

# BISTRO MONROE

Welcome to Monroe!

With the motto “Blending old world elegance with a touch of modern boldness,” Monroe bridges the charm of Old and New South Antwerp — bringing together timeless bistro classics and today’s vibrant world cuisine.

Since day one, we’ve surrounded ourselves with the finest gourmet suppliers who provide us with top-quality ingredients. Chef Vadim Vesters and his team take it one step further — everything is freshly prepared using the very best seasonal produce.

Enjoy our honest and pure bistro-style cooking!



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

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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) 22**

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

## **Nikkei Oysters (2 pieces) 12**

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

## **Oysters & Caviar (2 pieces) 32**

Cold-served Zeeland "creuse" oysters no. 3, simply prepared and topped with a generous spoon (10 g) of exquisite Imperial Heritage Caviar.

## **Zeeland/Japanese Glory (2 pieces) 12**

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

## **French Kiss Oysters (2 pieces) 12**

Lukewarm served Zeeland creuse oysters "Oesterij Special" No. 3. Beurre blanc with vin jaune and basil oil.

# STARTERS

## **North Sea Crab Tartelette** 29,9

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

## **Wagyu Carpaccio** 27

Thinly sliced Australian Wagyu beef carpaccio, roasted sesame dressing, shiso, and a crispy wonton cracker.

## **Steak tartare “Monroe”** 18

A true signature starter by Chef Vadim Vesters — a tribute to the classic!

Hand-cut West Flemish Red beef, seasoned with beurre noisette, sumac and tarragon mayo.

## **Artichoke** 25

Lukewarm preparation of plancha-grilled artichoke heart with Parmesan shavings and foam. Finished with mustard vinaigrette, fresh herbs and basil oil.

## **Shrimp Croquettes (2)** 23

Hyper-classic shrimp croquettes with young spinach, tomato vinaigrette, egg and lemon.

## **MONROE'S FAVORITE**

### **Comté cheese croquette** 19,5

Chef Vadim Vesters' ultimate classic — a fully homemade, oversized cheese croquette made with plenty of rich Comté cheese from the Jura region.

Served with parsley, garden cress, and lemon.  
A must-try!

**Porchetta Tonato 18,5**

A delicious twist on the Italian classic Vitello Tonato.

Homemade porchetta — tender, rolled pork belly filled with fresh herbs and roasted crispy on the BBQ — topped with creamy tuna sauce, arugula, and shaved smoked ricotta.

**Tuna Saku tataki 24**

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

**Supplement Caviar “Tresor” 20**

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.

# MAIN COURSES

## **Organic chicken à la lobster bisque 32**

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

## **Tuna Tartare 26,5**

A refreshing Mediterranean tuna tartare with shallots, chives, egg cream, and a green herb-sesame vinaigrette.

Served with fresh fries fried in beef white, homemade mayonnaise, and a fresh arugula salad.

## **Ravioli Gigante! 35**

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

This dish can also be served completely vegetarian.

## **Ceci n'est pas une salade! 19**

Meal salad with spicy arugula, balsamic vinegar, kumato tomato, apple capers, egg, green beans, baby potatoes and truffled crumble. Finished with a yogurt-kalamansi dressing.

Combine this fresh meal salad with one of the following delicacies:

- **Whole burrata +9**
- **Whole avocado +6**
- **Lightly seared saku tuna +11**
- **Sliced Irish grilled bavette +11**

## **Catch of the day - Daily price -**

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.

## CHEF'S SIGNATURE

### **Steak Tartare "Monroe" 28,5**

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.

### **Bavette (250 gr) 32,5**

Beautiful premium Irish beef bavette, 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.

### **Six-rib (350 gr) 39,9**

This tender, marbled Brazilian 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
- chimichurri butter.

Our six-rib is best cooked rare or medium-rare. Please allow 15 minutes for preparation.

# MONROE'S DESSERTS

## **Affogato Monroe 9**

A delicious Italian dessert — homemade Madagascar vanilla ice cream with Amaretti cookie crumble, topped with a shot of Vergnano espresso poured at your table.

### → **Spike it up +4**

For those who like their Affogato with a little twist, we offer some fun boozy options:

- **Maker's Mark bourbon & Hazelnut**
- **Luxardo Amaretto di Saschira**
- **Bacardi 8 Años Rum & Caramel**

## **Cheesecake 12**

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

## **CHEF'S SIGNATURE**

### **Chocolate soufflé 13**

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).

### **Extra scoop +3**

of homemade vanilla ice cream with Madagascar vanilla

## **Chef's homemade tiramisu 12**

Smooth mascarpone cream with Sardinian almond biscuits, soaked in Vergnano espresso and Luxardo Amaretto, delicately finished with cocoa powder.

## **Dame Blanche 13**

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

# 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*

*8 cheeses - 32*

## **Camembert Sheep (BE)**

A soft bloomy rind cheese made from sheep's milk from Herent, with a creamy core and rich flavor.

## **Drunk Devil (BE)**

A semi-hard cheese infused with Duvel beer, malty and hoppy in flavor. Edible rind.

## **Le Petit Gros Lorrain (FR)**

A washed-rind cheese in the Munster style, with a bold flavor and a firmer core.

## **La Trappe aux Noix (FR)**

A creamy cow's milk cheese from the Périgord, washed with walnut liqueur and rich in nutty aromas.

## **Alex (DU)**

A Southern German mountain cheese, aged 9 months, full-bodied and aromatic with light floral notes.

## **Comté Marcel Petite Fort Saint Antoine Réserve (FR)**

An aged Comté from the Jura, refined and complex in flavor.

## **Old Groendal (BE)**

A Belgian hard cheese, aged 18 months, crumbly and intensely flavored.

## **Shropshire Blue (UK)**

A creamy blue cheese with spicy notes and a subtle hint of caramel.

# LIQUID DESSERTS & AFTER DINNER DRINKS

## **Maple Story** ☐ 15,9

*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.

## **Espresso Martini** ☹ 13,9

*Grey Goose vodka, Kahlua, Caffè Vergnano espresso*

## **Monsieur Scroppino** ☹ 10,5

*Homemade St. Germain sorbet topped with Mont Marçal Cava Brut Reserva.*

*A playful and refined digestif — floral, lightly sparkling, and the perfect elegant finish to your meal.*

## **Irish coffee** ☹ 10

*Jameson Whiskey, sugar, Caffè Vergnano espresso, cream.*

The classic coffee cocktail, simply delicious and old school.

## **Trudy, The True Ruby Port** 8

Our recommendation with our cheese platter!

## **Madeira Marvilha** 8

This Madeira offers aromas of dried fruit. Light, velvety and well-balanced on the palate with a long, dry finish.

## **Maderista XY** 13

Maderista XY is a 10-year-old expressive Madeira wine that combines traditional grape varieties into a harmonious, medium-dry and complex blend.

### **Madeira Collection N1 17**

N°1 is a blend based on 10-year-old tinta negra mole, providing structure to the wine; malvasia adds aromatic richness and playfulness, while verdelho brings finesse and elegance.

A very smooth and approachable Madeira with a medium-sweet finish.

### **MONROE'S FAVORITE**

#### **Marti-Nie Espresso 9,9**

*Havaniets non-alcoholic rum, Caffè Vergnano espresso, almond, tonka beans, Japanese kuromitsu syrup.*

Velvety smooth and intensely aromatic, with an elegant balance between bitter, sweet and spicy notes.

A stylish end to the evening, or a luxurious choice for those who prefer alcohol-free.

## **HOT DRINKS**

### CAFFÈ VERGNANO COFFEE

- **Lungo** 3,7
- **Espresso** 3,7
- **Doppio** 6,2
- **Latte Macchiato** 4,7
- **Cappuccino** 4,7
- **Flat White** 4,7
- **Cortado** 4,7
- **Decaffeinato** 3,7

### SATEMWA TEA

- **White Peach & Hibiscus** 3,5
- **Black & White Breakfast Blend** 3,5
- **Malawi Green Tea** 3,5
- **Lemon Detox** 3,5
- **Fresh mint tea** 4,5

# DIGESTIFS

## **Ratafia de Champagne Rubis 18%**

**Distillerie Jean Goyard 9**

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.

## **Maker's Mark 46 18**

Kentucky Straight Bourbon

## **Santa Teresa 1796 16**

An absolute smooth sipping rum from Venezuela.

## **Dewar's 12y 9,5**

Blended Whisky

## **Aultmore 12y 13**

Single Malt Whisky

## **Hibiki 25**

Japanese Whiskey

## **Camus VS cognac 11,5**

## **Luxardo Amaretto di Saschira 8**

## **Bailey's Irish cream liqueur 8**

## **Molinari Extra Sambuca 10**

## **Limoncello Dicapri 9**

## **Drambuie 13**

## **Drambuie 15y 13**

## **Fernet Branca 8**

*ASK OUR BAR MENU FOR MORE CHOICE IN THE FIELD OF COCKTAILS & AFTER DINNER DRINKS.*