

WALTER BENEDICT

KOFFIE

Van Bocca & Boot

ESPRESSO.....	2,90
LUNGO.....	3,10
DUBBELE ESPRESSO.....	3,60
AMERICANO.....	3,10
ESPRESSO MACCHIATO	3,20
CAPPUCCINO	3,90
LATTE/LATTE MACCHIATO... 4,50	
FLAT WHITE.....	4,50
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.....	4,00/5,50
GRAPEFRUIT Sinaasappel... 4,75/5,75	
RODE BIET Appel, chili & gember... 6,50	
WORTEL Appel & gember.....	6,50

BRUNCH DRINKS

BLOODY MARY.....	10,50
MIMOSA.....	9,50
APERITIVO SPRITZ.....	10,50
ESPRESSO MARTINI.....	12,50

WIJNEN

MOUSSEREND

CRÉMANT DE LOIRE Baumard, Carte Turquoise Brut.....	8,50/42,50
CHAMPAGNE (375ml) Billecart-Salmon, Brut Réserve.....	48,00
CHAMPAGNE (375ml) Billecart-Salmon, Brut Réserve Rosé.....	79,00

ROSE

LANGUEDOC St. Felix.....	6,00
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WIT

SAUVIGNON BLANC Languedoc..	6,00
CHARDONNAY Languedoc.....	6,25
PINOT GRIGIO Trentino.....	6,50
CHARDONNAY Bourgogne.....	10,50

ROOD

MERLOT Languedoc.....	6,00
PINOT NOIR Pfalz.....	6,75
TEMPRANILLO Rioja.....	7,00
CÔTES DU RHÔNE Rhône.....	8,00

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.....	9,25
BLUEBERRY PANCAKES Met ahorn siroop, vers fruit & mascarpone (bacon +3)..	12,50
TOAST AVOCADO Mashed avocado, gerookte sesam, bosui, radijs & tuinkers (gepocheerd ei +1,50, bacon +3, zalm +4, sriracha +0,50).....	9,25
CROQUE MONSIEUR Ham, kaas, béchamel & gruyère.....	11,50
CROQUE MADAME Ham, kaas, béchamel, gruyère & gebakken ei.....	12,50
UITSMIJTER op brood (ham +2,50, bacon +3, kaas +1,75, tomaat +0,50).....	8,50
SCRAMBLED EGGS op brood (bacon +3, kaas +1,75, zalm +4, spinazie +1)...	8,50

EGGS & HOLLANDAISE

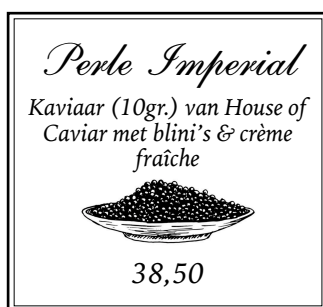
EGGS BENEDICT Gepocheerde eieren op brioche met ham & hollandaise.....	15,50
EGGS ROYALE Gep. eieren op brioche met zalm, haringkaviaar & hollandaise.....	17,50
EGGS FLORENTINE Gepocheerde eieren op brioche met spinazie & hollandaise.....	12,50

LUNCH GERECHTEN 12.00 - 15.30

STEAK TARTARE Preparé met kwartelei, tuinkers, radijs, Truffel mayonaise & 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
POMPOENSOEP Krokante cavolo nero, crème fraîche & chili vlokken.....	10,50
FRANSE UIENSOEP Croutons, gruyère & krokante salie	9,50

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

GEBAKKEN PADDENSTOELEN Salie boter, spinazie, gepocheerd ei & salie.....	11,50
GEROOKTE ZALM Kruiden roomkaas, rode ui, kappertjes & citroen.....	13,50
HOLTKAMP Twee kalfskroketten op brood. Geserveerd met botersla.....	12,50
EENDENBORST Port crème, roodlof, walnoot, blauwe kaas, vijg & granaatappel ...	13,50

SIDES

FRITES Klassieke Franse frites... 5,00	
BOTERSLA Met vinaigrette.....	4,25

Cakes

van YaYa en DS

APPLE CRUMBLE.....	5,95
LEMON POPPY SEED.....	5,95
CHOCOLATE FUDGE CAKE.....	4,75

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

WALTER BENEDICT

COFFEE

By Bocca & Boot

ESPRESSO.....	2,90
LUNGO.....	3,10
DOUBLE ESPRESSO.....	3,60
AMERICANO.....	3,10
ESPRESSO MACCHIATO	3,20
CAPPUCCINO	3,90
LATTE/LATTE MACCHIATO.....	4,50
FLAT WHITE.....	4,50
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.....	4,00/5,50
GRAPEFRUIT Orange.....	4,75/5,75
BEETROOT Apple, chili & ginger....	6,50
CARROT Apple & ginger.....	6,50

BRUNCH DRINKS

BLOODY MARY.....	10,50
MIMOSA.....	9,50
APERITIVO SPRITZ.....	10,50
ESPRESSO MARTINI.....	12,50

WINES

SPARKLING

CRÉMANT DE LOIRE Baumard, Carte Turquoise Brut.....	8,50/42,50
CHAMPAGNE (375ml) Billecart-Salmon, Brut Réserve.....	48,00
CHAMPAGNE (375ml) Billecart-Salmon, Brut Réserve Rosé.....	79,00

ROSE

LANGUEDOC St. Felix.....	6,00
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WHITE

SAUVIGNON BLANC Languedoc..	6,00
CHARDONNAY Languedoc.....	6,25
PINOT GRIGIO Trentino.....	6,50
CHARDONNAY Burgundy.....	10,50

RED

MERLOT Languedoc.....	6,00
PINOT NOIR Pfalz.....	6,75
TEMPRANILLO Rioja.....	7,00
CÔTES DU RHÔNE Rhône.....	8,00

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.....	9,25
BLUEBERRY PANCAKES With maple syrup, fresh fruit & mascarpone (bacon +3)..	12,50
TOAST AVOCADO Mashed avocado, smoked sesame, spring onion, radish & cress (poached egg +1,50, bacon +3, salmon +4, sriracha +0,50).....	9,25
CROQUE MONSIEUR Ham, cheese, béchamel & gruyère.....	11,50
CROQUE MADAME Ham, cheese, béchamel, gruyère & fried egg.....	12,50
FRIED EGGS on bread (ham +2,50, bacon +3, cheese +1,75, tomato +0,50).....	8,50
SCRAMBLED EGGS on bread (bacon +3, cheese +1,75, salmon +4, spinach+1,-)	8,50

EGGS & HOLLANDAISE


EGGS BENEDICT Poached eggs on brioche with ham & hollandaise.....	15,50
EGGS ROYALE Poached eggs on brioche with salmon, herring caviar & hollandaise....	17,50
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, truffle 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
PUMPKIN SOUP Crispy cavolo nero, crème fraîche & chili flakes.....	10,50
FRENCH ONION SOUP Croutons, gruyère & sage	9,50

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

BAKED MUSHROOMS Sage butter, spinach, poached egg & sage.....	11,50
SMOKED SALMON Cream cheese, red onion, capers & lemon.....	13,50
HOLTKAMP Two veal croquettes on bread. Served with butterhead.....	12,50
DUCK BREAST port cream, radicchio, walnut, blue cheese, fig & pomegranate.....	13,50

SIDES

FRENCH FRIES With mayonaise..	5,00
BUTTERHEAD SALAD With vinaigrette.....	4,25
APPLE CRUMBLE.....	5,95
LEMON POPPY SEED.....	5,95
CHOCOLATE FUDGE CAKE.....	4,75

Cakes

by YaYa & DS

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