



## WOLKOM IN POST-PLAZA !

### APPETIZERS

**Iberico platter** 20,50

*To share – for 2 persons*

pork belly, paletta iberica (ham), procureur (pork neck) and salchichon (dry sausage) with sweet and sour, wild garlic butter, puff pastry stems and roasted bread.

**Dry sausage with beer** 16,00

A dry sausage from Brandt & Levie with 2 Frisian beers of your choice from Kâld Kletske. *Do you want to know which sausages and beers we have? Scan the QR code!*

Holtkamp **bitterballs**, with mustard, a piece 1,10

**Bread** with olive oil, salted butter and wild garlic butter 7

Fryske **cheese** 6

**Flammkuchen** il Guanciale (bacon), shallot 8,50  
Reggiano and lettuce

### STARTERS

**Asparagus soup** with Vadouvan, parsley 6,50  
and boiled egg

**Shrimp cocktail** of Dutch shrimps van Solt 13,50  
with cauliflower cream and blood orange

**Classic carpaccio** 10,75  
thinly sliced and lightly smoked beef with freshly ground pepper and lemon mayonnaise

**Yellowfin tuna tartare** with piccalilly, 13,50  
bacon vinaigrette and a fried egg

### MAIN COURSES

**Ravioli with goat cheese**, candied lemon 17,50  
and wild garlic butter

**Pasta alla Carbonara**, classically prepared 16,50  
with Guanciale (bacon) and Reggiano and black pepper

**Wine tip: Sublime cellar wines** 25

*We have many special cellar wines. Feel free to ask for a suitable wine, we will be happy to advise you*

### POSTMAN LUNCH

13,25

Cauliflower soup with romanesco and almond, brioche with Holtkamp croquette, chicory salad and vadouvan mayonnaise and a grilled sandwich with ham and a fried egg.

*To order between 12-16 h.*

**Asparagus with Akkrumer ham**, 23,50

candied truffle potato, avocado cream, poached egg, Hollandaise sauce and beurre noisette vinaigrette

*Also possible with salmon (+2.50) or avocado*

**Haddock Escabeche** with coriander butter 22,50

crust, stewed leek, candied potato, carrots, cherry tomato and sweet and sour red onion

**Dry aged entrecôte** of a Holstein beef 29,50

with celeriac cream, oyster mushrooms, Munster potato gratin and our Wobbe espresso gravy

**Bacon & cheeseburger**, two 17,50

hamburgers of dry-aged Frisian meadow beef with little gem lettuce, onion compote, cheddar, grape mustard mayonnaise and Fries from Zuyd

### Beer tip: Texels beer

5

*Craft beer brewed on Texel, with dune water and wheat and barley from Texel  
Texels Skuumkopke and Overseas IPA*

### DESSERTS

**Tiger puff cake** with espresso chocolate- 8,50  
mousse and home made advokat

**Rhubarb pie** with Dutch strawberries, 8,50  
hang-up of Buurvrouw Durkje and dragon

**Crème brûlée** with ginger and 5,25  
kaffir lime leaves

### Lekker ite & drinke,

*Jarst Bekius – Chef Kok*

*Rianne Cöp - Hostess*

*Majleen Grolman – Hostess*

*Via this QR-code you can have a look at our menu, including drinks, digital*





### **KÂLD KLETSKE** • 4,90

Kâld Kletske brews contemporary craft beers in a traditional and authentic way. Characteristic, but accessible in taste. Refreshing high quality beer, accessible to many and special for the professional beer lover. They call this “Gewoan spesjaal beer”.

**Blûn** - Blond beer has an intense hop aroma and a pleasant, bittersweet aftertaste.

A flavor enhancer inspired by the classic Belgian beer style with a beautiful golden yellow color and a firm, full head. The taste is bittersweet and slightly hoppy.

**Jiertiid** - A wonderfully fresh and slightly spicy Saison beer with notes of citrus and a pleasant bitterness. The perfect thirst quencher because of the dry aftertaste with yeasty character and full foam head.

*During the annual Dutch Beer Challenge, professional beer sommeliers assessed the Kâld Kletske Jiertiid with the silver award, making it one of the Netherlands' best Saison specialty beers.*

**Trijedubel** - Spicy and soft triple. Full of malt, with a nice, slightly soft hop bitterness in the aftertaste.

A golden blonde, classic triple with a misty haze and a creamy, white head. The addition of coriander seeds during brewing provides the slightly spicy notes.

### **DUTCH IPA** • 6,90

**SOUR IPA 440 cl can** - This sour IPA is a blend between a Kettle sour beer and a tropical IPA with hints of citrus. Due to the blend, this beer is not extremely sour but surprisingly refreshing. In combination with the citrus, mosaic and cashmere hops, it is a match made in heaven.

### **BRANDT & LEVIE** • 8,00

Brandt & Levie is the story of three chefs who became sausage makers. As chefs they turned their first sausages in the kitchens of the Amsterdam catering industry. That's where their love for sausage began. They experimented freely, because the world of sausages is endless. Fresh, smoked, dry, cooked, in all possible flavors. A dish in itself.

In Italy they learned the trade of sausage and the importance of really good meat. They saw that a lot of sausage is made from pigs that have had a bad life. That had to be different. A good pig life ensures good quality meat. Back in the Netherlands they had a mission and started their adventure: their own sausage factory. Where they are open and clear about exactly what you eat and where we turn the tastiest sausages with attention. In flavor combinations and with ingredients that you have never tasted in a sausage. And above all of pigs that have had a good life.

#### **Our Brandt & Levie sausage range:**

**Fennel seed**

**Black pepper**

**Garlic**