

Below you wil 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 lunchmenu.

RESS BISTRO LUNCH: 37

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.

homemade mayonnaise and a crisp green salad.

Served with fresh fries baked in beef tallow,

or

A typical Belgian dish made of fresh North Sea fish and salmon with a leek and carrot julienne

Antwerp fish waterzooi

and a delicate bisque. Served with fried Ratte du Touquet potatoes

LUNCHMENU MONROE: 49 PP.

Our comfy three course lunch menu with a choice of two starters and two mains.

beverage arrangement. **STARTER Pastrami Tartelette**

Crispy brick pastry stuffed with a Holstein

We're always happy to suggest a suitable

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

Served with Spanish herbs flavored potatoes, homemade aoili and a crisp green salad

a 'creamy' tomato sauce with mojo verde.

DESSERT Apple

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Delicious homemade and warm-served

tarte tatin with crème anglaise.