

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

Iberico Ham Croquette

Homemade XL Iberico ham croquette, served with smoked paprika mayonnaise, parsley coulis and lime.

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

Young Dover Sole

Classic pan-fried Young Dover Sole with a lemon butter sauce and freshly chopped parsley, served with a fresh side salad, yoghurt vinaigrette and cress. Accompanied by fresh fries fried in beef tallow and homemade mayonnaise.

or

Steak Tartare "Monroe"

A signature main course by Chef Vadim Vesters, paying tribute to this timeless classic! Hand-cut steak tartare made from Belgian Black Angus beef, prepared in-house with beurre noisette, sumac and tarragon mayonnaise. Served with fresh fries fried in beef tallow, homemade mayonnaise and a fresh green salad.

DESSERT

Apple

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

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 made from Belgian Black Angus beef, prepared in-house with beurre noisette, sumac and tarragon mayonnaise and topped with garden cress.

or

North Sea Shrimp Croquettes (2)

Classic Shrimp croquettes, served with crispy fried parsley, cress and lemon.

or

Burrata

Fresh burrata served with warm grilled vegetables, basil mayonnaise, green herb oil and paper-thin Sardinian flatbread.

MAIN COURSE

Bavette

Beautiful Belgian Black Angus bavette, grilled to perfection 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.

MENU DE LA SAISON - 63 PP

STARTER

Rubia Gallega Beef Carpaccio

Northern Spanish beef carpaccio with black garlic cream, bourbon vinaigrette, Parmesan crisps and hazelnut.

or

Porchetta Tonato

A tasty twist on the classic Vitello Tonnato, 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

Burrata

Fresh burrata served with warm grilled vegetables, basil mayonnaise, green herb oil and paper-thin Sardinian flatbread.

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 steak tartare made from Belgian Black Angus beef, prepared in-house with beurre noisette, sumac and tarragon mayonnaise.

Served with fresh fries fried in beef tallow, 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.

DINNER MENU 'DELUXE DE MONROE' - 79 PP

APERIO AMUSE

Mini Comté cheese croquette

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

STARTER

Rubia Gallega Beef Carpaccio

Northern Spanish beef carpaccio with black garlic cream, bourbon vinaigrette, Parmesan crisps and hazelnut.

or

North Sea Crab Tartlet

Crispy brick pastry filled with North Sea crab, tomato compote, romaine lettuce, a 64°C egg, tandoori mayonnaise and crispy chicken chips.

MAIN COURSE

Bone-in Rib Steak (350 g)

More than just a cut of beef: a carefully selected bone-in rib steak. Working closely with our butcher, our chef selects the finest cut available, based on fat coverage, delicate marbling, flavour and tenderness.

Each steak is grilled on our Bastard BBQ and served with fresh fries fried in beef tallow, homemade mayonnaise, a crisp green salad and your choice of sauce: béarnaise, creamy pepper sauce, beurre maître d'hôtel butter 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 – 95 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 Belgian Black Angus beef, seasoned with brown butter and sumac, served on a crispy brioche with mustard greens.

Porchetta Tonato

A tasty twist on the classic Vitello Tonnato, 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

Bone-in Rib Steak (350 g)

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Each steak is grilled on our Bastard BBQ and served with fresh fries fried in beef tallow, homemade mayonnaise, a crisp green salad and your choice of sauce: béarnaise, creamy pepper sauce, beurre maître d'hôtel butter or chimichurri butter.

DESSERT TO SHARE

Mark's Sundae

For this Kentucky-inspired take on the Dame Blanche, we churn fresh Maker's Mark bourbon vanilla ice cream and finish it with homemade brownie, bourbon salted caramel sauce and peanuts!

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.

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 oversized ricotta-filled ravioli, finished with a butternut squash cream and sautéed wild mushrooms. Served with rocket and basil oil.

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 .