

# 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
CHAMPAGNE (375ml) Billecart-Salmon, Brut Réserve Rosé.....	65,00

### ROSE

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

### 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

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
CEVICHE SALADE Ui, rode peper, mango & avocado.....	14,50
GAZPACHO Feta, basilicum, balsamico & olijfolie.....	7,50

*Perle Imperial*  
Kaviaar (10gr.) van House of Caviar met blini's & crème fraîche



38,50

## 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
MAKREEL Punt paprika, avocado, mango & rode peper.....	10,50
HOLTKAMP Twee kalfskroketten op brood. Geserveerd met botersla.....	12,50
GEPOFTE BIET Yoghurt-geitenkaascrème, gerookte walnoot, sjalot & balsamico vinaigrette.....	10,50

## SIDES

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

## Cakes

van YaYa en DS

APPLE CRUMBLE.....	5,95
LEMON POPPY SEED.....	5,95
BROWNIE.....	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
CHAMPAGNE (375ml) Billecart-Salmon, Brut Réserve Rosé.....	65,00

### ROSE

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

### 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

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
CEVICHE SALAD Onion, red pepper, mango, & avocado.....	14,50
GAZPACHO Feta, basil, balsamic & Olive oil.....	7,50

*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
MACKEREL Pointed pepper, avocado, mango & red pepper.....	10,50
HOLTKAMP Two veal croquettes on bread. Served with butterhead.....	12,50
ROASTED BEETS Yoghurt and goat chees cream, roasted walnut, pickled shallot & balsamic vinegar.....	10,50

## SIDES

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

## Cakes

by YaYa & DS

APPLE CRUMBLE.....	5,95
LEMON POPPY SEED.....	5,95
BROWNIE.....	4,75

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