

# BISTRO MONROE

Welcome to Monroe's! We love blending old world elegance with a touch of modern boldness.

Monroe does not only build a bridge between the Old and New South, but also makes the connection between classic bistro dishes and contemporary world bistro cuisine.

We invite you to discover the dishes from our Chef Vadim Vesters and his talented team.



Our menu is also available in French and Spanish  
Scan QR-code and choose your language

---

Do you have certain allergies or dietary wishes we need to take into account? Ask your waiter for the allergen menu. In case of high gluten intolerance, please report this to our staff.

---

# OYSTERS

We love oysters! Purely fresh or originally prepared warm or cold by our kitchen team. We prefer to work with the delicious oysters from the Oesterij (Oysterfarm) in Yerseke and always serve them with one or two artisanal SWET hot sauces from Brussels for the extra kick!

## **Fresh oysters (6 pieces)**

Creuses no. 3 from Zeeland, served fresh or with a classic mignonette sauce of shallot and red wine vinegar.

€ 19,00

## **Nikkei Oysters (2 pieces)**

Lukewarm served Zeeland creuses “Oesterij special” no. 3, nature miso butter, sesame furikake, spring onion.

€ 10,00

## **St-Germain Oysters (2 pieces)**

Freshly served Dutch creuses “Oesterij special” no. 3, perfumed with St-Germain elderflower liqueur, lychee granité, toasted sesame, basil oil and lemon zest.

€ 10,00

## **Zeeland/Japanese Glory (2 pieces)**

Cold-served Zeeland creuses “Oesterij special” no. 3. Fresh dashi consommé, furikake and young spring onion.

€ 10,00

## **Supplement Caviar “Tresor”**

Some of our starters offer a generous portion (10 grams) of delectable caviar, so you can really spoil yourself. A wonderful collaboration between the masters of caviar at Imperial Heritage Caviar and Bistro Monroe. Under our own label, we offer this exclusive caviar from Siberian sturgeon for those looking for just that little bit more. Thanks to its distinctive maturation, this classic yet very elegant caviar is a true delight. Enjoy the soft, salty and buttery taste of these medium-sized and glossy grey pearls.

€ 20,00

---

# STARTERS

## **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.

€ 17,00

## **Artichoke**

Confit and crispy artichoke, smoked Manchego foam, tomato vinaigrette and Roman chervil.

A tribute to the Mediterranean!

€ 22,00

## **Steak tartare “Monroe”**

Hand-cut steak tartare of West Flemish red, seasoned with beurre noisette, sumac, dragon mayo and finished with garden cress.

€ 17,00

## **Comté cheese croquette**

Our homemade cheese croquette deluxe, parsley, cress and lemon.

€ 19,00

## **Tuna Saku tataki**

Shortly baked tuna with spicy sesame furikake, ice cold dashi and lemongrass dressing, sweet-and-sour radish salad, cucumber and kohlrabi.

€ 23,00

## **Supplement**

### **Caviar “Tresor”**

With a selection of our appetizers, you can treat yourself to a generous portion (10 grams) of exquisite caviar.

A beautiful collaboration between the caviar masters at Imperial Heritage Caviar and Bistro Monroe. Under our own label, we offer this exclusive caviar from the Siberian sturgeon for those seeking something extra special. Thanks to its distinctive aging process, this classic yet very elegant caviar is a true delight.

Enjoy the soft, briny, and buttery flavor of these medium-sized, glistening grey pearls.

€ 20,00

**Tartelette King Crab**

Crispy brick pastry filled with homemade king crab rillettes, Granny Smith apple carpaccio, and puffed celeriac, finished with Crème d'Isigny and our Monroe-Tresor caviar from Imperial Heritage.

€ 24,00

**Tuna Tartare**

A fresh take on Southern-style tuna tartare with shallots, chives, egg cream and a herb-sesame vinaigrette.

Finished with summer truffle.

€ 24,00



## MAIN COURSES

### **Steak Tartare “Monroe”**

Hand-cut beef tartare of the West Flanders Red cattle prepared by our chefs with brown butter, sumac and dragon mayo. Served with fresh beef tallow fries, homemade mayonnaise, and a crisp green salad.

€ 27,50

### **Liège-style Salad**

A bistro classic with a twist! Slow-cooked and grilled Iberico pork belly glazed with pear-balsamic, green beans, coeur de boeuf tomato, confit baby potatoes, topped with a tangy mustard seed dressing.

€ 26,00

### **Ko Mak Koekoek**

Tender Mechelen cuckoo filet, bok choy, shiitake, bamboo shoots and Tom Kha Kai sauce.

Served with Thai ginger-lemongrass rice.

€ 32,00

### **Catch of the day**

We respond to the market offerings and look at the supply per season. Our service is happy to tell you more about the fish dish of the day.

- Daily price -

### **Veal**

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

€ 38,00

### **Tuna Tartare**

Same fresh Southern tuna tartare, now with crispy beef fat fries, homemade mayo and a bright arugula salad.

€ 39,00

### **Pasta Margherita Monroe**

Stuffed Cappelletti pasta “Cacio e Pepe”, pecorino foam, vinaigrette pomodoro & balsicum oil. Finished with a fresh rocket salad with virgin olive oil and aged balsamic.

€ 29,00

---

**Bavette (250 gr)**

Beautiful TOP Irish bavette - selected by Carmans - and grilled on the Bastard BBQ.

Served with fresh French fries, baked in ox white, with homemade mayonnaise and a fresh green salad. Pick a sauce of your choice: béarnaise, pepper cream, beurre maître d'hôtel or chimichurri butter.

Our bavette is ideally cooked medium-rare.

€ 31,00

**Six-rib (350 gr)**

This tender, marbled Argentine six-rib - selected by Carmans - is grilled on our Bastard BBQ.

Served with fresh fries fried in beef tallow, homemade mayonnaise, a fresh green salad and a sauce of your choice:

béarnaise, pepper cream sauce, beurre maître d'hôtel or chimichurri butter.

Our six-rib is best cooked rare or medium-rare.

Please allow 15 minutes for preparation.

€ 40,00

# DESSERTS

All desserts at Monroe are homemade with the most delicious ingredients. Sharing is allowed ... but not required :-)

## **Chocolate soufflé**

Monroe's signature dessert. Warm served soufflé with single origin Ecuador chocolate from 70,1%. Please note that this classic takes some time to prepare (20 min).

€ 12,00

*Supplement*

*Extra scoop of homemade vanilla ice cream with Madagascar vanilla + € 2.50*

## **Cheesecake**

Creamy baked Basque cheesecake according to a secret recipe from our chef, served with a homemade compote.

€ 12,00

## **Apple**

Delicious hot preparation of homemade tarte tatin served with our home-turned vanilla ice cream.

€ 12,00

## **Cocktailtip 'Maple Story'**

Maker's Mark bourbon, browned butter, maple, saline.

€ 16,00

## **Dame Blanche**

Homemade vanilla ice cream from Madagascar vanilla, classic tuile, Callebaut chocolate sauce and freshly whipped cream.

€ 12,00

## **Boules de Monroe**

Our cheeky take on the Boules de Berlin. Two little boules filled with Madagascar vanilla mousse y bourbon Maker's Mark, apricot compote and blackberry compote.

€ 14,00

## **Cocktailtip 'Josephine'**

Mandarine Napoléon, Noilly Prat Ambre, Luxardo Maraschino, green tea, egg white.

€ 12,00

---

# CHEESE

A unique selection of cheeses refined by cheese masters Van Tricht. Served with brioche bread and fig compote. Choose from 8 options below.

-

4 cheeses € 18,00

8 cheeses € 32,00

## DRINK SUGGESTIONS WITH THE CHEESES

### **Bon Courage Cape Vintage Port 2018**

#### **Robertson - South Africa**

Recommended to pair with our cheese platter!  
Hints of plum and black cherry. Outstanding berry fruit with aromatic notes of mocha and chocolate, with a long, complex finish.

*Glass € 8*

### **Madeira Marvilha**

This madeira wine has scents of dried fruit.  
Light, velvety and balanced in the mouth with a long, dry finish.

*Glass € 8*

### **Liefmans Goudenband**

#### **8° - 75cl**

A one of a kind, mixed fermentation beer that is lifted by its soft acidity, elegance and vinous flavours.  
Pairs fabulous with some cheese, or to sip just like that.

*€ 18,00*

---

---



## THE CHEESES

### Camembert Sheep

Garage Fromage is a charming small-scale initiative that started in 2022. A few passionate cheesemakers turned their hobby into a profession, making cheese in Herent, near Leuven. They source raw milk from local farmers. As the name suggests, this is a white-mold cheese made from sheep's milk with a creamy heart and full of flavor.

### Drunk Devil

This semi-hard cheese is infused with the famous Duvel beer in the milk, and then washed with Duvel during the aging process. The result is a malty and hoppy cheese. The rind is edible. The cheese is made from pasteurized cow's milk sourced from farmers in the Roeselare region, where the dairy is located.

### Husumer

A mildly flavored washed-rind cheese, milder than a Munster, from the organic dairy farm Backensholzer Hof in the northern part of Germany, in the Kreis Nordfriesland region. The village has 650 inhabitants. They process cow's milk from their own herd and operate entirely organically.

### La Trappe au Noix

This cheese from P rigord was originally made by nuns in the Echournac Abbey. It is a cheese made from pasteurized cow's milk. During aging, the rind is regularly washed with nut liqueur, giving it a strong nutty aroma.

### Alex

Alex is a semi-hard cheese, coming from the Allg u region in Southern Germany. It's a typical mountain cheese, that is full in flavour and has matured for nine months. The rind is covered in a mixture of ash and elderflower syrup. When the cheese refiner made his very first cheese, he didn't have a name for it while travelling to the shop in Munich to present it there. Therefore he named it after the train he was on: the Allg u Express, or Alex in short.

...

---

---

### **Comté Marcel Petite Fort Saint Antoine Réserve**

Renowned hard cheese from the Jura, made from raw cow's milk. This cheese has matured in an old military fort at about 1100 meter altitude, where temperature as well as humidity are constant. The perfect environment to ripen your cheese. The natural flora in this fort brings a rather unique taste to their cheeses. The curiosity of this Réserve is that refiners Van Tricht selected the wheels upon their taste and made them put aside in the fort, after which they are brought to the maturing room in the city brewery to proceed their ripening process.

### **Old Groendal**

Belgian cheese made from pasteurized cow's milk. This 'old' crumbly cheese, sometimes referred to as 'the Parmesan cheese of Belgium', has aged for 18 months.

### **Shropshire Blue**

This high-class cheese from cow's milk is made in the United Kingdom and is related to the Stilton cheese. This one was first produced in 1970 at the milk factory Castle Stuart in Inverness in Scotland, by Andy Williamson, a cheese maker who was trained in the production of Stilton in Nottinghamshire in the UK. Therefore this cheese was first known by the name 'Inverness-shire Blue' or 'Blue Stuart', but later rebaptized to Shropshire Blue to draw more attention to it. So for the record: it has nothing to do with the place called 'Shropshire'.

Nowadays, it is produced in cheese factories in Clawson, Leicestershire, Cropwell Bishop and Colston Bassett, where they also make Stilton. This blue cheese gets its orange colour by the addition of annatto, some natural food coloring. Shropshire is softer than Stilton but equally creamy in texture. Aside from the spiciness coming from the blue marbles, you'll also get a sense of caramel flavour.



# LIQUID DESSERTS

## **Rum Smuggler**

*Bacardi Ocho rum, Plantation Pineapple rum, falernum, chocolate.*

One for those who love their rum! A wonderful sweet version of the Rum Old Fashioned, that pairs perfectly with our desserts.

€ 16,00

## **Espresso Martini**

*Grey Goose vodka, Kahlua, Caffè Vergnano espresso*

"Something that wakes me up and then fucks me up!"

These famous words preceded the creation of a drink in the '80s. Grey Goose vodka and a wonderful kick of bitterness from freshly brewed espresso but evened out with some Kahlua liqueur. What could ever go wrong after this?

€ 14,00

## **Dessert Tip 'Chocolate Soufflé'**

Monroe's signature dessert.

€ 12,00

## **Temptress**

*Bon Courage Cape Vintage port, Camus VS cognac, Oloroso sherry, maple, cocoa.*

The subtle flavour of walnut, found in the Oloroso sherry and port, is central to this surprising after-dinner cocktail.

€ 13,00

## **Dessert Tip Cheese – 4 or 8 kinds**

From cheese master Van Tricht.

€ 18,00 / € 32,00

## **Maple Story**

*Maker's Mark bourbon, beurre noisette, maple, saline*

Our boozy take on the 'Butter Punch' — a silky-smooth, sweet digestif with a caramel flavour that brings Werther's Originals to mind.

€ 16,00

---

**Frozen Lemon Cake**

*Grey Goose Le Citron vodka, limoncino DiCapri, lime leaf, yuzu, cream.* An experiment that got out of hand. Treat yourself to the sweet and sour nostalgia of lemon pie, a delicious creation that captures the essence of this beloved recipe in liquid form.

€ 14,00

**Irish coffee**

*Jameson Whiskey, sugar, Caffè Vergnano espresso, cream.* The classic coffee cocktail, simply delicious and old school.

€ 9,00

**Ratafia de Champagne Rubis 18%****Distillerie Jean Goyard**

A rich and soft cuvée that gets its character from the subtle marriage of grape juice and oak barrel aged eau de vie. In colour, bright amber and in the nose, hints of sweet and spicy unfold. Impressions of candied fruit and quince jelly on the palate.

€ 9,00

**Maker's Mark 46**

Kentucky Straight Bourbon

€ 18,00

**Santa Teresa 1796**

An absolute smooth sipping rum from Venezuela.

€ 16,00

**Dewar's 12y**

Blended Whisky

€ 9,50

**Aultmore 12y**

Single Malt Whisky

€ 13,00

**Hibiki**

Japanese Whiskey

€ 25,00

**Camus VS cognac**

€ 11,50

*Ask our bar menu for more choice in the field of cocktails & after dinner drinks.*

---

---