

We like parties, celebrating the Holidays, life, and of course delicious food and drink. You have also come to the right place for birthday parties, baby showers, or just a girls night out. #seeyou

ONLY ON RESERVATION

THE POST-PLAZA

HIGH TEA

At Post-Plaza we choose quality and craftsmanship. Our kitchen team prepares the fresh High Tea dishes with love and care. In order to give you an unforgettable afternoon, we only serve the Post-Plaza High Tea on reservation between 2 and 4 PM.

AT OUR HIGH TEA, WE SERVE UNLIMITED FRESH MINT TEA, GINGER TEA, AND NORWOOD TEA FROM PEEZE. NORWOOD IS NAMED FOR THE TEA PLANTATION THIS TEA COMES FROM. ONLY THE BEST QUALITY TEA LEAVES ARE USED FOR THIS TEA. THE LEAVES ARE HAND-PICKED AT THE HIGHLY ELEVATED PLANTATIONS, AND LEAVES ARE PROCESSED THE SAME DAY. WE HAVE CHOSEN:

White tea – Without caffeine, subtle/delicate flavor – cleansing effect

Ceylon – Sri Lanka – Citrus – black tea

Green tea – Cranberry and pomegranate – strengthens the immune system

Rooibos – South Africa – Without caffeine – antioxidants

DELICIOUS MEALS

Our High Tea consists of four rounds with the most delicious cold, warm, savory, and sweet dishes. We start with mozzarella from Grootegast, pork rillettes from Brandt & Levie, and vitello tonnato. In the second round we continue with Pommery grove mustard soup and a quiche with seasonal vegetables. Then the most delicious flammenkuchen with apple and calvados are served, and we close with a board of sweet delicacies like chocolate cake, macaroon, banana bread, and olive oil cake.

22.50

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

**4 SMALL DISHES
WITH 4 MATCHING WINES**

HIGH WINE

Mozzarella from Grootegast with red and yellow beets, puffed in sea salt, radishes, radish sprouts, and a truffle dressing
La bodega de Pinoso Vergel Blanco, 2018

Vitello Tonnato - slow-cooked veal tenderloin with tuna mayonnaise and capers
Montepulciano D'abruzzo Burbero 2017

Gnocchi with fried salmon from the griddle with Hokaido pumpkin
Lopez de Haro Rioja blanco 'sobre lias' 2018

Cheeses – Fine Fleur celle cendre, witte van koning,
and Munster Fermier
Galliën de Château Dudon, 2017

32 p.p

