

ONLY ON RESERVATION

Our High Tea is also a fun option for a baby shower, hen night or birthday. We'll gladly tell you more about it!

THE POST-PLAZA

HIGH TEA

At Post-Plaza we stand for quality and craft. The dishes of the High Tea are made with much love by our kitchen team and require a lot of time and attention. To give you an unforgettable afternoon, we serve the Post-Plaza High Tea only on reservation between 2 and 4 pm.

OUR HIGH TEA IS SERVED WITH UNLIMITED FRESH MINT TEA, FRESH GINGER TEA, AND NORWOOD TEA FROM PEEZE. NORWOOD GETS ITS NAME FROM THE TEA PLANTATION WHERE THE TEA WAS GROWN. ALL TEA IS PICKED AND PROCESSED BY HAND AND HAS THE BEST QUALITY TEA LEAVES. WE OPTED FOR:

White tea - Caffeine-free, subtle/delicate flavour – cleansing effect

Ceylon - Sri Lanka – Lemon – black tea

Green tea - Cranberry and pomegranate – supports the immune system

Rooibos - South Africa – Caffeine-free – antioxidants

THE HIGH TEA INCLUDES

Our High Tea consists of four courses with very tasty cold, hot, savoury, and sweet dishes. We start off with a piece of toast with spicy mackerel salad and radish, pâté with fig bread, mozzarella from Grootegast, bread with hummus and garden cress, and a beet canapé with lentils and feta cheese.

The second course continues with a tomato-and-sweet-pepper soup, a season vegetable quiche, and an avocado carrot tortilla. This is followed by the most delicious flammkuchen with apple and calvados, and of course the true High Tea classic: scones with apricot compote. The final course is a plate of sweet treats, such as chocolate cake, macarons, nougat, 'boterkoek', and a brownie.

22.50

LEARN EVERYTHING ABOUT OUR COFFEE

KOFFIE MASTER-CLASS & WORKSHOP

TAKE A LOOK IN THE WONDERFUL WORLD OF OUR COFFEE, OUR BEANS AND THE BURNING PROCES, BUT ESPECIALLY IN THE WORLD OF OUR COFFEE ROASTER JESSE; HE BREATHES COFFEE!

WANT TO FOLLOW A MASTERCLASS OR WORKSHOP? VIEW ALL DATA ON OUR WEBSITE

4 SMALL DISHES WITH 4 MATCHING WINES

great for who
enjoy's the small
things in life!

HIGH WINE

Farmer's pâté with pistachio, cranberry, duck liver, and dried and fresh fruit
Pinot Grigio delle Venezie 2018 Azienda Agricola Giol A shimmering fresh-clean, very subdued wine. Beautiful, elegant scent of ripe yellow fruit with a hint of anise and sometimes a hint of honey. Soft and civilized in the mouth. Dry but with controlled acids. Frequent gold medal winner during international wine competition. Organic & vegan.

Haddock with Spanish Escabeche sauce, stewed leek and a butter-coriander crust
Jomax Spätburgunder 2015 Gustavshof A soft, delicately scented red wine. Not too powerful. 'A little Burgundy'. This wine is biodynamic (Demeter certified) and vegan.

Salad with grilled loin steak, young lettuce, beet, radish and truffle potato
Montepulciano D'abruzzo Burbero 2017, Venea The favorite! Irresistible and unbeatable! Nicolaas Klei says: 'The wild camping wine: hint of campfire, mouth full of ripe red fruit, but now with even more fearless acids and bold tannins'.

Selection of organic Vlieland Bunker Cheeses
Galliën de Château Dudon, 2017 Super refined, cultured sweet wine from the town of Barsac.

