

# 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

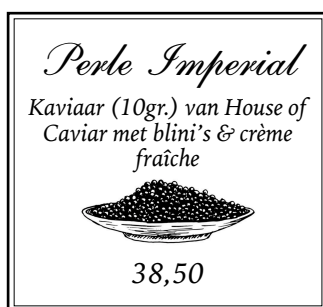
EGGS BENEDICT Gepocheerde eieren op brioche met ham & hollandaise.....	15,50
EGGS ROYALE Gep. eieren op brioche met zalm, haringkaviaar & hollandaise.....	17,50
EGGS FLORENTINE Gepocheerde eieren op brioche met spinazie & hollandaise.....	12,50

## LUNCH GERECHTEN 12.00 - 15.30

STEAK TARTARE Préparé 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
STEAK FRITES Diamanthaas, frites, botersla, bearnaise.....	24,50
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
ASPERGESOEP Daslook olie & brood.....	12,50

## 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

GEPOFTE BIET Mierikswortel, crème van geitenkaas, gezuurde sjalotten, gerookte walnoot, balsamico dressing & waterkers.....	12,50
GEROOKTE ZALM Kruiden roomkaas, rode ui, kappertjes & citroen.....	13,50
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
STEAK FRITES Chuck steak, fries, butterhead salad, béarnaise.....	24,50
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
ASPARAGUS SOUP Wild garlic oil & bread.....	12,50

*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

ROASTED BEETROOT Horseradish, cream of goat cheese, roasted walnuts, pickled shallots, balsamic dressing, & water cress.....	12,50
SMOKED SALMON Cream cheese, red onion, capers & lemon.....	13,50
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.