

DINNER

DINNER MENU MONROE - 59 PP.

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

STARTER

Porchetta Tonato

A tasty twist on the classic Vitello Tonato, made with homemade porchetta. Slow-cooked rolled pork belly stuffed with fresh herbs, roasted crispy on the BBQ. Finished with creamy tuna sauce, arugula, and smoked ricotta shavings.

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

Organic chicken à la lobster bisque

Slow-cooked French organic corn-fed chicken fillet, pea cream, raw fennel with orange vinaigrette. Finished with a refined lobster reduction and Southern-style rösti.
Already a Monroe classic!

DESSERT

Apple

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

GROUPS & EVENTS

DINNER MENU CLASSIC - 61 PP.

Three course Monroe “goes classic” dinner menu with a choice of two starters and two mains plus dessert. We’re always happy to suggest a suitable beverage arrangement.

STARTER

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.

or

Shrimp croquettes (2)

A true classic, served with young spinach, tomato vinaigrette, egg and lemon.

or

Tuna Tartare

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

MAIN COURSE

Bavette

A beautiful Irish beef bavette grilled on the Bastard BBQ. Served with fresh fries baked in beef tallow, homemade mayonnaise, a crisp green salad and pepper sauce

or

Catch of the day

We respond to market availability and focus on selecting the right fish in the right season. We will gladly inform you about this approximately ten days prior to the event date.

DESSERT

Dame Blanche

Homemade vanilla ice cream with Madagascar vanilla, chocolate espresso crunch, Callebaut chocolate sauce and whipped cream.

If you prefer a cheese platter over a dessert there will be a 7.00 surcharge.

EXTRA DESSERT

Cheese platter + 18 pp

A unique selection of 4 cheeses by Cheese masters Van Tricht. Served with brioche and a seasonal compote.

GROUPS & EVENTS

'MENU DE LA SAISON' - 65 PP.

STARTER

Tuna Tartare

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

or

Porchetta Tonato

A tasty twist on the classic Vitello Tonato, made with homemade porchetta. Slow-cooked rolled pork belly stuffed with fresh herbs, roasted crispy on the BBQ. Finished with creamy tuna sauce, arugula, and smoked ricotta shavings.

or

Artichoke

Lukewarm preparation of plancha-grilled artichoke heart, with grated and foamed Parmesan. Finished with mustard vinaigrette, green herbs, and basil oil.

or

Comté cheese croquette

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

MAIN COURSE

Steak Tartare "Monroe"

Signature main course by Chef Vadim Vesters. A tribute to the classic!

Hand-cut West Flemish Red beef tartare, prepared in the kitchen with beurre noisette, sumac, and tarragon mayonnaise.

Served with fresh fries cooked in beef fat, homemade mayonnaise, and a crisp green salad.

or

Catch of the day

We follow the market offer and focus on the right fish in the right season.

We will gladly inform you about this approximately ten days prior to the event date.

DESSERT

Apple

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

or

Dame Blanche

Homemade vanilla ice cream from Madagascar vanilla, chocolate espresso crunch, Callebaut chocolate sauce and freshly whipped cream.

GROUPS & EVENTS

DINNER MENU 'DELUXE DE MONROE' - 73 PP.

APERIO AMUSE

Mini Comté cheese croquette

Our deluxe homemade cheese croquette, with top notch Comté cheese.

STARTER

Wagyu Carpaccio

Thin slices of Australian Wagyu carpaccio with roasted sesame dressing, shiso, and a crunchy wonton cracker.

or

North Sea Crab Tartelette

Crispy brick pastry filled with North Sea crab, kumato tomato, 64°C egg, avocado cream and shiso leaf. Finished with our unique Monroe-Trésor caviar by Imperial Heritage.

MAIN COURSE

Six-rib (350 gr)

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

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

or

Catch of the day

We respond to market availability and focus on selecting the right fish in the right season. We will gladly inform you about this approximately ten days prior to the event date.

DESSERT

Dame Blanche X Boules de Monroe

Double pleasure!

Dame Blanche of homemade vanilla ice cream with Madagascar vanilla, chocolate espresso crunch, Callebaut chocolate sauce and fresh whipped cream with a mini Berlinerbol "Monroe".

Delicious "one bite" ode to this classic delicacy with a quirky Monroe twist.

GROUPS & EVENTS

DINNER MENU SHARING - 89 PP.

Sharing is caring! This arrangement is for sharing with friends only. If desired it is possible to upgrade this arrangement with a great selection of oysters or an extra cheese platter. We're always happy to suggest a suitable beverage arrangement.

SHARING TAPAS, THE STARTER TO ACCOMPANY YOUR APERITIF

Monroe's charcuterie selection

A plate filled with surprising and well-known delicacies from all over the world.

Artichoke

Crispy artichoke croquettes with truffle mayo, Spanish paprika powder, and lemon zest.

Mini Comté cheese croquette

Our homemade cheese croquette.

STARTERS TO SHARE

Steak tartare "Monroe Deluxe"

Hand-cut steak tartare made from West-Flemish red beef, seasoned with brown butter and sumac, served on a crispy brioche with mustard greens.

Finished with our Tresor Caviar from Imperial Heritage.

Porchetta Tonato

A tasty twist on the classic Vitello Tonato, made with homemade porchetta. Slow-cooked rolled pork belly stuffed with fresh herbs, roasted crispy on the BBQ. Finished with creamy tuna sauce, arugula, and smoked ricotta shavings.

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 TO SHARE

Six-rib steak

This exceptionally tender, marbled Brazilian six-rib cut – selected by Carmans – is grilled on our Bastard BBQ.

Served with fresh fries cooked in beef fat, homemade mayonnaise, a crisp green salad and a sauce of your choice: béarnaise, creamy pepper sauce, beurre maître d'hôtel, or chimichurri butter.

DESSERT TO SHARE

Dame Blanche

Homemade vanilla ice cream with Madagascar vanilla, chocolate espresso crunch, Callebaut chocolate sauce and whipped cream

Cheesecake

Basque cheesecake, baked creamy according to the Chef's secret recipe, served with a homemade seasonal compote.

EXTRA DESSERT

Cheese platter + 18 pp

A unique selection of 4 cheeses by Cheese masters Van Tricht, served with brioche and rhubarb compote.

GROUPS & EVENTS

MENU DE LA TERRE - 57 PP.

A tribute to the land: an all-vegetarian menu!
We suggest a pairing drinks formula.

STARTER

Comté cheese croquette

Our deluxe homemade cheese croquette, with top notch Comté cheese.

MAIN COURSE

Ravioli Gigante!

Two large ravioli filled with ricotta. Finished with young spinach, tomato vinaigrette, beurre blanc with vin jaune, basil oil, and aged balsamic.

DESSERT

Dame Blanche

Homemade vanilla ice cream with Madagascar vanilla, chocolate espresso crunch, Callebaut chocolate sauce and whipped cream.

EXTRA DESSERT

Cheese platter + 18 pp

A unique selection of 4 cheeses by Cheese masters Van Tricht, served with brioche and rhubarb compote .

CARTE BLANCHE FOR OUR MAÎTRE & THE CHEF

In agreement with maître Nicolas and chef Vadim you will get a fully personalized menu for a fixed fee of 200 euros per person. All courses are included in this formula: apero, amuses and a five-course dinner with wine pairing. A personalized menu will also be designed for you by our colleagues in the graphic design department of Monkeys at Midnight.