

SNACKS AND SHARING

BITTERGARNITUUR • 12

boerenleverworst, ossenworst, tafelzuur, belegere Fryske en bitterballen met mosterd (voor 2 personen)

DESEMBROOD • 9

met pompoenspread, daslookboter en olijfolie

HOLTKAMP BITTERBALLEN • PER 1 • 1,50

draadjesvlees bitterbal, oude kaas bitterbal of garnalen bitterbal
Sinds 1969 is Patisserie Holtkamp Amsterdam gevestigd aan de Vijzelgracht. Cees en Petra Holtkamp namen in dat jaar de winkel van de familie de Nie over. In 2002 namen Nico Meijles en Angela Holtkamp de patisserie over. De drie Holtkamp bitterballen die wij serveren worden al sinds 1969 verkocht volgens oorspronkelijk recept. Bestel een 'Rondje Holtkamp'! Dan serveren we je drie van elke soort!

FALAFEL VAN FLFL • 10

met tahini, harissa en kleine pita's (4 stuks)

SPIJKERMAN SPECIAAL • 10

ambachtelijke kleine frikandellen (6 stuks)

PALETA IBÉRICO CIBEGO RECEBO 50 GR • 12

Met 'paleta' wordt de voorvoet van het Iberisch varken bedoeld. Het is een stuk kleiner dan de gangbare hamdelen, maar zacht en geweldig van smaak omdat het varken voornamelijk gevoed is met granen, eikels en peulvruchten.

OESTERS, PER 1 • 5,50 | PER 3 • 16 | HALF DOZIËN • 32

met sjalot, cabernet sauvignon-azijn en citroen

We hebben vaak de Poget of de Geay in huis. We vragen Veltman Vis om de beste kwaliteit te leveren – we verzekeren je van de beste oesters uit de stad! Samen met een glas Cava een heerlijke combinatie.



TURFGEROOKTE FRIESE WORST 125 GR • 8

De echte turfgerookte Friese droge worst van Slagerij Spijkerman uit Akkrum.

PROEVERIJ VAN NEDERLANDSE KAZEN • 13

Met Saanen-geitenkaas, Ossekop (een camembert van Hollandse bodem), de Fiore en Lazuli van kaasmakerij Oudwijker, en de biologische Vlieland Bunkerkaas - geserveerd met kletzenbrood en rauwe venkel.

PERFECT WITH DRINKS OR AS A STARTER

AVAILABLE FROM TWO PEOPLE

We hebben een uitgebreide borrelplank samengesteld: een mooie representatie van onze ambachtelijke keuken, in samenwerking met de fantastische producten van onze leveranciers. Perfect voor bij de borrel, maar ook heerlijk als lunchgerecht of als starter van het diner.

UTGEBREIDE BORRELPLANK • 13,50 P.P. (vanaf 2 personen)

Ganzenrilette, gerookte biet, crostini met gerookte sprot, Holtkamp bitterballen, falafel met tahini, paleta Ibérico, dille-roomkaasdip, desembrood en crackers
Liever geen vlees of vis? Dat kan natuurlijk – we maken met plezier een vegetarische variant!

FLAMMKUCHEN

Our Flammkuchen-ovens are hot from 12:00 until at least 23:00. The ideal choice to share, for lunch, as a snack with drinks, or as a tasty start to dinner. In short: enjoy these delicious bites all day long.



SMOKED BACON • 16

with leek, Tynjetaler, and aged sheep's cheese



BLUE CHEESE AND PEAR • 17

with Oudwijker Lazuli, chicory, and walnuts

The combination of savory blue cheese and sweet pear is surprisingly refreshed by our dry rosé from the Provence: elegant, fruity, and perfectly balanced.

SMOKED SALMON • 18

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

VITELLO TONNATO • 17

with veal, olives, capers, and tuna mayonnaise

If you have any allergies, please let us know.



Vegetarian



Vegan

SOFT DRINKS

WATER FOR THE GOOD CAUSE!

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

Why do we choose tap water? Because drinking tap water is one of the easiest ways to do something good for the environment. We also believe that tap water should be the norm in the hospitality industry. Tap water is tasty and sustainable. Dutch tap water can easily compete with spring water. Tap water must meet 57 requirements, while spring water only has to meet 17. For every bottle, we donate €1.00 to the Opkikker Foundation.



SOFT DRINKS

CLASSICS

Classics such as Coca-Cola Original & Zero, Rivella, Fanta Orange, Fanta Cassis or Sprite • from 3.40
Fuze Tea – Sparkling or Green • 3.75
Royal Bliss – Bitter Lemon or Ginger Ale • 3.95
Fever-Tree Tonic – Indian or Mediterranean • 4.75
Fever-Tree Ginger Beer • 4.75

JUICES

Apple juice, pear juice or apple-elderberry juice • 4.75
from Schulp Fruitkenners, situated in Breukelen along the Vecht River.
Fresh orange juice • 4.75
fritz-spritz apfelschorle BIO • 4.50
fritz-spritz rhabarberschorle BIO • 4.50

DAIRY

Organic milk or buttermilk • 3.25
Chocomel • 4.00
Fristi • 4.00

BEER

DRAFT BEER

Heineken Pilsener (0,25 L) • 4 (0,50 L) • 8
Brand Pilsener (0,22 L) • 4 (0,50 L) • 9
Brand Winterbock • 6.75
Texels seasonal beer • 6.25
Oedipus Thai Thai Triple • 6.75
Paulaner Weissbier (0,25 L) • 4.75 (0,50 L) • 9.50
Brand Wijlre Specials • v.a. 6.75
Fresh from the Brand Brewery, a new masterpiece from the Brand Brewmasters will be released every three months: the Wijlre Specials. Each beer will be brewed in limited quantities – once it's gone, it's gone.

0,0 BEER

Heineken 0.0 • 4.75
Paulaner Weissbier (0.33L) 0.0 • 6.25
Refreshing and flavorfull, with wheat and a hint of vanilla in the aftertaste. Germans are true masters when it comes to (non-alcoholic) beer.
Brand IPA 0.0 • 4.75
Affligem Wit 0.0 • 5.00
Amstel Radler 0.0 • 4.75
Amstel Rosé 0.0 • 5.00

BOTTLE

Amstel Radler • 4.75
Amstel Rosé • 5.00

Frommes *Frysk blond beer* • 6.50

In honor of Post-Plaza's 10th anniversary in 2025, we celebrated this milestone with our very own blond beer. Frommes means woman in Frisian. Brewed with oats and champagne yeast, in collaboration with Tsjerkebie from Easterwierrum. Fresh, powerful, and full of character. **TSJOCH!**



Brouwdok *triple, blond, pils, IPA, weizen of amber* • 6.75



*A delight for
those who enjoy a unique
tasting*

**4 SMALL DISHES
WITH 4 MATCHING WINES
OR BEERS**

HIGH WINE & HIGH BEER

*Enjoy your time together at our lively Grand Café. With a good glass of wine
or a local specialty beer and small dishes that pair perfectly with them.*

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

39 PER PERSON

*Always seasonal
Also available alcohol-free*



MEI IN SLOK WURDT IT PETEAR BETTER

*We serve 4 tasting glasses of wine
or 4 bottles of beer to share*

COCKTAILS

Our cocktails are made with carefully selected ingredients - there's something for everyone. Almost all of them can also be made alcohol-free.

SPRITZ • 9.50

Refreshing spritz with Aperol. Or try it with Limoncello for a twist.

Alcohol-free • 7

APPLE BOURBON FIZZ • 12

A spicy autumn classic with fresh apple, a hint of bourbon and ginger beer.

Alcohol-free • 8

PUMPKIN SPICE ESPRESSO MARTINI • 12

Rich espresso with pumpkin spice, vodka and coffee liqueur.

Alcohol-free • 8

CRANBERRY CITRUS COOLER • 12

Fresh, fruity and easy-drinking, with lemon, cranberry and a touch of gin.

Alcohol-free • 8

GIN & TONIC

BOOMSMA DRY GIN & LONDON ESSENCE INDIAN TONIC WITH LEMON • 15

Boomsma Dry Gin is crafted from 12 botanicals, inspired by the traditional herbal bitters of this independent family from Leeuwarden. Aromatic and full-flavoured – or try the Pink Gin for a surprising twist

Unlike most distilleries, Boomsma remains an independent family-owned company from Leeuwarden. Now led by the fifth generation, old traditions are still cherished.

BOBBY'S GIN & LONDON ESSENCE GRAPEFRUIT & ROSEMARY TONIC WITH ORANGE AND CLOVE • 15

Distilled in Schiedam, Bobby's Gin is a unique blend of Indonesian spices and traditional botanicals. The perfect match with grapefruit and rosemary tonic, orange and a hint of clove – fragrant, spicy elegance in a glass.

Alcohol-free • 11



SPIRITS

DOMESTIC

Boomsma Jonge Jenever • 4.50
Boomsma Oude Jenever • 4.75
Boomsma Gin • 6.75

Boomsma Beerenburger • 4.50

Beerenburg is generally considered to be a Frisian invention. Although the Frisians made the drink popular, it originated in Amsterdam. Beerenburg was created in 1724 in the Jordaan district. The Amsterdam spice mixer Hendrik Beerenburg was one of the founders of this bitter. Frisian skippers brought the drink to Friesland in the 19th century. In their skûtsjes, the Frisians sailed back and forth between the Bollenstreek and the Frisian Lakes.

PORT/SHERRY/VERMOUTH

Port Tawny or Ruby • 6.00
Vermouth Reserva White or Red • 5.00
Vallado 10 YO Tawny Port • 9.50
Quinta do Vallado Branco • 6.00

INTERNATIONAL

Jägermeister • 4.75
Ketel One Vodka • 6.50
Sambuca • 5.50
Pampero Blanco Rum • 5.50
Pampero Añejo Especial Rum • 6.50
Bobby's Gin • 6.75
Hendrick's Gin • 6.75
Zacapa Centenario 23 YO • 7.50

DIGESTIFS

Courvoisier Cognac VSOP • 9.50
Courvoisier Cognac VS • 8.25
Busnel Calvados VSOP • 7.00
Grappa • 7.00

LIQUEURS

Amaretto • 5.25
Baileys • 5.25
Tia Maria • 5.25
Licor 43 • 5.25
Campari • 5.25
Kahlúa • 5.25
Grand Marnier • 5.25
Dom Benedictine • 5.50
Drambuie • 5.75
Cointreau • 5.75
Limoncello • 6

WHISK(E)Y

De Verloren Whiskey • 6.25
Johnnie Walker Red Label • 5.75
Johnnie Walker Black Label • 7.25
Bulleit Bourbon • 7.00
Jameson Whiskey • 5.75
Talisker 10 YO • 8.00
Cragganmore 12 YO • 14.75
Dalwhinnie 15 YO • 9.25
Oban 14 YO • 11.50
Lagavulin 16 YO • 18.75

WINES

Together with Bosman Wijnkopers, we choose smaller yet sustainable wine producers who craft their wines with care and respect for nature. By avoiding chemical pesticides, artificial fertilizers, and synthetic treatments, the result is authentic taste. It also results in healthier soil with a diverse ecosystem. We are proud to offer organic, biodynamic, and even vegan wines on our menu. It shows that quality, health, and a better future for the environment go hand in hand.



SPARKLING WINES



BOMBINO BRUT MILLÉSIMATO SPUMANTE – CANTINE TEANUM

Bombino Nero – Puglia, Italy

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

6.50

32.50

CHAMPAGNE RÉSERVE BRUT, LECLERC BRIANT

Pinot Meunier, Pinot Noir, Chardonnay – Epernay, France

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

100

WHITE WINES

BELLARETTA – TERRE DI CHIETI

Pinot Grigio – Abruzzo, Italy

Fresh and refined, with aromas of pear and a hint of lime. Light and juicy on the palate, with a nice balance and an invigorating finish.

6

30

DAMA DEL LAGO VERDEJO – BODEGAS CUATRO RAYAS

Verdejo – Rueda, Spain

A fresh and lively Verdejo. Bursting in the glass with citrus and green apple with a subtle bitter finish.

This fresh Verdejo from Rueda, with citrus and green apple with a subtle bitter finish, is a perfect accompaniment to our salty fish salad with grilled weever, North Sea shrimp and smoked salmon. The lively acidity cuts through the saltiness and creaminess, while the bitterness nicely compliments the chicory in the salad. Light, invigorating, and perfectly balanced.

6

30

CHARDONNAY RÉSERVE 'WELL OF WINE' – LUDOVIC POUZOL

Chardonnay – Pays d'Oc, France

Round and smooth, with a soft woody note. Combines ripe yellow fruit with a creamy mouthfeel. An all-around favorite with just that little extra.

6.50

32.50

WINES

WHITE WINES

		
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 a fresh, Mediterranean charm.	7	35
VINHO VERDE TRAJADURA-ALVARINHO - REGUEIRO Trajadura – Vinho Verde, Portugal A fresh, slightly sparkling wine. Soft citrus fruit, apple, and a mineral touch. Deliciously thirst-quenching with a Portuguese twist. <i>The fresh Vinho Verde from Portugal is a perfect match for our smoked salmon tartlet.</i> <i>The salty, refined taste of traditionally smoked salmon gets a fresh lift from our Portuguese Vinho Verde. The light sparkle, citrus aromas, and mineral undertones cut perfectly through the dill cream and earthy beetroot.</i>		32.50
CHINON BLANC - DOMAINE FABRICE GASNIER Chenin Blanc – Loire, France Fresh with light honeyed hints, with balanced acidity and a refined style. An organic gem that pairs beautifully with fish, chicken, or creamy cheeses.		49.50
LES PINS FRANCS BLANC - CHÂTEAU JEAN FAUX Sauvignon Blanc, Sémillon – Bordeaux, France Complex and organic, with hints of citrus, white flowers, and spice. Elegant, gastronomic, and exceptionally refined.		55

ROSÉ

SPARKLING ROSÉ ZERO - CHÂTEAU GORT & GORT Syrah, Grenache – 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.	8.50 (33cl)	
LES COQUELICOTS ROSÉ - DOMAINE DE ROUSSET Grenache, Cinsault – Haut-Provence, France A light and dry rosé with hints of strawberry, rose petals and citrus. <i>A perfect match for our flammkuchen with smoked salmon, as the fruity freshness beautifully balances the creamy salmon and crispy base.</i>	6.50	32.50

WINES

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 light spiciness make this an approachable red wine for every day.

This Tempranillo is a friendly red wine with light spiciness. Pair it with the Flammkuchen with smoked bacon and aged sheep's cheese for an accessible match. The saltiness of the bacon and the creaminess of the cheese are nicely rounded off by the soft tannins and red fruit in the glass.

6

30

PRIMITIVO LOCUS - CANTINE TEANUM

Primitivo – Puglia, Italy

Lush and round, with ripe plums, cherries, and spicy notes.
The warmth 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 subtle, with notes of blackcurrants, cedar wood, and a hint of cocoa.
A comforting wine to enjoy with meat or by the fireplace.

The powerful yet subtle Cabernet Sauvignon with notes of blackcurrants, cedar wood, and a hint of cocoa is a perfect match for our Frisian free-range beef. The deep flavors of the beef are enhanced by the wine, while the soft tannins and spicy nuances beautifully complement the rich, full flavor of the meat. Together, they create a harmonious and intense moment of enjoyment.

7

35

GAMAY - DOMAINE DE L'IDYLLE

Gamay – Savoie, France

Light, fresh, and elegant. Juicy red fruit and a pleasant drinkability.
Serve chilled? Yes, please!

44.50

CÔTES DU RHÔNE VILLAGES - CHÂTEAU ROCHECOLOMBE

Grenache, Syrah – Rhône, France

Organic and powerful. Rich in dark fruit, herbs, and a hint of lavender.
A robust partner for stews or grilled meat.

44.50

BARBERA D'ALBA 'SUPERIORE' - NEGRETTI

Barbera – Piemonte, Italy

A characterful wine with juicy acidity, red fruit, and a hint of wood.
Elegant and powerful, classic Piemonte.

57.50

TSJOCH!