

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 popular 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

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

Bavette (180 gr)

Beautiful Belgian Black Angus bavette, grilled to perfection 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

LUNCH MENU LE PETIT MIDI - 42 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

Poulet Deluxe Clamart

Tender French organic corn-fed chicken breast, served with sautéed lettuce hearts and peas, crispy fried shallot rings, a fine champagne sauce made with Rémy Martin cognac, and pommes dauphines.

or

Catch of the day

We follow the market's offerings, focusing on selecting the right fish at the right time of year.
We will be happy to inform you of our selection approximately ten days before your event.

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.

LUNCH MENU 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

Burrata

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

or

Rubia Gallega Beef Carpaccio

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

MAIN COURSE

Bavette

Beautiful Belgian Black Angus bavette, grilled to perfection on the Bastard BBQ.
Served with fresh fries fried in beef tallow, homemade mayonnaise, a crisp green salad and pepper sauce.

or

Catch of the day

We follow the market's offerings, focusing on selecting the right fish at the right time of year.
We will be happy to inform you of our selection approximately ten days before your event.

GROUPS & EVENTS

LUNCH MENU 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

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.