

# 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 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 Tartare**

Fresh southern-style tuna tartare with shallot, chives, egg cream, and a green herb-sesame vinaigrette. Served with hand-cut fries fried in beef fat, homemade mayo, and a crisp arugula salad.

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.

## GROUPS & EVENTS

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### LUNCHMENU LE PETIT MIDI - 45 PP.

Our two-course lunch menu with a choice of two main courses and two desserts. This menu is also available on Wednesday, Thursday, and Sunday evenings. We are happy to suggest a matching beverage pairing.

#### MAIN COURSE

##### **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!

or

##### **Ravioli Gigante!**

Delicate snow crab served with two large ricotta-filled ravioli. Finished with young spinach, tomato vinaigrette, beurre blanc with vin jaune, basil oil, and aged balsamic.

#### DESSERT

##### **Apple**

Delicious homemade tarte tatin, served warm with crème anglaise.

or

##### **Dame Blanche**

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

### LUNCHMENU LE MIDI CLASSIQUE - 49 PP.

Our two-course lunch menu with a choice of two starters and two main courses. This menu is also available on Wednesday, Thursday, and Sunday evenings. We are happy to suggest a matching beverage pairing.

#### STARTER

##### **Comté cheese croquette**

Comté cheese croquette

or

##### **Porchetta Tonato**

A flavorful twist on the classic Vitello Tonnato, using homemade porchetta.

Slow-cooked rolled pork belly filled with fresh herbs and crispy roasted on the BBQ.

Finished with a creamy tuna sauce, arugula, and grated smoked ricotta.

#### MAIN COURSE

##### **Bavette**

Beautiful Irish beef bavette grilled on the Bastard BBQ.

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

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.

## GROUPS & EVENTS

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### LUNCHMENU MONROE - 59 PP.

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

#### STARTER

##### **Porchetta Tonato**

Smakelijke twist op de klassieke Vitello Tonato waar we huisgemaakte porchetta gebruiken. Zachtgegaard, opgerold buikspek gevuld met verse kruiden en knapperig afgeroosterd op de BBQ. Afgewerkt met een romige tonijnsaus, rucola en rasp van gerookte ricotta.

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.