

LUNCH

Below you will find some of our set lunch menus. In addition to these lunch menus, our dinner menus can also be served during lunch time.

If desired we can always provide vegetarian or vegan options or a fully customized lunch menu.

EXPRESS BISTRO LUNCH: 37 PP.

Choose one of our two most favorite bistro lunch dishes, served with a glass of white, red or rosé wine from the Rare Vineyards in the French Languedoc or one of our special draft beers. Chaudfontaine still and sparkling water and a coffee or tea at the end of the meal are included.

We can upgrade this menu upon request.

CHOOSE YOUR MAIN COURSE

Carbonades à la Flamande

Beef stew from De Laet & Van Haver, a legendary Antwerp butcher specialised in fine artisan meats, The stew is prepared with Antwerp Tripel d' Anvers beer and Tierenteyn mustard.

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

or

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

LUNCHMENU MONROE: 46 PP.

Our comfy three course lunch menu with a choice of two starters and two mains. We're always happy to suggest a suitable beverage arrangement.

STARTER

Tartlet Carpaccio

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