



Welcome to **Monastère Rooi Harten, MONARH.**

Restaurant Monarh is located in the more than 130-year-old monastery of the missionaries of 'The Sacred Hearts', also known as; 'Red Hearts'.

In 2013, the construction of Restaurant Monarh started in the former kitchen of the Red Heart missionaries. More than one year later, Restaurant Monarh opened its doors on December 5 2014 and presents itself with an eccentric architectural look, with a view of the open kitchen.

Four years later, during the presentation of the Michelin Guide 2019 in the DeLaMar theater in Amsterdam, Restaurant Monarh was awarded with one Michelin star. This makes Restaurant Monarh the first restaurant ever in Tilburg with a Michelin star.

Special flavor combinations and surprising ingredients; these are the starting points for the dishes of our chef Paul Kappé and his kitchen brigade. We use the best products in combination with new cooking techniques. An innovative French kitchen with worldwide modern influences.

Let our sommelier Ralph Kappé stimulate your taste buds with sophisticated wine-food combinations. Together with his brother, he strives to find wines that offer a perfect combination with the chosen dishes and your personal taste.

Are there allergies and / or exceptions? Please let us know.



STARTERS & SECOND COURSES

Avocado Caper leaf Brique Brebis Arugula (<i>Vegetarian</i>)	24
Dutch Shrimps Oyster Basil Passion fruit	28
Tartare of chuck tender Vadouvan Egg yolk Wheatgrass	28
Goose liver Carrot Goat cheese Lychee	30
* Halibut Salted lemon Celeriac Caviar	30
* Eel Pig's heel Green herbs Kohlrabi	34
* Coquelet Tandoori Pandan rice Sea buckthorn berry	26



MAIN COURSES

Artichoke Lemon Celeriac Tamarind (<i>Vegetarian</i>)	32
Corvina Spiced vegetables Mint Shellfish gravy	34
Brill Cauliflower Pied de mouton Truffle	44
Veal cheek Sweetbread Jerusalem artichoke Cabbage	38
Anjou pigeon Beet Duck liver Époisses AOP	46



DESSERTS

'After Eight' Monarh	18
Violet White chocolate Citrus	18
Bergamot Banana Basil	18
Cheese trolley & garnishes	20



LUNCH

2 – Course lunchmenu	40
3 – Course lunchmenu	52
4 – Course lunchmenu	64

**Do you prefer cheese instead of a dessert? For this we charge a supplement of 9 euros.*



SIGNATURE MENU

Our chef Paul Kappé would like to let you taste the best of his kitchen! With our 6- and 7-course signature menu we take you in a harmony of flavor combinations. Only the best products are used in combination with the most innovative cooking techniques

Levitating amuse

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Langoustine | Pear | Caviar

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Goose liver | Carrot | Goat cheese | Lychee (supplement 14 euros)

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Corvina | Spiced vegetables | Mint | Shellfish gravy

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Scallop | Truffle | Cauliflower

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Eel | Pig's heel | Green herbs | Kohlrabi

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Anjou pigeon | Beet | Époisses AOP | Hazelnut

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'After Eight' Monarh



DINNER

4 – Course Menu du Chef	68
5 – Course Menu du Chef	80
6 – Course Menu du Chef	92

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