

WALTER BENEDICT

KOFFIE

Van Bocca & Boot

ESPRESSO.....	2,70
LUNGO.....	3,00
DUBBELE ESPRESSO.....	3,60
AMERICANO.....	3,00
ESPRESSO MACCHIATO	2,90
CAPPUCCINO	3,70
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

CRÉMANT DE LOIRE Baumard, Carte Turquoise Brut.....	8,50/42,50
CHAMPAGNE (375ml) Billecart-Salmon, Brut Réserve.....	47,00

WIT

SAUVIGNON BLANC Languedoc..	5,50
CHARDONNAY Languedoc.....	5,75
PINOT GRIGIO Trentino.....	6,00
CHARDONNAY Bourgogne.....	10,50

ROOD

MERLOT Languedoc.....	5,50
PINOT NOIR Pfalz.....	6,25
TEMPRANILLO Rioja.....	6,50
MONTEPULCIANO Abruzzo.....	7,75

ROSE

LANGUEDOC St. Felix.....	5,50
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Vraag de bediening naar onze volledige
wijnkaart

All Day Breakfast 9.00 - 15.30

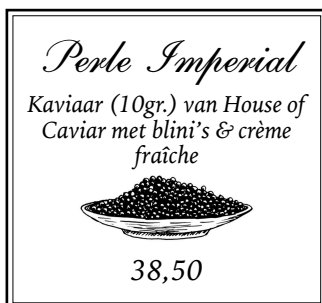
CROISSANT Met jam / Met ham & kaas.....	3,75/4,75
PETIT DEJEUNER Koffie (of espresso), croissant & verse jus d'orange.....	8,50
VERS FRUIT.....	6,25
YOGHURT Huisgemaakte granola met vers fruit & honing.....	8,75
BLUEBERRY PANCAKES Met ahorn siroop, vers fruit & mascarpone (bacon +2)..	12,50
TOAST AVOCADO 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.....	11,50
CROQUE MADAME Ham, kaas, béchamel, gruyère & gebakken ei.....	12,50
UITSMIJTER op brood (ham +1,50, bacon +2, kaas +1,50, tomaat +0,50).....	8,50
SCRAMBLED EGGS op brood (bacon +2, kaas +1,50, zalm +3,25, 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, kruidenmayonaise & toast.....	14,50
WALTER'S BURGER Brioche, runderburger, tomaat, gekarameliseerde ui, augurk, cheddar & bacon (jalapeño +0,50).....	14,50
VONGOLE Knoflook, selderij, piment d'Espelette. Geserveerd met brood.....	16,50
CAESAR SALADE Romaine, kip, bacon, Parmezaanse kaas, gekookt ei, ansjovis dressing & croutons.....	15,50
WITTE ASPERGESOEP Tuinkers & olijfolie.....	8,50



Oesters

FINES DE CLAIRES (3st.).....	11,25
FINES DE CLAIRES (6st.).....	22,50
FINES DE CLAIRES (12st.).....	45,00

Zuurdesem

Biologisch handgemaakt brood van Meneer Leffers uit Delft

RIBSTUK Parmezaan, gekookt ei & truffelmayonaise.....	11,50
GEROOKTE ZALM Roomkaas, rode ui, kappertjes, citroen & tuinkers.....	12,50
HOLTKAMP Twee kalfskroketten op brood. Geserveerd met botersla.....	12,50
ARTISJOK Gepofte cherry tomaat, appel kappertjes, gepocheerd ei & hollandaise.....	10,50

SIDES

FRITES Klassieke Franse frites... ..	4,75
BOTERSLA Met vinaigrette.....	4,25

Cakes van Koekela

CHEESE CAKE.....	5,95
APPLE CRUMBLE.....	5,95
BANANA BREAD.....	4,75

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

WALTER BENEDICT

COFFEE

By Bocca & Boot

ESPRESSO.....	2,70
LUNGO.....	3,00
DOUBLE ESPRESSO.....	3,60
AMERICANO.....	3,00
ESPRESSO MACCHIATO	2,90
CAPPUCCINO	3,70
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

CRÉMANT DE LOIRE Baumard, Carte Turquoise Brut.....	8,50/42,50
CHAMPAGNE ((375ml) Billecart-Salmon, Brut Réserve.....	47,00

WHITE

SAUVIGNON BLANC Languedoc..	5,50
CHARDONNAY Languedoc.....	5,75
PINOT GRIGIO Trentino.....	6,00
CHARDONNAY Burgundy.....	10,50

RED

MERLOT Languedoc.....	5,50
PINOT NOIR Pfalz.....	6,25
TEMPRANILLO Rioja.....	6,50
MONTEPULCIANO Abruzzo.....	7,75

ROSE

LANGUEDOC St. Felix.....	5,50
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Ask our staff for our full wine list

All Day Breakfast 9.00 - 15.30

CROISSANT With jam / 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 & mascarpone (bacon +2)..	12,50
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.....	11,50
CROQUE MADAME Ham, cheese, béchamel, gruyère & fried egg.....	12,50
FRIED EGGS on bread (ham +1,50, bacon +2, cheese +1,50,-, tomato +0,50).....	8,50
SCRAMBLED EGGS on bread (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, herb mayonnaise & toast.....	14,50
WALTER'S BURGER Brioche, beefburger, tomato, caramelized onion, pickles, cheddar & bacon (jalapeño +0,50).....	14,50
VONGOLE Garlic, celery, piment d'Espelette. Served with bread.....	16,50
CAESAR SALAD Romaine, chicken, bacon, Parmesan cheese, boiled egg, anchovy dressing & croutons.....	15,50
WHITE ASPARAGUS SOUP Cress & Olive oil.....	8,50

Perle Imperial

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



38,50

Oysters

FINES DE CLAIRES (3pc.).....	11,25
FINES DE CLAIRES (6pc.).....	22,50
FINES DE CLAIRES (12pc.).....	45,00

Sourdough

Handmade organic bread by Meneer Leffers from Delft

PRIME RIB Parmesan cheese, boiled egg & tuffle mayonnaise.....	11,50
SMOKED SALMON Cream cheese, red onion, capers, lemon & cress.....	12,50
HOLTKAMP Two veal croquettes on bread. Served with butterhead.....	12,50
ARTICHOKE Roasted cherry tomato, apple capers, poached egg & hollandaise.....	10,50

SIDES

FRENCH FRIES With mayonnaise..	4,75
BUTTERHEAD SALAD With vinaigrette.....	4,25

Cakes by Koekela

CHEESE CAKE.....	5,95
APPLE CRUMBLE.....	5,95
BANANA BREAD.....	4,75

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