

WALTER BENEDICT

KOFFIE

van Bocca

ESPRESSO.....	2,60
LUNGO.....	2,90
DUBBELE ESPRESSO.....	3,60
AMERICANO.....	2,90
ESPRESSO MACCHIATO	2,80
CAPPUCCINO	3,40
LATTE/LATTE MACCHIATO.....	3,95
FLAT WHITE.....	3,95
ICED LATTE.....	4,95

Thee

van Betjeman & Barton

THEE Earl Grey, Groen, Tisane de Berger, Jasmijn, Rooibos of Kamille.....	3,25
VERSE MUNT THEE.....	3,50
VERSE GEMBER THEE.....	3,50

JUICES

vers geperst

JUS D'ORANGE.....	3,75/4,75
GRAPEFRUIT Sinaasappel...4,50/5,75	
RODE BIET Appel, chili & gember...5,95	
WORTEL Appel & gember.....5,95	
PAPRIKA Appel, selderij & basilicum.5,95	

BRUNCH DRINKS

BLOODY MARY.....	9,50
MIMOSA.....	8,50
APERITIVO SPRITZ.....	8,50
ESPRESSO MARTINI.....	9,50

WIJNEN

geselecteerd voor bij de lunch

SPARKLING

CHAMPAGNE Pierre Paillard, Les Parcelles, Brut Nature, Bouzy. 10,50/63,00	
CHAMPAGNE (375ml) Billecart-Salmon, Brut Réserve.....	36,00

WIT

SAUVIGNON BLANC Languedoc...5,00	
CHARDONNAY Languedoc.....	5,50
PINOT GRIGIO Trentino.....	5,75
VIOGNIER Rhône.....	6,50
CHARDONNAY Somontano.....	9,00

ROOD

BARBERA Piemonte.....	5,00
PINOT NOIR Pfalz.....	5,75
MONTEPULCIANO Abruzzo.....	7,50
SPÄTBURGUNDER Baden.....	8,50

Zie onze wijnkaart voor alle wijnen.

All Day Breakfast 9.00 - 16.00

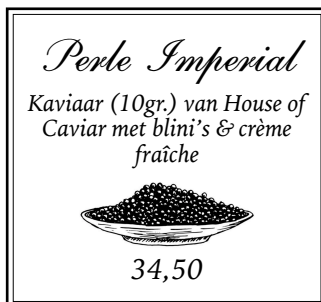
CROISSANT Met jam & boter / Met ham & kaas.....	3,50/4,75
PETIT DEJEUNER Koffie (of espresso), croissant & verse jus d'orange.....	7,50
VERS FRUIT.....	5,75
YOGHURT Huisgemaakte granola met vers fruit & honing.....	8,50
BLUEBERRY PANCAKES Met ahorn siroop, aardbei & ricotta (bacon +1,50).....	10,25
TOAST AVOCADO Mashed avocado, gerookte sesam, bosui, radijs & tuinkers (gepocheerd ei +1,-, bacon +1,50, zalm +2,75, sriracha +0,50).....	8,50
CROQUE MONSIEUR Ham, kaas, béchamel & gruyère.....	9,25
CROQUE MADAME Ham, kaas, béchamel, gruyère & gebakken ei.....	10,50
UITSMIJTER (ham +1,50, bacon +1,50, kaas +1,-, tomaat +0,50).....	8,50
SCRAMBLED EGGS (bacon +1,50, kaas +1,-, zalm +2,75, spinazie +1,-).....	8,50

EGGS & HOLLANDAISE

EGGS BENEDICT Gepocheerde eieren op brioche met ham & hollandaise.....	13,50
EGGS ROYALE Gep. eieren op brioche met zalm, haringkaviaar & hollandaise.....	15,50
EGGS FLORENTINE Gepocheerde eieren op brioche met spinazie & hollandaise.....	12,50

LUNCH GERECHTEN 12.00 - 16.00

STEAK TARTARE Preparé met kwartelei, tuinkers, radijs, groene kruiden-mayonaise & toast.....	12,50
WALTER'S BURGER Brioche met sesam, runderburger, tomaat, gekarameliseerde ui, pickles, cheddar & bacon (jalapeño +0,50).....	13,50
VONGOLE Knoflook, koriander, piment d'Espelette. Geserveerd met brood.....	14,50



Oesters

FINES DE CLAIRES (3st.).....	8,50
FINES DE CLAIRES (6st.).....	16,50
FINES DE CLAIRES (12st.).....	33,00

Zuurdesem

Biologisch handgemaakt brood van Meneer Leffers uit Delft

KALFSCARPACCIO Knolselderij remoulade, mosterdzaad, rode ui & kappertjes.....	9,75
GEROOKTE ZALM Roomkaas, rode ui, kappertjes, citroen & tuinkers.....	9,50
HOLTKAMP Twee kalfskroketten op brood. Geserveerd met botersla.....	9,25
BABA GANOUSH Gepofte paprika, halloumi, tapenade van tomaat & pepers.....	8,50

Salades

CAESAR Romaine, kip, bacon, Parmezaanse kaas, ansjovis dressing & croutons.....	14,50
CEVICHE Zeebaars, mesclun, zoete aardappel, avocado, rode peper, kappertjes, rode ui & koriander. Geserveerd met brood.....	15,50
AUBERGINE Gepofte paprika, halloumi, tapenade van tomaat, verse kruiden. Geserveerd met brood.....	13,50

SIDES

FRITES Klassieke Franse frites.....	3,75
BOTERSLA Met vinaigrette.....	3,50

Cakes

van Koekela

CHEESE CAKE.....	5,95
NOTENTAART.....	5,95
BANANA BREAD.....	4,75

Gezondheids check



Heeft u een allergie? Geef dit bij uw bestelling door aan onze bediening.

WALTER BENEDICT

COFFEE

By Bocca

ESPRESSO.....	2,60
LUNGO.....	2,90
DOUBLE ESPRESSO.....	3,60
AMERICANO.....	2,90
ESPRESSO MACCHIATO	2,80
CAPPUCCINO	3,40
LATTE/LATTE MACCHIATO.....	3,95
FLAT WHITE.....	3,95
ICED LATTE.....	4,95

Tea

By Betjeman & Barton

TEA Earl Grey, Green, Tisane de Berger, Jasmin, Rooibos or Chamomille.....	3,25
FRESH MINT TEA.....	3,50
FRESH GINGER TEA.....	3,50

JUICES

Fresh pressed

ORANGE JUICE.....	3,75/4,75
GRAPEFRUIT Orange.....	4,50/5,75
BEETROOT Apple, chili & ginger....	5,95
CARROT Apple & ginger.....	5,95
BELL PEPPER Apple, celery & basil.	5,95

BRUNCH DRINKS

BLOODY MARY.....	9,50
MIMOSA.....	8,50
APERITIVO SPRITZ.....	8,50
ESPRESSO MARTINI.....	9,50

WINES

Lunch selection

SPARKLING

CHAMPAGNE Pierre Paillard, Les Parcelles, Brut Nature, Bouzy. 10,50/63,00	
CHAMPAGNE (375ml) Billecart-Salmon, Brut Réserve.....	36,00

WHITE

SAUVIGNON BLANC Languedoc... 5,00	
CHARDONNAY Languedoc..... 5,50	
PINOT GRIGIO Trentino..... 5,75	
VIOGNIER Rhône..... 6,50	
CHARDONNAY Somontano..... 9,00	

RED

BARBERA Piemonte..... 5,00	
PINOT NOIR Pfalz..... 5,75	
MONTEPULCIANO Abruzzo..... 7,50	
SPÄTBURGUNDER Baden..... 8,50	

Ask for our complete wine list for all wines

All Day Breakfast 9.00 - 16.00

CROISSANT With jam & butter / Ham & Cheese	3,50/4,75
PETIT DEJEUNER Coffee (or espresso), croissant & fresh orange juice.....	7,50
FRESH FRUIT.....	5,75
YOGURT Homemade granola with fresh fruit & honey.....	8,50
BLUEBERRY PANCAKES With maple syrup, strawberry & ricotta (bacon +1,50).	10,25
TOAST AVOCADO Mashed avocado, smoked sesame, spring onion, radish & cress (poached egg +1,-, bacon +1,50, salmon +2,75, sriracha +0,50).....	8,50
CROQUE MONSIEUR Ham, cheese, béchamel & gruyère.....	9,25
CROQUE MADAME Ham, cheese, béchamel, gruyère & fried egg.....	10,50
FRIED EGGS (ham +1,50, bacon +1,50, cheese +1,-, tomato +0,50).....	8,50
SCRAMBLED EGGS (bacon +1,50, cheese +1,-, salmon +2,75, spinach +1,-).....	8,50

EGGS & HOLLANDAISE

EGGS BENEDICT Poached eggs on brioche with ham & hollandaise.....	13,50
EGGS ROYALE Poached eggs on brioche with salmon, herring caviar & hollandaise..	15,50
EGGS FLORENTINE Poached eggs on brioche with spinach & hollandaise.....	12,50


LUNCH DISHES

12.00 - 16.00

STEAK TARTARE Préparé with quail's egg, cress, radish, green herb mayonaise & toast.....	12,50
WALTER'S BURGER Brioche with sesame, beefburger, tomato, caramelised onion, pickles, cheddar & bacon (jalapeño +0,50).....	13,50
VONGOLE Garlic, cilantro, piment d'Espelette. Served with bread.....	14,50

Perle Imperial

Caviar (10gr.) from House of
Caviar with blinis & crème
fraîche



34,50

Oysters

FINES DE CLAIRES (3pc.).....	8,50
FINES DE CLAIRES (6pc.).....	16,50
FINES DE CLAIRES (12pc.).....	33,00

Sourdough

Handmade organic bread by Meneer Leffers from Delft

VEAL CARPACCIO Celery remoulade, mustard seed, red onion & capers.....	9,75
SMOKED SALMON Cream cheese, red onion, capers, lemon & cress.....	9,50
HOLTKAMP Two veal croquettes on bread. Served with butterhead.....	9,25
BABA GANOUSH Roasted paprika, halloumi, tomato tapenade & peppers.....	8,50

Salads

CAESAR Romaine, chicken, bacon, Parmesan cheese, anchovy dressing & croutons.....	14,50
CEVICHE Sea bass, mesclun, sweet potato, avocado, red pepper, capers, red onion & cilantro. Served with bread.....	15,50
AUBERGINE Roasted paprika, halloumi, tomato tapenade, fresh herbs. Served with bread.....	13,50

SIDES

FRIES Classic French fries.....	3,75
BUTTERHEAD With vinaigrette.....	3,50

Cakes

By Koekela

CHEESE CAKE.....	5,95
NUTPIE.....	5,95
BANANA BREAD.....	4,75

Health check



If you have an allergy, please inform us making your order.