

# DRINKS

Down here you will find a selection from our beverage formulas. For more information and options, please send an email to [groepen@bistromonroe.be](mailto:groepen@bistromonroe.be)

## “BISTRO” FORMULE: 25,50 PP

### Mont Marçal Brut

Start your meal with a glass of bubbles

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### ½ bottle of of white, red or rosé wine

from the Rare Vineyards in the French Languedoc

Upgrade your wines to a suggested wine  
from our chef: + € 2.50 pp.

### or 3 beers

or 3 soft drinks of choice

### Chaudfontaine

still and sparkling water on the table

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### Vergnano coffee or Satemwa tea

at the end of the meal

### UPGRADE MY MENU

### Espresso Martini extra charge of € 9,00 PP

Grey Goose vodka, Tia Maria, Caffè Vergnano espresso. “Something that wakes me up and then fucks me up!” Tasty after-dinner cocktail as an alternative to coffee.

## “BAR” FORMULE: 27,50 PP

Welcome cocktail:

### Chique Madame

Grey Goose vodka, passion fruit, vanilla,  
Mont Marçal Cava

### Golden Negroni

Patrón Silver tequila, Suze, Martini Floreale,  
grapefruit

### Modern Aviation

Barsol Pisco, St. Germain Elderflower liqueur,  
lime, lavender, rose water

### Rusty Rabbit

Dewar’s 12 Year Old Blended Scotch, Drambuie,  
aromatic cocktail bitters, Fever-Tree Ginger Ale

**Homemade Lemonade** or **Homemade Ice Tea**

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from the Rare Vineyards in the French Languedoc

Upgrade your wines to a suggested wine  
from our chef: + € 2.50 pp.

### or 3 beers

or 3 soft drinks of choice

### Chaudfontaine

still and sparkling water on the table

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### Vergnano coffee or Satemwa tea

at the end of the meal

### UPGRADE MY MENU

### Espresso Martini extra charge of € 9,00 PP

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## “LE DIABLE ET SES AMIS” FORMULE: 22,00 PP

At Monroe, Duvel is the king of the world!

But above all, we love beautiful beers in large bottles, Those bottles will ensure you can truly enjoy these top beers together with friends and family. With a little help from Duvel’s beer sommelier, we chose a wonderful beer selection.

If desired we can always provide a fully customized arrangement to match your menu

**A glass of Duvel** or **Liefmans Fruitesse** On The Rocks as a welcome drink

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### Liefmans Goudenband 8° - 75cl

### Chaudfontaine

still and sparkling water on the table

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### Liefmans Kriek Brut

or **Liefmans Goudenband**

depending on your choice of dessert

or

### Vergnano coffee or Satemwa tea

## “MAÎTRE DE MONROE” FORMULE: 35,00 PP

Bistro Monroe lies on the border of Oud-Zuid and the newly built area Nieuw-Zuid.

This balance between old and new can also be found on our wine list. You will find a selection of beautiful, elegant wines from the Old World, next to wines with a bold and more modern international touch from countries you perhaps wouldn’t expect.

**A glass of Champagne Piper-Heidsieck Essentiel Brut by Taste!** as a welcome drink

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**Our sommelier will select a wine to accompany each course.** Your menu will therefore have beautiful matching wines, like a love story written together.

### Chaudfontaine

still and sparkling water on the table

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### Vergnano coffee or Satemwa tea

at the end of the meal

### UPGRADE MY MENU

### Espresso Martini extra charge of € 9,00 PP

Grey Goose vodka, Tia Maria, Caffè Vergnano espresso. “Something that wakes me up and then fucks me up!” Tasty after-dinner cocktail as an alternative to coffee.

## “SOMMELIER” FORMULE: 49,00 PP

Head bartender Yuni Herremans will create a special aperitif to your liking or, if preferred, you can also choose a glass of our house champagne Piper-Heidsieck Essentiel Brut by Taste!

Our sommelier will take you ‘en route’ as we go the extra mile to select the best wines to accompany your menu. This is the ultimate upgrade! We will browse our wine list together to find a bold or more classic combination, just as you like it. Our sommelier will serve a fantastic nec plus ultra wine with each course. Let’s go all the way!

### Chaudfontaine

still and sparkling water on the table

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**Vergnano coffee** or **Satemwa tea** at the end of the meal, served with a unique **Ratafia de Champagne Rubis 18% Distillerie Jean Goyard** This cuvée is rich, soft and owes its palate to the alliance of grape juice and Eaux-de-vie aged in oak barrels. It has got a bright amber colour with a nose full of sweet and spicy notes. You will also find, hints of candied fruit and quince jelly.

### UPGRADE MY MENU

### Espresso Martini as an alternative to Ratafia de Champagne Rubis 18% Distillerie Jean Goyard

– extra charge of € 4,00 PP

Grey Goose vodka, Tia Maria, Caffè Vergnano espresso. “Something that wakes me up and then fucks me up!”

Choose for an apero composed by our bartender Yuni Herremans or our house champagne Piper-Heidsieck Essentiel Brut by Taste!