

MONROE

2-course menu € 29,00 or 3-course menu € 37,00

Starter

Beef carpaccio

Old Groendalcheese crème, Japanese mustard greens,
Arbequina extra vierge olive oil and balsamico.

OR

“Gravad lax style” smoked salmon

On Crispy brioche bread, with horseradish mayo and
Japanese mustard greens.

Main course

Ardenne pork tenderloin

Grilled sustainable “Better Life” pork tenderloin,
sweet potato crème, green peas, Tierenteyn mustard sauce.
Served with pomme fondant.

OR

Grilled sea bass

Young cauliflower crème, green peas, fresh Southern “antiboise”
tomato dressing, garlic and Arbequina olive oil.
Served with pomme fondant.

Dessert

Cheesecake

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

OR

Dame Blanche

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