

WALKING DINNER: 49 PP.

Below you will find our possibilities for a walking dinner for groups of 20 or more. If desired, it is possible to upgrade your walking dinner arrangement with additional dishes, we can also provide vegetarian or vegan options. We would also be happy to arrange a tailor-made proposal..

APERIO BITES TO KICK OFF YOUR EVENT

Thai crackers

Thai manioc prawn crackers, sweet chili, kaffir lime & lemongrass dip, toasted sesame

Falafel en dip

Homemade mediterranean falafel, hummus, yogurt-curry dressing

DISHES

Saku tuna tataki

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

Terrine de campagne

Traditional homemade Duroc pork terrine served with fruit compote and sourdough bread

Pulpo Gallega

Slow cooked Galician-style octopus, briefly grilled on our Basterd BBQ for a smokey touch, served with the chef's seasonal garnish.

Steak tartare "ultra classic"

Hand-cut West Flemish Red beef tartare, traditionally prepared by our chefs, topped off with fresh cress

Bavette à poivre

A beautiful Irish beef bavette grilled on the Bastard BBQ, served with pepper sauce and pomme fondant.

Comté élégance

Top quality Jura cheese that has aged for 10 months. Served with home-made seasonal marmelade.

Mini boules de Berlin "Monroe"

Delicious 'one bite' tribute to the classic fried sweet yeast dough delicacy, with an unconventional Monroe style twist

EXTRA DELUXE

If desired, you can upgrade this arrangement with **oysters from Zeeland's Oesterij**, served plain or chef's signature style +4.00 or 5.00/piece

For the ultimate upgrade you can add our **Caviar 'Tresor'** to your Steak Tartare or your Saku Tuna Tataki +20.00/portion

Our Caviar is the result of a wonderful collaboration between the masters of caviar from Imperial Heritage Caviar and Bistro Monroe. It's a large portion (10 grams) of Siberian sturgeon caviar, exclusively labelled by Monroe, for those in search of that little extra.

DRINKS

The drinks arrangement consists of an à la carte drinks selection, chosen in advance from our extensive list of cocktails, bubbles, wines, beers and soft drinks, that will be charged consumption-based.