

WALTER BENEDICT

KOFFIE

van Bocca

ESPRESSO.....	2,70
LUNGO.....	3,00
DUBBELE ESPRESSO.....	3,60
AMERICANO.....	3,00
ESPRESSO MACCHIATO	2,90
CAPPUCCINO	3,60
LATTE/LATTE MACCHIATO.....	4,25
FLAT WHITE.....	4,25
ICED LATTE.....	5,25

Thee

van Betjeman & Barton

THEE Earl Grey, Groen, Tisane de Berger, Jasmijn, Rooibos of Kamille.....	3,50
VERSE MUNT THEE.....	3,75
VERSE GEMBER THEE.....	3,75

JUICES

vers geperst

JUS D'ORANGE.....	3,90/4,90
GRAPEFRUIT Sinaasappel...4,75/5,75	
RODE BIET Appel, chili & gember...6,25	
WORTEL Appel & gember.....6,25	

BRUNCH DRINKS

BLOODY MARY.....	9,50
MIMOSA.....	9,50
APERITIVO SPRITZ.....	9,50
ESPRESSO MARTINI.....	11,50

WIJNEN

MOUSSEREND

CHAMPAGNE Robert Moncuit, Les Grands Blancs, Extra Brut.....	12,50/65,00
CHAMPAGNE (375ml) Billecart-Salmon, Brut Réserve.....	42,00

WIT

SAUVIGNON BLANC Languedoc.....	5,50
CHARDONNAY Languedoc.....	5,75
PINOT GRIGIO Trentino.....	6,00
CHARDONNAY Chablis.....	9,50

ROOD

BARBERA Piemonte.....	5,50
PINOT NOIR Pfalz.....	6,25
MONTEPULCIANO Abruzzo.....	7,75

ROSE

LANGUEDOC St. Felix.....	5,50
PROVENCE Rimauresq.....	8,50

Vraag de bediening naar onze volledige
wijnkaart

All Day Breakfast 9.00 - 15.30

CROISSANT Met jam & boter / Met ham & kaas.....	3,75/4,75
PETIT DEJEUNER Koffie (of espresso), croissant & verse jus d'orange.....	8,50
VERS FRUIT.....	6,25
YOGHURT Huisgemaakte granola met vers fruit & honing.....	8,75
BLUEBERRY PANCAKES Met ahorn siroop, vers fruit & ricotta (bacon +2,-).....	11,50
TOAST AVOCADO Mashed avocado, gerookte sesam, bosui, radijs & tuinkers (gepocheerd ei +1,-, bacon +2,-, zalm +3,25, sriracha +0,50).....	8,75
CROQUE MONSIEUR Ham, kaas, béchamel & gruyère.....	9,50
CROQUE MADAME Ham, kaas, béchamel, gruyère & gebakken ei.....	10,75
UITSMIJTER (ham +1,50, bacon +2,-, kaas +1,50, tomaat +0,50).....	8,50
SCRAMBLED EGGS (bacon +2,-, kaas +1,50,-, zalm +2,75, spinazie +1,-).....	8,50

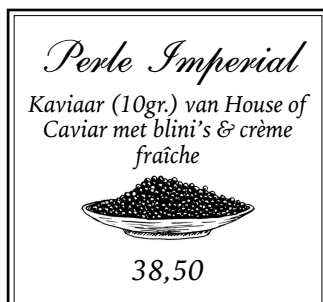
EGGS & HOLLANDAISE

EGGS BENEDICT Gepocheerde eieren op brioche met ham & hollandaise.....	14,50
EGGS ROYALE Gep. eieren op brioche met zalm, haringkaviaar & hollandaise.....	16,50
EGGS FLORENTINE Gepocheerde eieren op brioche met spinazie & hollandaise.....	12,50

LUNCH GERECHTEN

12.00 - 15.30

STEAK TARTARE Preparé met kwartelei, tuinkers, radijs, groene kruidenmayonaise & toast.....	13,50
WALTER'S BURGER Brioche, runderburger, tomaat, gekarameliseerde ui, pickles, cheddar & bacon (jalapeño +0,50).....	14,50
VONGOLE Knoflook, selderij, piment d'Espelette. Geserveerd met brood.....	16,50
WITTE ASPERGESOEP Peterselie. Geserveerd met brood.....	9,50



Oesters

FINES DE CLAIRES (3st.).....	9,75
FINES DE CLAIRES (6st.).....	19,50
FINES DE CLAIRES (12st.).....	39,00

Zuurdesem

Biologisch handgemaakt brood van Meneer Leffers uit Delft

RIBSTUK Gekookt ei, tuinkers, parmezaan & truffelmayonaise.....	10,50
GEROOKTE ZALM Roomkaas, rode ui, kappertjes, citroen & tuinkers.....	10,50
HOLTKAMP Twee kalfskroketten op brood. Geserveerd met botersla.....	11,50
GEROOSTERDE ARTISJOK Paprika en tomatensaus, antiboise & krokante kappertjes.....	9,50

Salades

CAESAR Romaine, kip, bacon, Parmezaanse kaas, ansjovis dressing & croutons.....	15,50
GROENE ASPERGE Parmezaan, pistache, ei & toast met salsa verde.....	14,50

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

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

WALTER BENEDICT

COFFEE

By Bocca

ESPRESSO.....	2,70
LUNGO.....	3,00
DOUBLE ESPRESSO.....	3,60
AMERICANO.....	3,00
ESPRESSO MACCHIATO	2,90
CAPPUCCINO	3,60
LATTE/LATTE MACCHIATO.....	4,25
FLAT WHITE.....	4,25
ICED LATTE.....	5,25

Tea

By Betjeman & Barton

TEA Earl Grey, Green, Tisane de Berger, Jasmin, Rooibos or Chamomille.....	3,50
FRESH MINT TEA.....	3,75
FRESH GINGER TEA.....	3,75

JUICES

Fresh pressed

ORANGE JUICE.....	3,90/4,90
GRAPEFRUIT Orange.....	4,75/5,75
BEETROOT Apple, chili & ginger....	6,25
CARROT Apple & ginger.....	6,25

BRUNCH DRINKS

BLOODY MARY.....	9,50
MIMOSA.....	9,50
APERITIVO SPRITZ.....	9,50
ESPRESSO MARTINI.....	11,50

WINES

SPARKLING

CHAMPAGNE Robert Moncuit, Les Grands Blancs, Extra Brut.....	12,50/65,00
CHAMPAGNE (375ml) Billecart-Salmon, Brut Réserve.....	42,00

WHITE

SAUVIGNON BLANC Languedoc.....	5,50
CHARDONNAY Languedoc.....	5,75
PINOT GRIGIO Trentino.....	6,00
CHARDONNAY Chablis.....	9,50

RED

BARBERA Piemonte.....	5,50
PINOT NOIR Pfalz.....	6,25
MONTEPULCIANO Abruzzo.....	7,75

ROSE

LANGUEDOC St. Felix.....	5,50
PROVENCE Rimauresq.....	8,50

Ask our staff for our full wine list

All Day Breakfast 9.00 - 15.30

CROISSANT With jam & butter / Ham & Cheese	3,75/4,75
PETIT DEJEUNER Coffee (or espresso), croissant & fresh orange juice.....	8,50
FRESH FRUIT.....	6,25
YOGURT Homemade granola with fresh fruit & honey.....	8,75
BLUEBERRY PANCAKES With maple syrup, fresh fruit & ricotta (bacon +2,-)....	11,50
TOAST AVOCADO Mashed avocado, smoked sesame, spring onion, radish & cress (poached egg +1,-, bacon +2,-, salmon +3,25, sriracha +0,50).....	8,75
CROQUE MONSIEUR Ham, cheese, béchamel & gruyère.....	9,50
CROQUE MADAME Ham, cheese, béchamel, gruyère & fried egg.....	10,75
FRIED EGGS (ham +1,50, bacon +2,-, cheese +1,50,-, tomato +0,50).....	8,50
SCRAMBLED EGGS (bacon +2,-, cheese +1,50, salmon +3,25, spinach +1,-).....	8,50

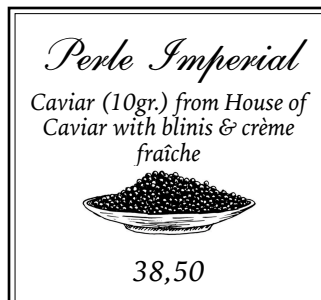
EGGS & HOLLANDAISE

EGGS BENEDICT Poached eggs on brioche with ham & hollandaise.....	14,50
EGGS ROYALE Poached eggs on brioche with salmon, herring caviar & hollandaise..	16,50
EGGS FLORENTINE Poached eggs on brioche with spinach & hollandaise.....	12,50

LUNCH DISHES

12.00 - 15.30

STEAK TARTARE Préparé with quail's egg, cress, radish, green herb mayonaise & toast.....	13,50
WALTER'S BURGER Brioche, beefburger, tomato, caramelised onion, pickles, cheddar & bacon (jalapeño +0,50).....	14,50
VONGOLE Garlic, celery, piment d'Espelette. Served with bread.....	16,50
WHITE ASPARAGUS SOUP Parsley. Served with bread.....	9,50



Oysters

FINES DE CLAIRES (3pc.).....	9,75
FINES DE CLAIRES (6pc.).....	19,50
FINES DE CLAIRES (12pc.).....	39,00

Sourdough

Handmade organic bread by Meneer Leffers from Delft

PRIME RIB Boiled egg, cress, parmesan cheese & truffle mayonaise.....	10,50
SMOKED SALMON Cream cheese, red onion, capers, lemon & cress.....	10,50
HOLTKAMP Two veal croquettes on bread. Served with butterhead.....	11,50
ROASTED ARTICHOKE bell pepper and tomato sauce, antiboise & roasted capers....	9,50

Salads

CAESAR Romaine, chicken, bacon, Parmesan cheese, anchovy dressing & croutons.....	15,50
GREEN ASPARAGUS Parmesan cheese, pistachio, egg & toast with salsa verde.....	14,50

SIDES

FRENCH FRIES With mayonaise...3,75	
BUTTERHEAD SALAD With vinaigrette.....	3,50

Cakes van Koekela

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

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