

LUNCH

Below you will 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 lunch menu.

EXPRESS BISTRO LUNCH: 40 PP.

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.

Served with fresh fries baked in beef tallow, homemade mayonnaise and a crisp green salad.

or

Cod

fried cod, young spinach, tomato salsa and grey shrimp, butter puree, Tierenteyn mousseline

LUNCH MENU MONROE 3 COURSES: 56,00 PP.

Our comfy three course lunch menu with a choice of two starters and two mains. We're always happy to suggest a suitable beverage arrangement.

STARTER

Pork Belly

Nice Asian twist on this tender piece of lukewarm Iberico pork belly. Glazed with Korean bulgogi and dressed with a smooth carrot and ginger cream. Finished with a coconut & lemongrass dressing.

or

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

Cod

fried cod, young spinach, tomato salsa and grey shrimp, butter puree, Tierenteyn mousseline

or

Koekoek

Slow-cooked Mechelse koekoek chicken breast, spring turnips, field mushrooms, young carrot cream, watercress, and chicken jus. Served with pomme dauphine.

DESSERT

Apple

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