

BREAKFAST

Start your day right with our delicious breakfast buffet. On weekdays, you are welcome between 7:00 AM and 10:00 AM, and on weekends, breakfast is served from 8:00 AM to 11:00 AM.

19,50

LUNCH

The dishes listed below are served exclusively between 12:00 PM and 4:00 PM. All other items on our menu are available throughout the day.

WAD'N AMELANDER BEEF- OR OYSTER MUSHROOM CROQUETTES • 16

served on brioche bread with pointed cabbage, cornichons, and vadouvan mayonnaise

The Ameland croquettes are made from beef sourced from Ameland Hereford cows, which graze freely in the meadows of Nes. They feed on everything nature provides.

CROQUE-MONSIEUR • 12

with béchamel, farmhouse ham, and Fryske tsiis

CROQUE-MADAME • 13

just as delicious as the monsieur, but topped with a fried free-range egg

DRY-AGED BEEF- OR BOEKELOEKOE BURGERS • 23

served on a brioche bun with Fryske tsiis, crispy-fried bacon, onion compote, grape must mayonnaise, and fresh Frisian fries

Boekoeloeke is a flavorful blend of spices and whole grains with a rich, aromatic taste. We use this unique blend as the base for our own vegetarian Boekoeloeke burgers: nice and firm, well-seasoned, and served with fennel, herbal cream, and pickled cucumber.

CLUB SANDWICH • 17

toasted brioche bread with smoked chicken breast, crispy-fried bacon, lettuce, red chicory, boiled egg, grape must mayonnaise and crisps

ARTISANAL MEATBALL • 18

served with braised onion jus, mustard, and sourdough bread

POACHED EGGS ON BRIOCHE • 18

with fried spinach, smoked salmon and Hollandaise

Our smoked salmon comes from Veltman Vis in Harlingen, where it is still traditionally smoked.

FRIED EGGS ON SOURDOUGH BREAD • 18

with fried carrots, aubergine compote and harissa

If you have any allergies, please let us know.

 Vegetarian

 Vegan

LEKKER ITE

POSTBODE LUNCH

OUR 12-O'CLOCK • 16,50

Frisian mustard soup, brioche bread with a Wad'n beef croquette, and sourdough bread with Turfrikke Skinke and a fried free-range egg



Also available as a vegetarian option with lentil soup, brioche bread with a Wad'n oyster mushroom croquette, and sourdough bread with a fried egg and Fryske tsiis

SALADS

Our salads are served with sourdough bread.

SALADE TWEEBAKSMARKT • 21

with Turfrikke Skinke, chicory, lamb's lettuce, mushrooms and Arcadia Blauw

ZILTE VISSALADE • 23

with fresh North Sea fish, North Sea shrimp, smoked salmon, chicory, and dill cream



SALADE FREGOLA • 21

with artichoke, pumpkin, sage, matured hay-flower cheese and lemon-geranium vinaigrette

SOUPS

Our soups are served with sourdough bread.

FRISIAN MUSTARD SOUP • 9

with crispy-fried bacon, leek, and chives

LENTIL SOUP • 8

with goat cheese from De Molkerei, crispy chickpeas, smoked almonds, parsley, and harissa

Our classic! Rich in texture, velvety smooth

SPECIAL

In addition to our regular menu offerings, we also serve a seasonal special. You will find it in the letter holder on your table.

If you have any allergies, please let us know.

FLAMMKUCHEN

ÚT DE OVEN, RJOCHT OP TAFEL

Our flammkuchen originates from the Alsace region, where bakers once used a thinly rolled dough base to test the temperature of their wood-fired ovens. Topped with simple ingredients and baked in just minutes, it evolved into a dish that has since become a beloved classic.

At Post-Plaza, we like to give this tradition our own twist. On a thin, crispy base, we combine surprising flavours from Friesland and beyond. Perfect for sharing over drinks, enjoying as a flavourful lunch, or starting an evening of dining together in a relaxed and convivial way.

TEXEL • 17

with smoked bacon, leek, and matured sheep's cheese

AKKRUM • 16

with Turfrikke Skinke, raw fennel,
Frisian clove cheese, and arugula



AMELAND • 17

with matured hay-flower cheese, beetroot, apple,
sea buckthorn, and lamb's lettuce

HARLINGEN • 18

with smoked salmon, apple, red onion, beetroot,
dill cream, and lamb's lettuce



LJOUWERT • 18

with lightly smoked sauerkraut, Frisian clove cheese, r
ed chicory, and mushrooms

If you have any allergies, please let us know.

STARTERS

SOURDOUGH BREAD • 9

with pumpkin dip, wild garlic butter, and olive oil

OYSTERS, PER 1 • 5.50 | PER 3 • 16 | HALF DOZEN • 32

with shallot, Cabernet Sauvignon vinegar, and lemon

We often serve Poget or De Geay oysters. We work with Veltman Vis to source the highest quality oysters, ensuring you're enjoying the best oysters in town. Paired with a glass of Spumante, they make a delightful combination.

PALETA IBÉRICO CIBEGO RECEBO 65GR • 13

Paleta is the foreleg of the Iberian pig: compact, tender and intensely flavorful, fed on a diet of grains, acorns and legumes.

SMOKED BEEF CARPACCIO • 16

with coarse pesto, Parmesan croutons, spicy Roodbonter cheese and watercress



BEET & COFFEE • 15

with sea salt puffed beetroot, apple, marinated tofu and coffee foam

SMOKED SALMON • 16

with sweet and sour beetroot, dill cream, mustard caviar and chips

MACKEREL SALAD • 12

with radish, red pepper and roasted peanuts

Also perfect as an additional course

HOT STARTERS

FRISIAN CRAYFISH BISQUE • 15

with charred fennel, rye bread and caraway

BRAISED DUTCH LAMB NECK • 16

with hummus, aubergine compote, crispy chickpeas and miso



PORCINI RAVIOLI • 15

with celeriac, hazelnut and spicy Roodbonter cheese

If you have any allergies, please let us know.

WARM DISHES

FRISIAN BEEF STEW • 28

with lightly smoked sauerkraut, apple and hazelnut

STEAMED CODFISH • 28

with a potato muffin, caramelised leek, leek hollandaise and crispy potato

DRY-AGED HAMBURGERS • 23

on a brioche bun with Fryske tsiis, crispy-fried bacon, onion compote, chicory and grape must mayonnaise



BBQ CELERIAC STEAK • 26

with mushrooms, hazelnut cream, olives, lovage and beurre noisette

DIAMONDSTEAK FROM FRISIAN HOLSTEIN • 28

with baked sweet potato, strained yoghurt, black garlic and chimichurri

GRILLED WEEVER FISH • 27

with mashed potato, saffron, spinach, carrots and a Noilly Prat sauce

SPECIAL

In addition to our regular menu offerings, we also serve a seasonal special. You will find it in the letter holder on your table.

SIDE DISHES

Fresh seasonal salad • 4.50

Potato muffin with sweet potato cream • 4.50

Fresh Frisian fries with mayonnaise • 5.50

Vegetables that inspire us • 4.50

Dutch Cuisine is characterized by the use of regional and seasonal products. Nature determines our menu: 80% of the ingredients are seasonal and sourced from Dutch soil.

Delicious and honest food—that's why we work with fresh, daily-sourced ingredients, and we're proud of it! As a result, we may sometimes need to make adjustments or are unable to serve a particular dish. Fortunately, we always have plenty of tasty alternatives available.

WATER FOR A GOOD CAUSE!

UNLIMITED FILTERED TAP WATER WITH LEMON, ORANGE, MINT, LIME, OR STILL • 3 PER BOTTLE

Dutch tap water is delicious, sustainable, and of exceptional quality. An environmentally responsible choice that also supports a worthy cause. For every bottle served, we donate € 1 to Stichting Opkikker, a charity we have proudly supported since 2015.



If you have any allergies, please let us know.



ON THE MENU SINCE 2015!

THREE SMALL DISHES THAT TOGETHER MAKE A COMPLETE MAIN COURSE

LOST POSTMAN

with Frisian mustard soup, a dry-aged beef burger with onion compote,
Fryske tsiis, crispy-fried bacon, lettuce and grape must mayonnaise and our mackerel salad
27

VEGETARIAN POSTMAN



with lentil soup, a BoekoeLoekoe burger with fennel, herb cream and pickled cucumber
and our fresh fregola salad
27



THE DESSERT OUR TEAM LOVES MOST

WENTELTEEFJE VAN FRYSKJE SÛKERBÔLE

*A sweet Frisian classic. Crispy on the outside, soft on the inside,
and pure indulgence in every bite.*

THE LADY • 11

with dark chocolate, vanilla ice cream, almond
and blackcurrant

THE BARISTA • 11

with coffee, vanilla ice cream, cardamom
and dark chocolate espresso mousse

THE BLACK FOREST • 11

with amarena cherry, dark chocolate
and cherry yoghurt ice cream

THE POSTMAN • 11

with crispy-fried bacon, apricot sorbet ice cream,
strained lemon yoghurt and apple syrup

THE NUTCRACKER • 11

with hazelnuts, caramel miso sauce
and beurre noisette ice cream

If you have any allergies, please let us know.

DESSERTS

Looking for something totally different? Enjoy a glass of Quinta do Vallado Branco White Port with our desserts.

APPLE DESSERT • 11

with apricot sorbet ice cream, sweet woodruff and cinnamon mousse

HOMEMADE SEA BUCKTHORN CHEESECAKE • 11

with cherry yoghurt ice cream

Sea buckthorn berries grow along the Wadden coast in Friesland; in the past Frisian fishermen used them to help prevent scurvy at sea.

CRÈME BRÛLÉE • 8

with coffee and cardamom

AFFOGATO • 8

with two scoops of vanilla ice cream and a double espresso

STICKY TOFFEE • 8

with beurre noisette ice cream, miso caramel and strained lemon yoghurt

HOMEMADE TIGER CREAM PUFF • 11

with espresso chocolate mousse and homemade advocaat

DUTCH CHEESE TASTING • 16

served with Austrian fruit bread, Frisian rye bread and raw fennel

Our selection of Dutch cheeses is best enjoyed with a rich, spicy red wine such as our Primitivo Locus: full-bodied, warm and the perfect counterpart to the creamy, salty cheeses.

COFFEE SPECIALS

Crafted with coffee made from our own freshly roasted beans.



COFFEE COMPLETE • 9

with four small sweet surprises, served with an espresso, lungo or a cup of tea

ESPRESSO MARTINI • 11

espresso with Kahlúa and vodka

LJOUWERTER COFFEE - Lungo with Boomsma Beerenburg and whipped cream • 9.50

IRISH COFFEE - Lungo with Irish whiskey and whipped cream • 9.50

SPANISH COFFEE - Lungo with Licor 43 or Tia Maria and whipped cream • 9.50

ITALIAN COFFEE - Lungo with Disaronno and whipped cream • 9.50

FRENCH COFFEE - Lungo with Cointreau and whipped cream • 9.50

If you have any allergies, please let us know.

NEW!

HIGH WINE & HIGH BEER

*always
seasonal*

Enjoy each other's company in our lively Grand Café with a fine glass of wine or a local craft beer, paired with small plates that complement them perfectly.

Our High Wine and High Beer consist of four courses featuring flavorful, approachable small plates. With each course, we serve a matching glass of wine or beer, carefully selected by our team. Relaxed, cozy, and above all, incredibly delicious

SMOKED BEEF CARPACCIO

with coarse pesto, Parmesan croutons, spicy Roodbonter cheese and watercress

FRISIAN CRAYFISH BISQUE

with charred fennel, rye bread and caraway

FRISIAN BEEF STEW

with lightly smoked sauerkraut, apple and hazelnut

HOMEMADE TIGER CREAM PUFF

with espresso chocolate mousse and homemade advocaat

39 PER PERSON



MEI IN SLOK WURDT IT PETEAR BETTER

*If you prefer a vegetarian option, please let us know.
We serve 4 tasting glasses of wine or 4 bottles of beer to share.*

If you have any allergies, please let us know.

Together with Bosman Wine Importers, we choose smaller, sustainable wine producers who craft their wines with care and respect for nature. By avoiding the use of chemical crop protection products, artificial fertilisers and synthetic pesticides, these producers create wines with an authentic character and flavour. This approach also contributes to healthier soils and a more diverse ecosystem. We are proud to offer a selection of organic, biodynamic and even vegan wines  on our wine list. It demonstrates that quality, wellbeing and a better future for the environment can go hand in hand.



SPARKLING WINES

BOMBINO BRUT MILLÉSIMATO SPUMANTE - CANTINE TEANUM

6.50

32.50

Bombino Nero – Puglia, Italy

Fresh, festive, and elegant. This Italian sparkling wine is perfect as an aperitif or with light bites. Bursting with notes of apple, citrus, and a hint of floral.

We also have a delicious 0.0 prosecco for those who prefer alcohol-free

CHAMPAGNE RÉSERVE BRUT, LECLERC BRIANT

50 (0,375L)

100

Pinot Meunier, Pinot Noir, Chardonnay – Epernay, France

A characterful organic Champagne with finesse. Dry, crisp, and refined, with delicate bubbles and a lovely length. For lovers of pure and complex flavors.

WHITE WINES

BELLARETTA - TERRE DI CHIETI

6

30

Pinot Grigio – Abruzzo, Italy

Fresh and refined, with aromas of pear and a hint of lime. Light and juicy on the palate, with excellent balance and a refreshing finish.

DAMA DEL LAGO VERDEJO - BODEGAS CUATRO RAYAS

6

30

Verdejo – Rueda, Spain

A fresh and vibrant Verdejo. Expressive on the nose with notes of citrus, green apple, and a subtle bitterness on the finish.

This crisp Verdejo from Rueda, with its citrus notes, green apple character, and subtle bitter finish, is the perfect companion to our coastal fish salad with grilled weever fish, shrimp, and smoked salmon. Its lively acidity cuts beautifully through the salty and creamy elements of the dish, while the slight bitterness complements the chicory. Light, refreshing, and perfectly balanced.

CHARDONNAY RÉSERVE 'WELL OF WINE' - LUDOVIC POUZOL

6.50

32.50

Chardonnay – Pays d'Oc, France

Round and smooth, with a gentle touch of oak. Combines ripe yellow fruit flavours with a creamy texture on the palate. A crowd-pleaser with just that little something extra.

		
FALANGHINA LOCUS – CANTINA TEANUM Falanghina – Puglia, Italy A sunny white wine with aromas of peach, blossom, and a hint of spice. A southern Italian wine with fresh Mediterranean charm.	7	35
ELLA – LAS NIÑAS RESERVA BIO Sauvignon Blanc – Colchagua Valley, Chili Highly expressive on the nose, with aromas of grapefruit, mango, and blackcurrant leaf.		37.50
PINOT GRIS BIO – BAUMANN-ZIRGEL Pinot Gris – Elzas, France This wine combines a full-bodied structure with a soft, elegant finish. Rich and rounded on the palate, with subtle spicy notes. A beautiful and expressive wine from Alsace.		47.50
PETIT CHABLIS – JEAN GOULLEY Chardonnay – Bourgogne, France Fresh and delicately mineral, with subtle notes of citrus and white flowers. Elegant, food-friendly, and exceptionally refined.		57.50

ROSÉ WIJNEN

BELLERIVE SPARKLING ROSÉ 0,0% – VINCENT PUGIBET Assemblage – Languedoc-Roussillon, France Don't compare this rosé to regular wine, as it contains no alcohol. But it does have a real wine flavor of gooseberries, tropical fruit, and exotic aromas.	9,50 (33cl)
LES COQUELICOTS ROSÉ – DOMAINE DE ROUSSET Grenache, Cinsault – Haut-Provence, France A light, dry rosé with notes of strawberry, rose petals, and a hint of citrus. Charming and easy to drink. <i>A light, dry rosé with notes of strawberry, rose petals, and a hint of citrus. Charming and easy to drink. The light and dry Les Coquelicots Rosé, with its fresh strawberry and citrus aromas, pairs perfectly with our flammkuchen with smoked salmon, as its fruity freshness beautifully balances the creamy salmon and crispy crust.</i>	7 35

RED WINES

		
BELLARETTA – TERRE DI CHIETI Sangiovese – Abruzzo, Italy Lively and elegant, with notes of ripe cherries, red fruit and subtle spice.	6	30
RIOJA TINTO JOVEN – LAR DE SOTOMAYOR Tempranillo – Rioja, Spain Young, fruity and smooth. Soft tannins and gentle spice make this an approachable red wine for any occasion. <i>This Tempranillo is a friendly red wine with delicate spicy notes. Pair it with the flammkuchen topped with smoked bacon and aged sheep's cheese for an easy-going match. The saltiness of the bacon and the creaminess of the cheese are beautifully balanced by the wine's soft tannins and red fruit character.</i>	6	30
PRIMITIVO LOCUS – CANTINE TEANUM Primitivo – Puglia, Italy Rich and rounded, with ripe plums, cherries and spicy notes. The sunshine of Southern Italy captured in a glass.	6.50	32.50
CABERNET SAUVIGNON 'WELL OF WINE' – LUDOVIC POUZOL Cabernet Sauvignon – Pays d'Oc, France Powerful yet smooth, with notes of blackcurrants, cedar and a hint of cocoa. A comforting wine, perfect with meat dishes or by the fireplace. <i>This powerful yet smooth Cabernet Sauvignon, with notes of blackcurrants, cedar and a hint of cocoa, is a perfect match for our Frisian pasture-raised beef. The wine enhances the deep flavours of the beef, while its soft tannins and spicy nuances beautifully complement the meat's rich, full character. Together they create a harmonious and intensely enjoyable pairing.</i>	7	35
TRE VENTI – CANTINE BIRGI Frappato – Sicily, Italy Light and fruity, with aromas of red berries and a soft, fresh finish. Elegant and easy-drinking. Ideal for spring dishes.		37.50
CÔTES DU RHÔNE VILLAGES – CHÂTEAU ROCHECOLOMBE Grenache, Syrah – Rhône, France Organic and full-bodied. Rich in dark fruit, herbs and a touch of lavender. An excellent companion to stews and grilled meats.		42.50
BARBERA D'ALBA 'SUPERIORE' – NEGRETTI Barbera – Piemonte, Italy A characterful wine with lively acidity, red fruit and a touch of oak. Elegant and powerful, a classic expression of Piedmont.		57.50

TSJOCH!