


# GOEDEMIDDAG LUNCHEN EN DINEREN BIJ POST-PLAZA

You can choose from white or  
multigrain bread

Enjoy the sandwiches  
between 12 and 5 PM

## SANDWICHES WITH

Fryske mature cheese with pickles and grape-mustard mayonnaise	8.75
Grilled rump steak from 't Fries Weiderund with cabbage salad, vadouvan mayonnaise and roasted pecan nuts	10.50 
Dutch shrimp salad with avocado, Granny Smith, chives and dill	10.75
Hummus from red beets with radishes, sesame seed and garden cress	7.75
Smoked salmon from Veltman Vis in Harlingen, with chicory and radicchio	10.50
Vitello Tonnato – slow-cooked veal tenderloin with tuna mayonnaise, olives and capers	10.75

### POST(I)



Croque-monsieur 2.0, at one large sandwich. Fits precisely through the mailbox.

Baked in our flammkuchen oven, for a delicious, crispy bite and quick lunch!

Farmers ham and Fryske mature cheese	8.25
Tuna, capers, cheddar, pink harissa and avocado	8.75
Goat's cheese from the Molkerei, spinach and avocado with honey	8.75

## SANDWICH SPECIALS

Our menu changes twice a year.  
Some dishes may never be here, these are our  
"signature dishes" Recognizable by

Holtkamp croquettes on a brioche, with vadouvan mayonnaise, radishes, and red cabbage salad	10.75
Club Sandwich – toasted bread, lightly spread with butter, filled with bacon, chicken, chicory, free-range egg, and grape-mustard mayonnaise	9.75 
Bacon & Cheeseburgers, two hamburgers from dry-aged Fries Weiderund with chicory, radicchio, onion compote, bacon, cheddar, grape-mustard mayonnaise, and fresh Fries from Zuyd	16.75 
Grilled red beet tortilla with mozzarella from Grootegast, red cabbage salad, walnut, apple, pomegranate and horseradish cream (also available as vegan)	8.75
Hotdog from Brandt & Levie with sauerkraut and horseradish mayonnaise	9.50



BRANDT & LEVIE  
WORSTMAKERS

Brandt & Levie sausage, founded in 2011, started small in a basement in  
Baambrugge, they have now grown into a sustainable business in which everything  
from there well-kept Dutch pig is used, from head to toe. We serve the best  
knackwurst, which comes from the shoulder, the belly, and the hind leg.

# NOON LUNCH

## NOON LUNCH WITH MEAT

12.50

Holtkamp croquette, on a brioche, with mustard, Pommery grove mustard soup with Frisian dry sausage and spring onion, and a sandwich with bacon and fried egg

## NOON LUNCH WITH FISH

14.50

Shrimp croquette, on a brioche, with citron mayonnaise, roasted Hoikado pumpkin soup, and a sandwich with salmon and a fried egg

# BECAUSE YOU'RE A GOOD EGG!

Fried egg on toast with fried ham

9.75

Fried egg on toast with fried ham and mature cheese

10.75

Farmers omelet with various seasonal vegetables, bacon, cheese and potato

9.75

## THREE SMALL DISHES FOR THOSE WHO CANNOT CHOOSE

# LOST POSTMAN

Vitello tonnato – slow-cooked veal tenderloin with tuna mayonnaise and capers, Gnocchi with salmon, roasted Hokaido pumpkin and chestnut mushroom, and the Bacon & Cheeseburger with fresh Fries from Zuyd

22.75

EVERYTHING EXCEPT COLD // 240°C

# FLAMMKUCHEN

FLAMMKUCHEN ARE ORIGINALLY FROM THE GERMAN-SPEAKING ALSACE REGION. THEY WERE INVENTED BY BAKERS ABOUT 100 YEARS AGO, AS THEY PLACED A THIN PIECE OF DOUGH IN THEIR OVENS TO TEST WHETHER THE TEMPERATURE WAS HOT ENOUGH TO BAKE THEIR BREAD. TODAY, IT HAS BECOME A DELICIOUS DELICACY WITH ENDLESS VARIETIES, SUITABLE FOR AN AFTERNOON OR EVENING SNACK, LUNCH OR DINNER. **CHOOSE FROM OUR FAVOURITES!**

Classic - Leek with smoked bacon	6.75
Fish - Smoked salmon, fennel, and capers	9.00
Cheese - Blue cheese, walnuts, and figs	9.00
Sweet - Apple, cinnamon, and calvados	7.25
NEW - Vitello Tonnato with tuna mayonnaise and capers	8.75
Land - Potato, Reade jutter, and onion	8.75
Meat - Sausage from Brandt & Levie with sauerkraut	8.50

# SOUPS



All soups are served with warm bread and salted farmer's butter

Pommery grove mustard soup with Frisian dry sausage from Spijkerman in Akkrum and spring onion	6.00
Roasted Hoikado pumpkin soup with goat cheese from the Molkerei and parsley	6.00
Chef's Special – sop fan 'e moanne	6.00

# SALADS

All salads are served with warm bread and salted farmer's butter.  
Great as a starter, lunch, or for sharing.

Waldorf salad with celery, apple, walnuts, raisins, lemon and mayonnaise	9.75
And choose something extra with it:	
smoked salmon from Veltman Vis from Harlingen	6
grilled tenderloin steak from 't Fries Weiderund	6
or the catch of the day	8
Gorgonzola dolce with chicory, radicchio, a sherry vinaigrette and roasted pecan nuts	14.25

## REALLY DELICIOUS AS A STARTER

Bread with olive oil, salted butter and hummus	6.00
Bread with butter and rilette from Brandt & Levie	7.25
Shrimp croquette with fried parsley and lemon mayonnaise	5.50

# COLD DISHES

All cold dishes are served with warm bread and salted farmer's butter.

Dutch shrimp with cucumber, corn cream, coriander and black pepper	10.50
Wine tip: La Bodega de Pinoso Vergel Blanco – 5 per glass.	
Carpaccio from Bresaola with stokâlde Fryske cheese, roasted pine nuts, lamb's lettuce and olive oil	11.25
Oysters, three – Geay Special no. 4, served with shallots and red wine vinegar	11.25
Chef's special fan 'e moanne	9.75
Vitello Tonnato, slow-cooked veal tenderloin with tuna mayonnaise, olives and capers	11.00
Mozzarella from Grootegast with red and yellow beets, puffed in sea salt, radishes, radish sprouts and truffle dressing	9.75

# HOT DISHES

## MEAT

Steak from 't Fries Weiderund – 180 grams	19.00
Rib-eye – dry-aged (Ireland)– 220 grams	26.50
What the butcher brought us	Weekly price

*All our meat dishes are served with  
salsify cream, brussels sprouts, confit potato  
and roasted carrot*

Bacon & Cheeseburgers, two hamburgers from dry-aged Fries Weiderund beef with chicory, radicchio, onion compote, bacon, cheddar and grape-mustard mayonnaise with fresh Fries from Zuyd

16.75

*We love working together with Krikke Vleesatelier from Grov, a sustainable and reliable partner who stands for quality and craftsmanship. They ensure we can serve our guests the best meat every day.*



### Extra addition, delicious with all our meat dishes

Beurre Cafe de Paris	3.00
Miso sauce	3.00
Veal gravy	3.00
Fried duck liver – 35 grams	7.00
Beef bone marrow shavings	4.00

## FISH

Mussels from the Waddensea, cooked in Affligem blond with fresh Fries from Zuyd, a salad and herb sauce

24.00

*It is best to harvest the mussels in the months with an "r" in the name. Mussels need the summer to grow and reproduce, so they're much tastier from September onwards.*

Gnocchi with fried salmon from the griddle with Hokaido pumpkin

19.50

Catch of the day

Daily price

## VEGAN

Grilled red pointed cabbage with confit potato, pomegranate with a vinaigrette from hazelnut, puffed yellow beet and capers

18.50

### Extra addition, delicious with red pointed cabbage

Goat's cheese from the Molkerei

4.00

*Goat's dairy from 't Wad. The molkerie stands for artisanal goat cheese delicacies. Premium quality, lots of taste and pure ingredients.*

## SIDE DISHES

Potato gnocchi with chive butter	5.50
Seasonal vegetables	3.75
Coleslaw with cranberries	3.75
Fresh Fries from Zuyd with mayonnaise	3.25
Endive salad with apple	4.00
Apple Compote	3.75

## LOST POSTMAN

THREE SMALL DISHES FOR THOSE WHO CANNOT CHOOSE

22.75

Vitello tonnato – slow-cooked veal tenderloin with tuna mayonnaise and capers, gnocchi with salmon, roasted Hokaido pumpkin and the Bacon & Cheeseburger with fresh Fries from Zuyd

## LATE MESSAGES

# DESSERTS

Clafoutis from dried plums and a scoop of vanilla ice cream	7.50
Flammkuchen with blue cheese, walnut, and figs	9.00
Flammkuchen with apple, cinnamon, and calvados	7.25
Else wike oars – Dessert from ‘e chef	7.50
Crème brulee with ‘us eigen’ Wobbe coffee and cardamom	5.25
Tarte tartin from pear and thyme and a scoop of vanilla ice cream	7.50
Cheeses from the Kaasatelier – Fine fleur celle cendre, Witte van Koning, Munster fermier, and Gorgonzola dolce. Served with fresh figs and kletzen bread	10.50
Also delicious as dessert: Chocolate cake – The River Café - with crème fraîche and a glass of Ricahembra Solera 1980 Bodegas Iglesias	9.75

This deep, dark brown, and intense sultry sweet wine is made from sun-baked Zalema & Pedro Ximénez grapes. Impressive, sweet, and distinguished.

## COFFEE SPECIALS

*You have probably heard of Irish, French, and Spanish coffee. Classic combinations that have been a tradition for years. We choose to do things a bit differently. By adding fruit or spices, familiar flavours become more pronounced. Great to relax with on our lounge sofas.*

Ljouwerter Kofje - Americano with Boomsma Beerenburger and cream	6.50
Irish Coffee - Americano with Tullamore D.E.W., cream and star anise	7.00
Spanish Café - Americano with Licor 43, cream and cinnamon	7.00
French Café - Americano with Cointreau, cream and orange	7.00
Espresso Martini – A coffee cocktail that is described as ‘to wake you up, and then f**k you up’	8.50
With authentic Post-Plaza espresso, Kahlua, and Vodka	

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Carefully compiled and prepared for you

*Our flavours are powerful, thoughtful and accessible. The dishes are prepared without any frills and with much love and craft. If the quality is the same, we prefer to work with products from the region. Do you have a diet, food intolerance or allergy? Let us know before you order. We would like to inform you!*

**LEKKER ITE!**