

# 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 11<sup>th</sup> 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

All coffees can be made with oat milk and/or decaffeinated coffee. **+ 0.50**

**'MAKE MY DAY' COFFEE** 6.50

Coffee, milk foam, salted caramel, whipped cream.

**'CHOCO COOKIE DREAM' COFFEE** 6.50

Coffee, milk foam, chocolate chip cookies, whipped cream.

**LATTE MACCHIATO** 5.25

With syrup:  
cinnamon, salted caramel or hazelnut. **+ 0.75**

**CAFÉ VIENNA** 5.75

Coffee with hot milk and sweet whipped cream.

**FLAT WHITE** 5.50

**CAPPUCCINO** 4.25

**ESPRESSO** 3.75

**COFFEE LATTE** 4.25

**COFFEE** 3.75

**CORTADO** 4.00

Strong espresso with milk and a little milk foam.

**AMERICANO** 4.00

**ICED LATTE** 5.75

An ice-cold latte with fresh coffee and milk from Hoeve Biesland.

**ICED AMERICANO** 5.25

Strong espresso with ice and cold water.

### BRADLEY'S THEE

4.00

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** 5.25

**GINGER TEA WITH LEMON** 5.75

**GINGER TEA WITH ORANGE AND CINNAMON** 5.75

**GINGER TEA WITH MINT** 5.75

### HOT DRINKS

**HOT CHOCOLATE MILK WITH WHIPPED CREAM** 6.25

**VANILLA CHAI LATTE** 5.50

Creamy chai latte with warming spices and a subtle sweet hint of vanilla.

**CHAI LATTE** 5.50

An exotic hot drink of creamy hot milk and aromatic chai tea.

**DIRTY CHAI** 6.50

With a shot of espresso.

**MATCHA LATTE** 5.50

# DRINKS

## PASTRIES

<b>PASTRY OF THE SEASON</b> Ask one of our employees.	5.50
<b>HOMEMADE APPLE PIE</b>	5.25
<b>DOLLOP OF REAL WHIPPED CREAM</b>	+1.50

## SMOOTHIE

<b>MULTIFRUIT</b> Strawberry, banana, apple, mango and yogurt.	6.75
---	------

## JUICES AND DAIRY

	20 CL	30 CL
<b>ORANGE JUICE</b>	4.50	5.50
<b>APPLE JUICE</b>	4.00	
	30 CL	40 CL
<b>ORANGE JUICE</b> With buttermilk.	4.75	5.75
<b>MILK OR BUTTERMILK</b>	3.75	4.75

## FOR THE LITTLE ONES

<b>CHILDREN'S LEMONADE</b>	3.25
<b>LITTLE CHOCO (NOT TOO HOT)</b>	3.50
<b>LITTLE CHOCO WITH WHIPPED CREAM</b>	5.00
<b>CHILDREN'S CAPPUCCINO</b>	3.50

## HOMEMADES 400ML

Homemade thirst quencher in a large glass with ice cubes.

<b>HOMEMADE ICE TEA SPARKLING</b>	5.75
<b>HOMEMADE ICE TEA GREEN</b>	5.75
<b>HOMEMADE LEMON LEMONADE</b>	5.75
<b>HOMEMADE GINGER BEER</b>	5.75
<b>HOMEMADE ELDERFLOWER LEMONADE</b>	5.75

## WATER

	25 CL	75 CL
<b>SPARKLING</b>	3.75	8.00
<b>STILL</b>	3.75	8.00



## SOFT DRINKS

	33 CL	20 CL
<b>COCA COLA</b>	5.75	4.00
<b>COCA COLA ZERO</b>	5.75	4.00
<b>BITTER LEMON</b>		4.00
<b>TONIC</b>		4.00
<b>SPRITE</b>		4.00
<b>FANTA ORANGE, CASSIS</b>		4.00
<b>CHOCOMEL</b>		4.00

Ask for  
our Specials!

# DRINKS

## BEERS



## UNTAPPD

Do you want more information about our beers?

Scan this QR code, or ask our staff.

## DRAFT BEERS

<b>HERTOG JAN</b>	25 CL 4.25	50 CL 8.00
<b>FRANZISKANER</b>	30 CL 5.50	50 CL 8.50

**BEERS OF THE WEEK:** SEE OUR ILLUMINATED SIGN/  
UNTAPPD

## BOTTLE

<b>DELFTSCHE KNOLLAERT</b>	7.00
<b>DELFTS BLOND</b>	7.00
<b>DELFTS NEIPA</b>	7.00
<b>DELFTS TRIPEL</b>	7.00
<b>HERTOG JAN 0.0</b>	4.25

**SPECIALS :** SEE UNTAPPD



## WINES/ COCKTAILS

See our table card.



## PORT

<b>RUBY</b>	5.00
<b>TAWNY</b>	6.00

## DISTILLED

<b>YOUNG / OLD DUTCH GIN</b>	4.50
<b>KORENWIJN</b>	5.00
<b>BEERENBURG</b>	5.00
<b>BACARDI RUM</b>	5.75
<b>VODKA</b>	5.75
<b>COGNAC COURVOISIER</b>	7.00
<b>LIMONCELLO</b>	5.75

## WHISKYS

<b>GLENFIDDICH (12 YEAR)</b>	8.00
<b>GLENDRONACH (12 YEAR)</b>	8.50
<b>TALISKER SKYE</b>	9.00



# LUNCH

UNTIL 3:00 PM

**DELFS LUNCH** 19.75  
One croquette with bread, mini soup, and a small version of one of our sandwiches.

## SANDWICHES

**KNOL IT A DAY** 14.75  
Gildekorn roll with celeriac carpaccio, arugula, lovage-infused cheese cream, miso apple syrup, mustard caviar, and hazelnuts.

**DUTCH SULTAN** 15.75  
Lepinja flatbread with slow-cooked boneless beef ribs, muhammara, arugula, aged cheese, pickled red cabbage, and dukkah - rich, aromatic, and full of flavor.

**CRAYFEAST** 15.50  
Gildekorn roll with crayfish salad, cucumber, iceberg lettuce, a touch of pickled red cabbage and dill, finished with lemon mayo.

**FATTY GOODS** 15.75  
A multigrain bread with smoked salmon, avocado mousse, cucumber, boiled egg and tarragon mayonnaise.

**ROAST BEEF** 15.50  
A crispy corn roll with lettuce, organic loin of beef, aged Gouda cheese, pine nuts, balsamic dressing and truffle mayonnaise.

**BURRATA DI VEGA** 14.75  
A multigrain roll with rocket leaves, grilled zucchini, creamy burrata with truffle, tomatoes, pecan nuts fried capers and balsamic dressing.

**TAKE TIME** 14.75  
A gild corn roll topped with sweet apple syrup, spicy mustard. Complimented with arugula, fig mousse, walnuts and our aged artisanal Gouda cheese.

**KOREAN CHICKEN** 15.50  
Flatbread with tender chicken thigh strips, arugula and bean sprouts. Finished with pickled vegetables, red chili, spring onion, and a refreshing mango mayo for a lightly spicy flavor adventure.

**FRIED EGGS** from 10.75  
3 eggs from our own "Stads-Koffyhuis" chickens! Served with 2 slices of bread.  
Cheese, ham, bacon, tomato Per topping + 2.25  
"Bieslands" roast beef or smoked salmon + 4.00  
Extra egg + 1.50

## TOASTIE(S)

**ITALIAN TOASTED SANDWICH** 9.75  
Toasted sandwich made with thick-cut bread, mozzarella, pesto, spinach, pine nuts, and tomato - fresh and classic. Served with pesto mayo.

**KIMCHI CHICKEN TOASTED SANDWICH** 13.25  
Toasted sandwich made with thick-cut bread, cheese, kimchi chicken, and pickled cucumber, topped with chipotle aioli and avocado mousse - savory and lightly spicy.

**SALMON TOASTED SANDWICH** 13.75  
Toasted sandwich made with thick-cut bread, salmon, mozzarella, pesto, spinach, pine nuts, and tomato - rich yet refreshing in flavor. Served with a zesty lemon mayo for dipping.

**FARMHOUSE HAM & CHEESE TOASTED SANDWICH** 8.75  
Toasted sandwich made with thick-cut bread, organic semi-matured cheese from Hoeve Biesland, and artisanal ham.

## WARM LUNCH

**SOUP OF THE DAY** 7.75

**BIESLAND CROQUETTES** 12.25  
Two croquettes from Hoeve Biesland, served with two slices of bread and mustard.

**OYSTER MUSHROOM CROQUETTES** 12.50  
Two oyster mushroom croquettes served with two slices of bread and truffle mayonnaise.  
Vegan option available.

DO YOU HAVE AN ALLERGY LET US KNOW



Ask for our Specials!

# PLATTERS

CAN BE ORDERED ALL DAY

# AT THE BORREL

CAN BE ORDERED ALL DAY

## BURGER PLATTERS

Our beef burgers are made from pure beef sourced from the local Delft farm Hoeve Biesland, served with fries and Dutch mayonnaise.

**BURGER OF THE MONTH** 21.50  
Ask one of our staff members about this month's special burger.

**TRUFFLE BURGER** 21.50  
Beef burger on a brioche bun spread with truffle mayo, topped with arugula, cucumber, Parmesan cheese, pickled onions, and balsamic glaze.

**BILLY'S BURGER** 21.50  
Beef burger topped with a whiskey and bacon jam, tomato, coleslaw, and turmeric mayonnaise.

**MACHO BURGER** 21.50  
Beef burger with cheddar, avocado mousse, Beef burger with cheddar cheese, avocado mousse, nachos, chipotle aioli, tomato relish, and crème fraîche.

**AVOCADOBURGER** *vegan* 21.50  
Crispy fried avocado burger with fresh iceberg lettuce, cucumber, tomato relish, and lime dressing.

**PORTOBELLOBURGER** *vegetarian* 21.50  
Pan-fried portobello mushroom topped with goat cheese, spinach, sweet pepper syrup, and tomato.

**FISH & CHIPS PLATTER** 21.00  
Cod in a seasoned crispy batter, served with fries, a fresh salad, and Koffyhuis mayonnaise.

**SPARE RIBS PLATTER** 22.50  
Available in a variety of flavors - ask our staff for the current selection. Served with a fresh salad and fries.

## PINSA

Light Italian flatbreads.

**SMOKED SALMON** 16.75  
Smoked salmon, creme fraiche, Furikake, pickled onion, spinach and wasabi mayonaise.

**BURRATA** 15.50  
Burrata with truffle, tomatoes, basil pesto, pine nuts and balsamic glaze.

## SHARING PLATTERS

**DE DELF SHARING PLATTER** 24.50  
A generous sharing platter featuring a selection of charcuterie, cheeses, and assorted bar snacks.

**DE DELF VEGETARIAN SHARING PLATTER** 24.50  
A generous sharing platter with a selection of our vegetarian specialties.

**NACHO PLATTER** 14.50  
Oven-baked nachos topped with cheddar cheese, tomato relish, crème fraîche, and guacamole.  
+ kimchi chicken + 4.00

**SNACK PLATTER 16 PIECES** 20.00  
A selection of four different deep-fried savory snacks, 16 pieces in total.

## BUILD YOUR OWN SHARING PLATTER:

**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* 4 pcs 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.

**SERRANO HAM** 8.50

**FARMHOUSE CHEESE** 8.50  
With whole-grain mustard.

**OLIVES** 5.00

**FRESHLY BAKED BREAD** 6.25  
With homemade spreads.

# 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!

## PLATTER MENU DE DELF 37.50

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

## VEGGIE

**GRILLED GREEN ASPARAGUS** 10.75  
Served with cherry tomatoes and Parmesan cheese.

**KOHLRABI STICKS** *vegan* 9.75  
Slow-cooked and grilled kohlrabi sticks with chimichurri and hazelnuts.

**CELERIAC CARPACCIO** 9.75  
Thinly sliced celeriac with arugula, lovage-infused cheese cream, miso apple syrup, mustard caviar, and hazelnuts.

**CORN RIBS** 8.75  
Roasted corn ribs with melted butter and sea salt.

**STUFFED PORTOBELLO** 10.50  
Portobello mushroom stuffed with baby spinach, truffle burrata, cherry tomatoes, pecans, and fried capers.

**CRISPY CAULIFLOWER** *vegan available* 8.75  
With "Koffyhuis mayonnaise".

**EGGPLANT STEW** *vegan available* 9.75  
Eggplant stew with pomegranate, feta cheese, tomato, and dill.

**MINI SOUP (100 ML)** 5.00  
Small glass of vegetarian soup.

**FRIED CORN FRITTERS** 8.50

## MEAT

**BIESLANDSE CARPACCIO** 11.50  
From Biesland beef tenderloin with farmer's aged cheese, pine nuts, truffle mayonnaise, and balsamic cream.

**FLAT IRON STEAK (200 GR)** 16.00  
From 'Hoeve Biesland' with miso butter.

**KIMCHI CHICKEN** 12.75  
Homemade chicken stew served with avocado mousse, crème fraîche, and chipotle aioli.

**IBERICO RIB FINGERS** 15.75  
With homemade cabbage pickle and serundeng.

**SPARERIBS (650GR)** 17.50  
Choose from various flavours, ask our staff.

**BONELESS BEEF RIBS** 15.75  
Tender beef ribs served with pickled red cabbage, aged farmhouse cheese, muhammara, and dukkah.

## FISH

**SALMON FILLET (180GR)** 14.50  
With dill-lemon sauce.

**PRAWNS** 13.50  
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 FISH FILLET** 15.50  
Crispy battered cod served with Koffyhuis mayonnaise.

**CRAYFISH SALAD** 13.00  
Crayfish salad served on Korean pancakes with wasabi mayonnaise.

**TUNA STEAK** 14.00  
Grilled tuna steak served with Japanese sesame sauce.

Ask for  
our Specials!

# SHARED DINING

FROM 5:00 PM

## MINI BURGERS PER 2 PIECES

**BURGER OF THE MONTH** 17.25

Ask one of our employees about our changing burger.

**TRUFFLE BURGER** 17.25

Beef burger on a brioche bun spread with truffle mayo, topped with arugula, cucumber, Parmesan cheese, pickled onions, and balsamic glaze.

**BILLY'S BURGER** 17.25

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

**MACHOBURGER** 17.25

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

**AVOCADOBURGER** *vegan* 17.25

A crispy fried avocado burger with fresh iceberg lettuce, cucumber, tomato relish, and lime dressing.

**PORTOBELLO BURGER** *vegetarian* 17.25

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

## DISH OF THE MONTH

Ask one of our staff members about this month's special.

## FRIES

**TRUFFLE FRIES** 8.50  
Sweet potato fries topped with Parmesan cheese, balsamic glaze, spring onion, and truffle mayonnaise.

**SWEET POTATO FRIES** 6.00  
With Zaanse mayonnaise.

**FRENCH FRIES** 5.00  
With Zaanse mayonnaise.

## DESSERT

ASK ABOUT TODAY'S DESSERTS!

**BURGER PLATTER** 21.50

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

**FISH & CHIPS PLATTER** 21.00

Cod in a spiced batter, served with fries, a fresh salad, and "Koffyhuis mayonnaise".

**SPARE RIBS PLATTER** 22.50

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

**STEAK PLATTER** 22.50

Flat iron steak from Hoeve Biesland, served with fries and a fresh salad.

## CHILDREN'S PLATTERS

UP TO 12 YEARS

Served with fries and apple sauce.

**CHICKEN BITES** 10.50

**CROQUETTE** 10.50

**"CANT CHOOSE" SKEWER** 10.50

A skewer of various snacks.

**HAMBURGER** 15.50

With cucumber, tomato, lettuce and ketchup.

**CHEESEBURGER** 16.50

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!





# ARRANGEMENTS

## 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 maching snacks.

## HIGH WINE

29.50 p.p.

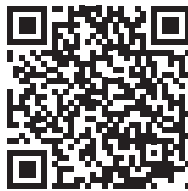
3 glasses of wine of your choice with each round maching snacks.

## HIGH COCKTAIL

32.50 p.p.

2 cocktails of your choice with an extensive bites platter.

SCAN FOR MENU



DE DELF  
OUDE DELFT 113  
2611 BE DELFT  
TEL. 015 - 212 45 63  
WWW.DEDELFT.NL



WIFI PASSWORD: Espresso