

DINNER

DINNER MENU MONROE: 46 PP.

Our comfy three course dinner menu with a choice of two starters and two mains plus dessert.

We're always happy to suggest a suitable beverage arrangement.

STARTER

Carpaccio Tartlet

Crispy brick pastry stuffed with a Holstein beef carpaccio, pecorino, arugula, extra virgin Arbequina olive oil and an olive crumble

or

Salmon brioche

Crispy brioche bread, homemade marinated 'Gravad Lax' salmon and a yogurt dressing with radish, fresh ginger and chives

MAIN COURSE

Antwerp fish waterzooi

A typical Belgian dish made of fresh North Sea fish and salmon with a leek and carrot julienne and a delicate beurre blanc flavored with Elixir d' Anvers.

Served with fried Ratte du Touquet potatoes

or

Boules Deluxe

Hand-rolled meatballs with truffle, covered in a 'creamy' tomato sauce with mojo verde.

Served with Spanish herbs flavored potatoes, homemade aioli and a crisp green salad

DESSERT

Panna cotta "Monroe"

Classy Panna Cotta according to the season.

If you prefer a cheese platter over a dessert there will be a 5.00 surcharge.

DINNER MENU CLASSIC: 52,50 PP.

Three course Monroe "goes classic" dinner menu with a choice of two starters and two mains plus dessert.

We're always happy to suggest a suitable beverage arrangement.

STARTER

Vitello tartlet

Crispy brick pastry stuffed with tender, slow cooked veal, fresh basil, tomato and tarragon mayonnaise

or

Comté cheese croquette

Our home-made cheese croquette deluxe, parsley, cress, lemon

MAIN COURSE

Bavette

A beautiful Irish beef bavette grilled on the Bastard BBQ.

Served with fresh fries baked in beef tallow, homemade mayonnaise, a crisp green salad and pepper sauce

or

Sea bass "antiboise"

Fried sea bass filled with fennel, gremolata and chervil, with a fresh Southern "antiboise" tomato dressing, garlic and Arbequina olive oil

DESSERT

Dame Blanche

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

If you prefer a cheese platter over a dessert there will be a 5.00 surcharge.

EXTRA DESSERT

Cheese platter

A unique selection of 4 cheeses by Cheese masters Van Tricht.

Served with brioche and a seasonal compote + 16.00 pp.

DINNER MENU SHARING: 89 PP.

Sharing is caring! This arrangement is for sharing with friends only... If desired it is possible to upgrade this arrangement with a great selection of oysters or an extra cheese platter.

We're always happy to suggest a suitable beverage arrangement.

SHARING TAPAS, THE STARTER TO ACCOMPANY YOUR APERITIF

Monroe's charcuterie selection

A plate filled with surprising and well-known delicacies from all over the world

BBQ grilled pimiento de padron peppers

Mild Spanish peppers with smoked Maldon salt and smoked paprika powder, grilled on our bastard BBQ

Iberico croquettes

Delicious creamy jamón Ibérico croquettes, jalapeño and tarragon dressing

STARTERS TO SHARE

Steak tartare "Monroe Deluxe"

Hand-cut West Flemish Red beef tartare, with beurre noisette, sumac, tarragon mayo, crispy brioche and mustard lettuce, topped off with our Imperial Heritage Tresor Caviar

and

Saku tuna tataki

Seared tuna with spicy sesame furikake, iced dashi and lemongrass vinaigrette, sweet and sour radish, cucumber and kohlrabi

MAIN COURSE TO SHARE

Côte à l'os

Tender Belgian White-Blue côte à l'os, grilled on our Bastard BBQ, served with fresh fries baked in beef tallow, homemade mayonnaise and a crisp green salad.

Served with two sauces of choice: béarnaise, creamy pepper sauce or beurre maître d'hotel.

DESSERT TO SHARE

Dame Blanche

Homemade vanilla ice cream with Madagascar vanilla, classic tuile, Callebaut chocolate sauce and whipped cream

and

Cheesecake

Basque cheesecake, baked creamy according to the Chef's secret recipe, served with a homemade seasonal compote.

EXTRA DESSERT

Cheese platter

A unique selection of 4 cheeses by Cheese masters Van Tricht, served with brioche and rhubarb compote + 16.00 pp.