



Ask for
our Specials!

WELCOME TO THE DELF



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.

DRINKS

COFFEE

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	4.75
With syrup: cinnamon, salted caramel or hazelnut.	+ 0.75
CAFÉ VIENNA	5.25
Coffee with hot milk and sweet whipped cream.	
FLAT WHITE	4.75
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

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
CHAÏ LATTE	5.00
An exotic hot drink of creamy hot milk and aromatic chaï tea.	
DIRTY CHAÏ	6.00
With a shot of espresso.	
MATCHA LATTE	5.00

SPECIAL COFFEE

8.50

- Irish coffee (Jameson whiskey), • Spanish coffee (Tia Maria), • French coffee (Grand Marnier), • Italian coffee (Amaretto), • Coffee Licor 43.



DRINKS

PASTRIES

PASTRY OF THE SEASON 5.00

Ask one of our employees about our current pastry.

HOMEMADE APPLE PIE WITH WHIPPED CREAM 5.00

'DELFS DONDER' WITH WHIPPED CREAM 5.00

A delicious chocolate cake with a filling of chocolate mousse and chocolate ganache covered in a thick layer of dark chocolate.

HAZELNUT MERINGUE CAKE 5.00

DOLLOP OF REAL WHIPPED CREAM +1.25

HOMEMADES 400ML

Homemade thirst quencher in a large glass with ice cubes.

HOMEMADE ICE TEA SPARKLING 5.00

HOMEMADE ICE TEA GREEN 5.00

HOMEMADE LEMON LEMONADE 5.00

HOMEMADE LEMON LEMONADE 5.00

SMOOTHIE

MULTIFRUIT 6.50

Strawberry, raspberry, orange and yogurt.

JUICES AND DAIRY

20 CL 30 CL

ORANGE JUICE 4.00 5.00

APPLE JUICE 3.75

30 CL 40 CL

ORANGE JUICE 4.50 5.50

With buttermilk.

MILK OR BUTTERMILK 3.50 4.50



SOFT DRINKS

33 CL 20 CL

COCA COLA 5.00 3.75

COCA COLA ZERO 5.00 3.75

BITTER LEMON 3.75

TONIC 3.75

SPRITE 3.75

FANTA ORANGE, CASSIS 3.75

FRISTI, CHOCOMEL 3.75

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



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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	6.50
DELFTS BLOND	6.50
DELFTS IPA	6.50
DELFTS TRIPEL	6.50

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

GLENNFIDDICH (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.

12.75

ROAST BEEF

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

12.75

BURRATA DI VEGA

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

12.75

TAKE TIME

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

12.75

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.

12.75

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.

13.00

PANINI KIMCHI CHICKEN

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

12.50

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.

15.50

BILLY'S BURGER

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

15.50

MACHO BURGER

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

15.50

AVOCADOBURGER vegan

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

15.50

PORTOBELLO BURGER vegetarian

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

15.50

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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PLATTERS

CAN BE ORDERED ALL DAY

AT THE BORREL

CAN BE ORDERED ALL DAY

PLATTERS

BURGER PLATTER

19.00

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

FISH & CHIPS PLATTER

19.00

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

'BORREL' PLATTER DE DELF

22.50

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

VEGETARIAN 'BORREL' PLATTER from 2 pers.

22.50

An extensive platter with a selection from our vegetarian options.

NACHOS

12.00

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

+ 2.00

SNACK PLATTER 16 PIECES

17.00

4 different fried snacks.

'BORREL' BITES

BIESLAND BITTERBALLS

4 pcs 4.25

CHEESE FINGERS

4 pcs 4.75

CHICKEN BITES

4 pcs 4.75

TEMPURA PRAWNS

4 pcs 4.75

OYSTER MUSHROOM CROQUETTES

4 pcs 4.75

CHORIZO CROQUETTES

4 pcs 4.75

VEGAN BITTERBALLS

4 pcs 4.75

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.

FUET

6.50

CHEESE

8.50

With varying cheeses.

OLIVES

5.00

FRESHLY BAKED BREAD

6.00

With homemade spreads.

PINSA

Light Italian flatbreads, perfect for sharing with drinks.

SMOKED SALMON

13.00

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

BURRATA

13.00

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

NEW YORKER

13.00

Organic pastrami, cheddar, pickles, mustard-mayonnaise.

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

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

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

Vrijdagmiddagborrel ('vrɛidax.mɪdax.bɔrəl) *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 beef loin with aged Gouda cheese, pine nuts, balsamic glaze and truffle mayonnaise.	
RUMP STEAK (200 GR)	13.50
With Argentinian 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	13.50
With homemade cabbage pickle and serundeng.	
SPARERIBS (400GR)	13.50
Choose from various flavours, ask our staff.	

VEGGIE

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)	13.50
Marinated in teriyaki with wasabi sesame and spring onion.	
FRENCH PRAWNS	12.00
In a white wine sauce.	
SMOKED SALMON	13.00
With avocado mousse, tarragon mayonnaise, wasabi crumble and a boiled egg.	
CALAMARI	10.50
Deep fried squid with aioli for dipping.	
CRISPY HAKE FILLET	13.50
Battered deep fried hake fillet, with "Koffyhuis mayonnaise".	

FRIES

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

MINI BURGERS PER 2 PIECES

BURGER OF THE MONTH	15.50
Ask one of our employees about our changing burger.	
BILLY'S BURGER	15.50
Beef burger with a jam of bacon and Irish whiskey, tomato, coleslaw and turmeric mayonnaise.	
MACHOBURGER	15.50
Beef burger with cheddar, avocado mousse, nachos, chipotle-aioli, tomato relish and crème fraîche.	
AVOCADOBURGER <small>vegan</small>	15.50
Fried breaded avocado with cucumber, tomato relish and lime dressing.	
PORTOBELLO BURGER <small>vegetarian</small>	15.50
Baked portobello with goat cheese.	

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PLATTERS

BURGER PLATTER

19.75

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

FISH & CHIPS PLATTER

19.75

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

18.75

LARGE

24.75

PLATTER MENU DE DELF 32.50

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

11.00

With cucumber, tomato, lettuce and ketchup.

CHEESEBURGER

12.00

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 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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2611 BE DELFT
TEL. 015 - 212 45 63
WWW.DEDELFT.NL



WIFI PASSWORD: Espresso