat drizzled top 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 or beurre maître d'hôtel.

Our six-rib steak is preferably fried saignant or medium-rare. Take into account with a cooking time of 15 minutes.

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€ 45,00

Côte à l'os (1 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 or beurre maître d'hôtel.

We recommend this beautiful côte à l'os for two persons. Our côte à l'os is preferably fried saignant or medium-rare. Take into account a cooking time of 20 minutes.

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€ 120,00

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

Club Med!

Panna cotta of grapefruit, cream of rose water, lemon balm, brittle white chocolate and a pistachio sponge cake.

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€ 13,00

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

Saulzais Berry

Sheep's raw milk cheese from the Loire region.
Rich and full of flavour when ripe. Made on the farm.

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.

Tomette chèvre cendré

Cast goat cheese with double pressing, meaning the curd leaks out twice. The first time the cheese leaks into a muslin cloth in a provisional mould, the second time into its final mould where it is lightly pressed. This creates a slightly firmer dairy that still melts creamily in the mouth. The cheese is made from raw milk by the Bajocasse farm in Nonant in Lower Normandy.

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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€ 16,00

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

Joséphine

Mandarine Napoléon, Martini Riserva Ambrato vermouth, Luxardo Maraschino liqueur, green tea, cardamom, egg white. Fresh and deliciously sweet and sour, not what you might expect from an after-dinner cocktail, but this beauty goes perfectly with our heavier desserts.

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€ 10,00

Tempress

Bon Courage Cape Vintage port, Frapin 1270 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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€ 13,00

Coco Axelle

Bacardi Ocho rum, caffè Vergnano espresso, almond, tonka bean, orange. A creation of our bartender Axel, this is a bold after-dinner cocktail packed with flavour.

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€ 11,00

Cheesy

Jim Beam Rye, Château du Breuil calvados, Madeira, Comté Marcel. It ain't easy being cheesy - while stocks last - our bartenders got creative with this experiment. Calvados infused with Comté Marcel cheese and flavoured with rye whiskey and Madeira. Due to the complexity and preparation time of this drink, we can only offer a limited number of them per day.

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€ 12,00

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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€ 9,00

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.

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€ 9,00

Santa Teresa 1796

An absolute smooth sipping rum from Venezuela.

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€ 16,00

Dewar's 12y

Blended Whisky

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€ 9,50

Aberfeldy 12y

Single Malt Whisky

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€ 12,00

Maker's Mark 46

Bourbon

-

€ 18,00

Hibiki

Japanese Whiskey

-

€ 25,00

Isolabella

Sambuca

-

€ 9,00

Cognac Frapin, 1270

Gorgeous 100% Grande Champagne & premier cru de Cognac

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€ 11,50

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

