

# DINNER

## DINNER MENU MONROE: 49 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

#### Pastrami Tartelette

Crispy brick pastry stuffed with a Holstein beef pastrami carpaccio, mustard greens, sweet-and-sour cucumber pearls, mustard mayo and pickled mustard seed.

or

#### Salmon brioche

Crisp-baked brioche bun, soft-smoked salmon, pickles mayo from Ghent and a herb salad.

### 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 bisque.

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

#### Apple

Delicious homemade and warm-served tarte tatin with crème anglaise.

## DINNER MENU CLASSIC: 54,50 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

#### Steak tartare "Monroe"

Hand-cut steak tartare from the Belgian Red cattle, served with a crispy brioche.

Made with brown butter, sumac, tarragon mayo and topped with garden cress.

or

#### Comté cheese croquette

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

or

#### Shrimp croquettes

Two artisanal shrimp croquettes with brown North Sea shrimps, served with parsley, garden cress and 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

#### Catch of the day

We respond to the market offerings and look at the supply per season. We are happy to inform you on the moment of your booking.

### 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 + 16.00 pp.

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

Served with brioche and a seasonal compote

## DINNER MENU "DELUXE DE MONROE": 69,00 PP.

### APERIO AMUSE

#### Mini Comté cheese croquette

Our deluxe homemade cheese croquette, with top notch Comté cheese.

### STARTER

#### Steak tartare "Monroe deluxe"

Hand-cut steak tartare from the Belgian Red cattle, made with brown butter, sumac, served with a crisp brioche bun and mustard greens.

Topped with our Imperial Heritage Tresor Caviar.

or

#### Eel

Smoked Belgian eel, crispy brioche, horseradish-lemon cream, chopped shallot and chives.

### MAIN COURSE

#### Double entrecôte Simmenthal

Lovely Austrian côte Simmenthal, grilled on our Bastard BBQ and served with freshly suet-baked fries, homemade mayonnaise and a crisp green salad.

Choose two: bearnaise sauce, pepper cream or maître d'hôtel butter.

or

#### Catch of the day

We respond to the market offerings and look at the supply per season. We are happy to inform you on the moment of your booking.

### DESSERT

#### Dame Blanche X Boules de Monroe

Double pleasure!

Dame Blanche of homemade vanilla ice cream with Madagascar vanilla, classic tuile, Callebaut chocolate sauce and fresh whipped cream with a mini Berlinerbol "Monroe".

Delicious "one bite" ode to this classic delicacy with a quirky Monroe twist.

## 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

#### Falafel and dip

Homemade Mediterranean falafel, hummus, yogurt-curry dressing.

#### Mini Comté cheese croquette

Our homemade cheese croquette.

### STARTERS TO SHARE

#### Steak tartare "Monroe Deluxe"

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

#### Eel

Smoked Belgian eel, crispy brioche, horseradish-lemon cream, chopped shallot and chives.

#### Tuna Saku tataki

Shortly baked tuna with spicy sesame furikake, ice cold dashi and lemongrass dressing, sweet-and-sour radish salad, cucumber and kohlrabi.

### MAIN COURSE TO SHARE

#### Côte à l'os

Tender Irish côte à l'os, grilled on the Bastard BBQ and served with freshly suet-baked fries, homemade mayonnaise and a crisp green salad.

Choose two: bearnaise sauce, pepper cream or maître d'hôtel butter.

### DESSERT TO SHARE

#### Dame Blanche

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

#### Cheesecake

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

### EXTRA DESSERT

#### Cheese platter + 16.00 pp.

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

## MENU DE LA TERRE: 50,00 PP.

A tribute to the land: an all-vegetarian menu! We suggest a pairing drinks formula.

### STARTER

#### Comté cheese croquette

Our deluxe homemade cheese croquette, with top notch Comté cheese.

### MAIN COURSE

#### Korean aubergine

On the Bastard grilled eggplant, glazed with Korean bulgogi sauce and sesame, and vegan Japanese mayo.

### DESSERT

#### Apple

Delicious homemade and warm-served tarte tatin with crème anglaise.

### EXTRA DESSERT

#### Cheese platter + 16.00 pp.

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

## CARTE BLANCHE

## FOR OUR MAÎTRE & THE CHEF

In agreement with maître Nicolas and chef Vadim you will get a fully personalized menu for a fixed fee of 200 euros per person.

All courses are included in this formula: apero, amuses and a five-course dinner with wine pairing.

A personalized menu will also be designed for you by our colleagues in the graphic design department of Monkeys at Midnight.