

# WALTER BENEDICT

## Bites

Oesters, Fines de Claires (3, 6, 12 st.)	9,75 / 19,50 / 39,00
Perle Imperial kaviaar (10gr.) van House of Caviar, blini's & crème fraîche	38,50
Venusschelpen, piment d'Espelette	16,50
Plateau Fromages, van l'Amuse	12,50
Jamón Ibérico	15,50
Bourgogne paté, sinaasappel marmelade	9,50

## Voorgerechten

Steak tartare van Black Angus, kwartelei, groene kruidenmayonaise & toast	13,50
Dungesneden ribstuk, gemarineerde snijboon, geroosterde walnoot, parmezaan & balsamico	14,50
Coquille tartare, dille crème, radijs, haringkaviaar & krokant van quinoa	15,50
Pulpo, chorizo, witte bonensalade, antiboise, lamsoor & saffraan-mayonaise	13,50
Geroosterde artisjokkenharten, paprika en tomatensaus, gepocheerd ei, groene asperges, gerookte amandel & tuinkers	11,50
Watermeloen gazpacho, feta, munt, balsamico & olijfolie	8,50

## Hoofdgerechten

Entrecote, snijboon, geroosterde sjalotten, oesterzwam, beurre Café de Paris & Franse frites	28,50
Lamsrump, geroosterde asperges, doperwt, amandel, polenta & dragonjus	26,50
Tarbot, Hollandse garnalen, citrus beurre blanc, spinazie, kappertjes, lamsoor, peterselie & kriel	25,50
Groene aspergetaart, salsa verde & salade van witlof, sla en parmezaan	19,50
Gnocchi, citroensaus, parmezaan, groene asperges, little gem, gerookte amandel & kruidenpesto	20,50

## Desserts

Millefeuille, witte chocolade, framboos & vanille ijs	9,50
Rabarber tartelette, crème fraîche, pistache & crème Suisse	9,50
Plateau Fromages, van l'Amuse, chutney & vijgenbrood	12,50

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## Bites

Oysters, Fines de Claires (3, 6, 12 pc.)	9,75 / 19,50 / 39,00
Perle Imperial caviar (10gr.) from House of Caviar, blinis & crème fraîche	38,50
Vongole, piment d'Espelette	16,50
Plateau Fromages, from l'Amuse	12,50
Jamón Ibérico	15,50
Bourgogne paté, orange marmelade	9,50

## Starters

Black Angus steak tartare, quail egg, green herb mayonnaise & toast	13,50
Thinly sliced prime rib, marinated string bean, roasted walnut, Parmesan cheese & balsamic vinegar	14,50
Scallop tartare, dille cream, radish, herring caviar & crispy quinoa	15,50
Pulpo, Chorizo, white bean salad, antiboise, sea lavender & saffron mayonnaise	13,50
Roasted artichoke hearts, tomato and bell pepper sauce, poached egg, green asparagus, smoked almond & cress	11,50
Watermelon gazpacho, feta cheese, mint, balsamic vinegar & olive oil	8,50

## Mains

Entrecôte, string bean, roasted shallots, oyster mushroom, beurre Café de Paris & French fries	28,50
Lamb rump steak, roasted asparagus, peas, almond, polenta & tarragon gravy	26,50
Turbot, Dutch shrimps, citrus beurre blanc, spinach, capers, sea lavender, parsley & baby potatoes	25,50
Green asparagus pie, salsa verde & salad of chicory, lettuce and Parmesan cheese	19,50
Gnocchi, lemon sauce, parmesan cheese, green asparagus, little gem, smoked almond & pesto	20,50

## Desserts

Millefeuille, white chocolate, raspberry & vanilla ice cream	9,50
Rhubarb tartlet, crème fraîche, pistachio & crème Suisse	9,50
Plateau Fromages, from l'Amuse, chutney & fig bread	12,50