

WALKING DINNER: 63 PP.

Below you will find our possibilities for a walking dinner or standing reception formule for groups of 20 or more. We serve this formula at our standing tables. If desired, it is possible to upgrade your walking dinner arrangement with additional dishes and fine drinks formulas.

We can also provide vegetarian or vegan options.

We would also be happy to arrange a tailor-made proposal

APERIO BITES TO KICK OFF YOUR EVENT

Thai crackers

Thai manioc prawn crackers, sweet chili, kaffir lime & lemongrass dip, toasted sesame

Falafel and dip

Homemade mediterranean falafel, hummus, yogurt-curry dressing

DISHES

Saku tuna tataki

Seared tuna with spicy sesame furikake, iced dashi and lemongrass vinaigrette, sweet and sour radish, cucumber and kohlrabi

Mini Comté cheese croquette

Our deluxe homemade cheese croquette with top notch Comté cheese.

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.

Steak tartare “Monroe”

Hand-cut steak tartare from the Belgian Red cattle, served with a crispy brioche. Made with brown butter, sumac, tarragon mayo and topped with garden cress.

Veal

Slow-cooked veal sirloin, aubergine caviar, Spanish onion compote, olive tapenade. Served with veal jus, basil oil and baby potatoes in their skins.

Comté élégance

Top cheese from the Jura, selected by Frederic Van Tricht, aged for 10 months, served with homemade seasonal marmalade.

Mini boules de Berlin “Monroe”

Delicious ‘one bite’ tribute to the classic fried sweet yeast dough delicacy, with an unconventional Monroe style twist

GROUPS & EVENTS

EXTRA DELUXE

If desired, you can upgrade this arrangement with oysters from **Zeeland's Oesterij** (choose a chef's signature style)
+ € 5.00/piece

For the ultimate upgrade you can add our **Caviar 'Tresor'** to your Steak Tartare or your Saku Tuna Tataki
+10.00/portion

Our Caviar is the result of a wonderful collaboration between the masters of caviar from Imperial Heritage Caviar and Bistro Monroe. It's a large portion (5 grams) of Siberian sturgeon caviar. Private label exclusive, for those who are searching to find a little extra experience while having their steak tartare or to match with the Saku tuna.

DRINKS

The drinks arrangement consists of an à la carte drinks selection, chosen in advance from our extensive list of cocktails, bubbles, wines, beers and soft drinks, that will be charged consumption-based.