

# WALTER BENEDICT

## Bites

- Oesters, Fines de Claires (3, 6, 12 st.) 11,25 / 22,50 / 45,00  
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 14,50  
Jamón Ibérico 15,50  
Bourgogne paté, sinaasappel marmelade 10,50

## Voorgerechten

- Steak tartare van Black Angus, kwartelei, truffelmayonaise & toast 14,50  
Gebakken kalfszwezerik, bloedworst, crème van prei en dragon, salsa van hazelnoot, bosui en granaatappel  
& jus van gevogelte 16,50  
Coquille, bloemkool crème, gerookte hazelnoot, beurre noisette & haringkaviaar 17,50  
Eendenborst salade, port crème, roodlof, walnoot, blauwe kaas, vijg & granaatappel 13,50  
Gepofte biet, mierikswortel, crème van geitenkaas, gezuurde sjalotten, geroosterde walnoot, balsamico  
dressing & waterkers 13,50  
Aspergesoep, daslook olie 10,50

## Hoofdgerechten

- Diamanthaas, pomme gratin, cavolo nero, paddestoelen & truffel jus 29,50  
Confit de canard, gekonfijte zuurkool, knolselderij crème, granaatappel & sherry-mosterdsaus 27,50  
Gebakken skrei, pastinaak puree, geroosterde prei, krokante kappertjes & beurre rouge 24,50  
Asperge à la flamande, daslook, kriel, ei, botersaus & peterselie 22,50  
(Spinazie+0/ham +3/zalm +5)  
Gebakken eryngii, puree van cashew en rucola, saus van paddestoelen, ingelegde mosterdzaad en rode ui &  
gerookte rucola 21,50

## Nagerechten

- Chocolade moelleux, rood fruit compote, crumble & mokka ijs 9,50  
Tarte tatin van peer, vanille ijs 11,50  
Plateau Fromages, van l'Amuse, chutney & vijgenbrood 14,50

# WALTER BENEDICT

## Bites

- Oysters, Fines de Claires (3, 6, 12 pc.) 11,25 / 22,50 / 45,00  
Perle Imperial caviar (10gr.) from House of Caviar, blinis & crème fraîche 38,50  
Vongole, piment d'Espelette 16,50  
Plateau Fromages, from l'Amuse 14,50  
Jamón Ibérico 15,50  
Bourgogne pâté, orange marmelade 10,50

## Starters

- Black Angus steak tartare, quail egg, truffle mayonnaise & toast 14,50  
Sweetbreads of veal, black pudding, crème of leek and tarragon, salsa of hazelnut, green onion and pomegranate & gravy of poultry 16,50  
Scallop, cauliflower cream, smoked hazelnut, beurre noisette & herring caviar 17,50  
Duck breast salad, port cream, chicory, walnut, blue cheese, fig & pomegranate 13,50  
Roasted beetroot, horseradish, cream of goat cheese, roasted walnuts, pickled shallots, balsamic dressing & watercress 13,50  
Asparagus soup, wild garlic oil 10,50

## Mains

- Chuck steak, pomme gratin, cavolo nero, mushrooms & truffle gravy 29,50  
Confit de canard, candied sauerkraut, celeriac cream, pomegranate & sherry-mustard sauce. 27,50  
Fried Norwegian cod, parsnip puree, roasted leek, crispy capers & beurre rouge 24,50  
Asparagus à la flamande, wild garlic, baby potatoes, egg, butter sauce & parsley 22,50  
(Spinach +0 / ham +3 / salmon +5)  
Roasted eryngii, puree of cashew and arugula, sauce of mushrooms, pickled mustard seeds and red onion & smoked arugula 21,50

## Desserts

- Chocolate moelleux, red fruit compote, crumble & mocha ice cream 9,50  
Tarte tatin of pear, vanilla ice cream 11,50  
Plateau Fromages, by l'Amuse, chutney & fig bread 14,50