

DRINK FORMULAS

“ABONDANCE” FORMULA: 24,00 PP

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 draft beers
or 3 soft drinks of choice

Chaudfontaine still and sparkling water on the table

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Vergnano coffee / Satemwa tea at the end of the meal

“BISTRO” FORMULA: 32,00 PP

Start your meal with a glass of bubbles

Mont Marcal Brut

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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 draft beers
or 3 soft drinks of choice

Chaudfontaine still and sparkling water on the table

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Vergnano coffee / Satemwa tea at the end of the meal

UPGRADE MY MENU

Espresso Martini extra charge of € 14,00 PP
Grey Goose vodka, Kahlua, Caffè Vergnano espresso.
“Something that wakes me up and then fucks me up!”
Tasty after-dinner cocktail as an alternative to coffee.

“BISTRO DELUXE” FORMULA: 37,00 PP

Start your meal with a glass of bubbles

Mont Marçal Brut

3/4 bottle 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 4 draft beers

or 4 soft drinks of choice

Chaudfontaine still and sparkling water on the table

Vergnano coffee / Satemwa tea at the end of the meal

UPGRADE MY MENU

Espresso Martini extra charge of € 14,00 PP

Grey Goose vodka, Kahlua, Caffè Vergnano espresso.

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Tasty after-dinner cocktail as an alternative to coffee.

“BAR” FORMULA: 35,00 PP

Welcome cocktail:

- **Paloma Clásica** Patrón Silver tequila, grapefruit, lime, agave syrup
- **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, Thomas Henry Ginger Ale.
- **Naked Collins (Non alcoholic)** Thomas Henry Tonic Water, lime zest, juniper berries, rosemary, thyme
- **Homemade Lemonade** or **Homemade Ice Tea**

½ bottle 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 draft beers

or 3 soft drinks of choice

Chaudfontaine still and sparkling water on the table

Vergnano coffee / Satemwa tea at the end of the meal

UPGRADE MY MENU

Espresso Martini extra charge of € 14,00 PP

Grey Goose vodka, Kahlua, Caffè Vergnano espresso.

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“LE DIABLE ET SES AMIS” FORMULA: 30,00 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

Liefmans Goudenband 8° - 75cl

Chaudfontaine still and sparkling water on the table

Liefmans Kriek Brut or **Liefmans Goudenband**
depending on your choice of dessert

or

Vergnano coffee / Satemwa tea

“MAÎTRE DE MONROE” FORMULA: 43,00 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 **Nicolas Feuillatte Blanc de Blancs Millésime 2019** as a welcome drink

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

Vergnano coffee / Satemwa tea

UPGRADE MY MENU

Espresso Martini extra charge of € 14,00 PP

Grey Goose vodka, Kahlua, Caffè Vergnano espresso.

“Something that wakes me up and then fucks me up!”

Tasty after-dinner cocktail as an alternative to coffee.

“SOMMELIER” FORMULA: 49,00 PP

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 € 5,00 PP

Grey Goose vodka, Kahlua, 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 Nicolas Feuillatte Blanc de Blancs Millésime 2019.

COCKTAIL FORMULA APERO: 12,00 PP

You can add this package to any of the above drink formulas that do not include an aperitif. For packages that include an aperitif, such as those with a glass of bubbles, champagne, or beer, you can also choose to replace it with this cocktail package for an additional charge.

Our head bartender Yuni Herremans is pleased to present the following selection:

- **Paloma Clásica** Patrón Silver tequila, grapefruit, lime, agave syrup
- **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, Thomas Henry Ginger Ale.
- **Naked Collins (Non alcoholic)** Thomas Henry Tonic Water, lime zest, juniper berries, rosemary, thyme
- **Homemade Lemonade** or **Homemade Ice Tea**

Our bartender is also happy to suggest seasonal non-alcoholic alternatives for this package if desired.