

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

Tuna

Tuna tataki, green beans, coeur de boeuf tomato, egg cream, olive tapenade, candied baby potatoes in their skins finished with a fresh grain mustard dressing.

or

Bavette (180 gr)

Beautiful TOP Irish beef bavette grilled on the Bastard BBQ, selected by Carmans.

Served with fresh fries fried in beef white, homemade mayonnaise, a fresh green salad and a sauce of your choice: béarnaise, pepper cream sauce, beurre maître d'hôtel or chimichurri butter. Our bavette is preferably fried saignant.

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

Sea Bass

Eggplant caviar, Spanish onion compote, olive tapenade. Served with veal jus & basil oil and baby potatoes in their skins.

or

Ko Mak Koekoek

Tender Mechelen cuckoo filet, bok choy, shiitake, bamboo shoots and Tom Kha Kai sauce. Served with Thai ginger-lemongrass rice.

DESSERT

Apple

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