



Ask for
our Specials!

WELCOME TO THE DELF



DRINKS

COFFEE

All coffees can be made with oat milk and/or decaffeinated coffee.

	+ 0.50
MAKE MY DAY COFFEE	6.00
Coffee, milk foam, salted caramel, whipped cream.	
'CHOCO COOKIE DREAM' COFFEE	6.00
Coffee, milk foam, chocolate chip cookies, whipped cream.	
LATTE MACCHIATO	5.00
With syrup: cinnamon, salted caramel or hazelnut.	+ 0.75
CAFÉ VIENNA	5.50
Coffee with hot milk and sweet whipped cream.	
FLAT WHITE	5.25
CAPPUCCINO	4.00
ESPRESSO	3.50
COFFEE LATTE	4.00
COFFEE	3.50
CORTADO	3.75
Strong espresso with milk and a little milk foam.	
AMERICANO	3.75

The beautiful, centuries-old city of Delft is named after the artificial waterway Delf (canal), the city's oldest canal, now known as the 'Oude Delft'. From the 11th century, the historic city center was built around the Delf. Once the name of the waterway, Delf is now a charming and cozy spot for lunch, drinks, and delicious food.

BRADLEY'S THEE

3.75

Bradley's is a brand for tea lovers. Whether you like the classic favourites or you want to be surprised by exciting flavour combinations.

- English Blend • Rooibos • Ginger Citrus • Red Fruits • Earl Grey • Green Tea Lemon • Camomile, • Oolong Lemon Raspberry • Green Tea Jasmine • Green Sencha • Golden Chai.

FRESH HERBAL TEA

A tall glass of tea with fresh herbs served with Delft syrup of elderflower.

FRESH MINT TEA	5.00
GINGER TEA WITH LEMON	5.50
GINGER TEA WITH ORANGE AND CINNAMON	5.50
GINGER TEA WITH MINT	5.50

HOT DRINKS

HOT CHOCOLATE MILK WITH WHIPPED CREAM	5.75
CHAI LATTE	5.25
An exotic hot drink of creamy hot milk and aromatic chai tea.	
DIRTY CHAI	6.25
With a shot of espresso.	
MATCHA LATTE	5.25



DRINKS

PASTRIES

PASTRY OF THE SEASON	5.50
Ask one of our employees about our current pastry.	
HOMEMADE APPLE PIE WITH WHIPPED CREAM	5.00
DOLLOP OF REAL WHIPPED CREAM	+1.25

SMOOTHIE

MULTIFRUIT	6.50
Strawberry, raspberry, orange and yogurt.	

JUICES AND DAIRY

	20 CL	30 CL
ORANGE JUICE	4.25	5.25
APPLE JUICE	3.75	
	30 CL	40 CL
ORANGE JUICE	4.50	5.50
With buttermilk.		
MILK OR BUTTERMILK	3.50	4.50

FOR THE LITTLE ONES

CHILDREN'S LEMONADE	3.25
LITTLE CHOCO (NOT TOO HOT)	3.50
LITTLE CHOCO WITH WHIPPED CREAM	4.00
CHILDREN'S CAPPUCCINO	3.25

HOMEMADES 400ML

Homemade thirst quencher in a large glass with ice cubes.

HOMEMADE ICE TEA SPARKLING	5.50
HOMEMADE ICE TEA GREEN	5.50
HOMEMADE LEMON LEMONADE	5.50
HOMEMADE LEMON LEMONADE	5.50

WATER SAINT ANIOL 33 CL 75 CL

SPARKLING	4.00	8.00
STILL	4.00	8.00



SOFT DRINKS

	33 CL	20 CL
COCA COLA	5.50	3.75
COCA COLA ZERO	5.50	3.75
BITTER LEMON		3.75
TONIC		3.75
SPRITE		3.75
FANTA ORANGE, CASSIS		3.75
FRISTI, CHOCOMEL		3.75



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our Specials!

DRINKS

BEERS



UNTAPPD

Do you want more information
about our beers?

Scan this QR code, or ask our staff.

DRAFT BEERS

HERTOG JAN	25 CL 4.25	50 CL 7.50
FRANZISKANER	30 CL 5.00	50 CL 7.75

BEERS OF THE WEEK: SEE OUR ILLUMINATED SIGN/
UNTAPPD

BOTTLE

DELFTSCHE KNOLLAERT	6.75
DELFTS BLOND	6.75
DELFTS IPA	6.75
DELFTS TRIPEL	6.75

ROTATING BOTTLE : SEE UNTAPPD



WINES/ COCKTAILS

See our table card.

PORT

RUBY	4.50
TAWNY	5.50

DISTILLED

YOUNG / OLD DUTCH GIN	4.00
KORENWIJN	4.50
BEERENBURG	4.50
BACARDI RUM	5.50
VODKA	5.50
COGNAC COURVOISIER	6.50

WHISKYS

GLENFIDDICH (12 YEAR)	7.00
GLENDRONACH (12 YEAR)	7.50
TALISKER SKYE	8.50

LIQUORS

AMARETTO	5.50	COINTREAU	5.50
TIA MARIA	5.50	GRAND MARNIER	5.50
LICOR 43	5.50	LIMONCELLO	5.50
BAILEYS	5.50		



LUNCH

UNTIL 3:00 PM

SOUP

SOUP OF THE DAY

7.00

SANDWICHES

FATTY GOODS

A multigrain bread with smoked salmon, avocado mousse, cucumber, boiled egg and tarragon mayonnaise.

13.75

ROAST BEEF

A crispy corn roll with lettuce, organic loin of beef, aged Gouda cheese, pine nuts, balsamic dressing and truffle mayonnaise.

13.75

BURRATA DI VEGA

A multigrain roll with rocket leaves, grilled zucchini, creamy burrata with truffle, tomatoes, pecan nuts fried capers and balsamic dressing.

13.75

TAKE TIME

A gild corn roll topped with sweet apple syrup, spicy mustard. Complimented with rocket leaves, fig mousse, walnuts and our aged artisanal Gouda cheese.

13.75

UNBIETEBOL vegan

A multigrain roll with rocket leaves, offer carpaccio, squid greens, edamame soybeans, mango, okonomi (sweet rocky Japanese sauce) and wasabi mayonnaise. A finger licking good vegan sandwich.

13.75

PANINI

PANINI ITALIANO

A panini with mozzarella, pesto, spinach, pine nuts and dried tomatoes.

12.50

PANINI SALMON

A panini with salmon, mozzarella, pesto, spinach, pine nuts and dried tomatoes.

14.00

PANINI KIMCHI CHICKEN

A panini with cheese, kimchi chicken, pickled cucumber. Served with Chipotle-Mayo and avocadomousse.

13.00

BURGERS

Our beef burgers are made from pure beef from the Delft farm Hoeve Biesland, served on a crisp burger bun.

BURGER OF THE MONTH

Ask one of our employees about our changing burger.

16.75

BILLY'S BURGER

Beef burger with a jam of bacon and Irish whiskey, tomato, coleslaw and turmeric mayonnaise.

16.75

MACHO BURGER

Beef burger with cheddar, avocado mousse, nachos, chipotle-aioli, tomato relish and crème fraîche.

16.75

AVOCADOBURGER vegan

Fried breaded avocado with cucumber, tomato relish and lime dressing.

16.75

PORTOBELLO BURGER vegetarian

Baked portobello with goat cheese, spinach, tomato and sweet paprika syrup.

16.75

CROQUETTES

BIESLAND CROQUETTES

2 croquettes from Hoeve Biesland with 2 slices of bread and mustard.

11.00

OYSTER MUSHROOM CROQUETTES

2 vegetarian croquettes with 2 slices of bread and truffle mayonnaise.

11.00

FRIED EGGS

3 eggs from our own "Stads-Koffyhuis" chickens! Served with 2 slices of bread.

from 10.50

Cheese, ham, bacon, tomato

+ 2.00

"Bieslands" roast beef (organic meet)

+ 4.00



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our Specials!

PLATTERS

CAN BE ORDERED ALL DAY

AT THE BORREL

CAN BE ORDERED ALL DAY

PLATTERS

BURGER PLATTER

20.00

Choice of one of our burgers with a fresh salad and fries.

FISH & CHIPS PLATTER

20.00

Battered deep fried hake fillet with a fresh salad, fries and "Koffyhuis" mayonnaise.

'BORREL' PLATTER DE DELF

23.50

An extensive platter with a mix of charcuterie, cheese and snacks.

VEGATARIAN 'BORREL' PLATTER

22.50

An extensive platter with a selection from our vegetarian options.

NACHOS

13.50

With cheddar, tomato relish, crème fraîche and guacamole + kimchi chicken.

+ 4.00

SNACK PLATTER 16 PIECES

20.00

4 different fried snacks.

'BORREL' BITES

BIESLAND BITTERBALLS

4 pcs 5.50

CHEESE FINGERS

4 pcs 5.50

CHICKEN BITES

4 pcs 5.50

TEMPURA PRAWNS

4 pcs 5.50

MINI SPRING ROLL vegan

5.50

VEGAN BITTERBALLS

4 pcs 5.50

CALAMARI FRIED SQUID

9.75

With aioli for dipping.

PIMIENTOS DE PADRÓN

6.50

Mild green peppers from the deep fryer with coarse sea salt.

SMOKED RIB EYE

8.50

From the livar pig.

CHEESE

8.50

With varying cheeses.

OLIVES

5.00

FRESHLY BAKED BREAD

6.25

With homemade spreads.

PINSA

Light Italian flatbreads, perfect for sharing with drinks.

SMOKED SALMON

16.00

Smoked salmon, creme fraiche, edamame beans, pickled onion, spinach and wasabi mayonnaise.

BURRATA

15.00

Burrata with truffle, sundried tomatoes, basil pesto, pine nuts and balsamic glaze.

NEW YORKER

15.00

Organic pastrami, cheddar, pickles, mustard-mayonnaise.

Borrel ('bɔrɛl) *noun*. 1 An informal meetup, usually in the late afternoon or evening, involving (alcoholic) drinks and accompanying bites. 2 A stiff drink.

Borrelen ('bɔ.rɛ.lə(n)) *verb*. The activity of having a drink together, accompanied by some bites.

Naborrelen (na.bɔ.rɛ.lə(n)) *verb*. Having a(n extra) drink after the end of an activity or dinner.

Vrijdagmiddagborrel ('vɹeidax.mɪdax.bɔrɛl) *noun*. *Vrimibo*, for short. The friday afternoon drink, to celebrate the end of a work week and ushering in the weekend

DO YOU HAVE AN ALLERGY LET US KNOW



SHARED DINING

FROM 5:00 PM

DINING TOGETHER, IN OUR VIEW, MEANS SHARING TOGETHER! CHOOSE, COMBINE AND ENJOY. THE DISHES BELOW ARE MADE TO BE SHARED, BUT OF COURSE YOU CAN ALSO ORDER EVERYTHING JUST FOR YOURSELF. YOU PAY PER DISH, SO IT'S ENTIRELY UP TO YOU!

MEAT

CARPACCIO	11.00
From Biesland beef tenderloin with farmer's aged cheese, pine nuts, truffle mayonnaise, and balsamic cream.	
FLAT IRON STEAK (200 GR)	16.00
From Biesland farm with Argentine chimichurri.	
KIMCHI CHICKEN	12.75
With avocado mousse, crème fraîche and chipotle aioli.	
NASHVILLE STYLE CHICKEN WINGS	13.50
Tender fried chicken wings with a spicy coating and cool ranch dressing.	
IBERICO RIB FINGERS	15.75
With homemade cabbage pickle and serundeng.	
SPARERIBS (400GR)	15.50
Choose from various flavours, ask our staff.	

VEGGIE

CORN RIBS	8.75
Roasted corn ribs with melted sea salt butter, spicy Korean glaze, or barbecue sauce.	
BEETROOT CARPACCIO <small>vegan</small>	11.00
With cabbage, mango, edamame beans, okonomi sauce, wasabi mayo and furikake.	
STUFFED PORTOBELLO	10.50
With spinach, truffle burrata, cherry tomato, pecans and balsamic glaze.	
CRISPY CAULIFLOWER <small>vegan available</small>	8.75
Battered cauliflower florets with "Koffyhuis mayonnaise".	
EGGPLANT STEW <small>vegan available</small>	8.75
With pomegranate, feta, tomato and dill.	
MINI SOUP (100 ML)	5.00
Small glass of vegetarian soup.	
FRIED CORN FRITTERS	8.50

FISH

SALMON FILLET (180GR)	14.00
Marinated in teriyaki with wasabi sesame and spring onion.	
SUMMER PRAWNS	13.00
With a fennel-radish salad and black garlic mayo.	
SMOKED SALMON	13.00
With avocado mousse, tarragon mayonnaise, wasabi crumble and a boiled egg.	
CALAMARI	9.75
Deep fried squid with aioli for dipping.	
CRISPY HAKE FILLET	13.50
Battered deep fried hake fillet, with "Koffyhuis mayonnaise".	

FRIES

Fries with Dutch mayonaise	4.75
Sweet potato fries with truffle mayonaise	5.75

MINI BURGERS PER 2 PIECES

BURGER OF THE MONTH	16.75
Ask one of our employees about our changing burger.	
BILLY'S BURGER	16.75
Beef burger with a jam of bacon and Irish whiskey, tomato, coleslaw and turmeric mayonnaise.	
MACHOBURGER	16.75
Beef burger with cheddar, avocado mousse, nachos, chipotle-aioli, tomato relish and crème fraîche.	
AVOCADOBURGER <small>vegan</small>	16.75
Fried breaded avocado with cucumber, tomato relish and lime dressing.	
PORTOBELLO BURGER <small>vegetarian</small>	16.75
Baked portobello with goat cheese.	

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PLATTERS

BURGER PLATTER

20.00

Choice of one of our burgers with fresh salad and fries.

FISH & CHIPS PLATTER

20.00

Battered deep fried hake fillet with a fresh salad, fries and "Koffyhuis" mayonnaise.

SPARE RIBS PLATTER

Choose from various flavours, ask our staff. Served with a fresh salad and fries.

SMALL

19.50

LARGE

27.75

PLATTER MENU DE DELF 35.00

Can be ordered from 4 persons
Compiled by our chef.

- EXTENSIVE 'BORREL' PLATTER
- PLATTER WITH MINI SOUPS
- PLATTER WITH MINI BURGERS
- PLATTER WITH A SELECTION OF OUR VEGETARIAN, FISH AND MEAT DISHES
- SWEET PLATTER

CHILDREN'S PLATTERS

UP TO 12 YEARS

Served with fries and apple sauce.

CHICKEN BITES

9.50

CROQUETTE

9.50

"CANT CHOOSE" SKEWER

9.50

A skewer of various snacks.

HAMBURGER

14.50

With cucumber, tomato, lettuce and ketchup.

CHEESEBURGER

15.50

With cheese, cucumber, tomato, lettuce and ketchup.

PLATTER FOR LITTLE BANDITS

FREE

Your own plate and cutlery, but the food you can peck at your parents!



DESSERT PLATTERS

SWEET PLATTER

7.50 p.p.

Dessert assortment to share, served with a mini cocktail.

COFFEE TREATS

4.50 p.p.

Tasting of three small pastries.

SCROPPINO

8.50

A fresh dessert cocktail of prosecco, lemon sorbet and vodka.

AFFOGATO

5.50

Hot espresso with vanilla ice cream.

With liquor: Amaretto, Baileys, Tia Maria or Licor 43.

+ 2.00

CHEESE PLATTER

9.75

4 different cheeses, chutney and fruit bread.



HIGH TEA

25.00 p.p.

Enjoy our delicious high tea with platters filled with sweet and savory bites and unlimited tea in various flavors.

HIGH BEER

29.50 p.p.

3 draft specialty beers with each round matching snacks.

HIGH WINE

29.50 p.p.

3 glasses of wine of your choice with each round matching snacks.

HIGH COCKTAIL

32.50 p.p.

2 cocktails of your choice with an extensive bites platter.



DE DELF
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TEL. 015 - 212 45 63
WWW.DEDELFT.NL



WIFI PASSWORD: ESPRESSO