

## BREAKFAST

Start your day off right with our delicious breakfast buffet featuring live cooking. During the week, you're welcome between 7:00 AM and 10:00 AM, and on weekends, breakfast is served between 8:00 AM and 11:00 AM.

19.50

## LUNCH

*The dishes listed below are served only between 12:00 and 16:00.  
The other dishes on our menu are available all day.*

### **HOLTKAMP SHREDDED MEAT CROQUETTES • 15**

on brioche bread with pointed cabbage, gherkins and vadouvan mayonnaise

### **FALAFEL BY FLFL • 15 (VEGANISTISCH VECTOR)**

with tahini, harissa, fennel salad with blood orange dressing and small pitas

### **CROQUE-MONSIEUR • 12**

with béchamel sauce, ham and Gruyère

### **CROQUE-MADAME • 13**

just as tasty as the Monsieur, but topped with a fried free range egg

### **DRY-AGED BURGERS • 23**

on brioche bread with Tynjetaler, crispy bacon, onion compote and smoked chipotle sauce with Boerderij Fries

### **CLUB SANDWICH • 17**

toasted brioche with smoked chicken breast, crispy bacon, lettuce, hard-boiled egg, grape must mayonnaise, and corn chips

### **SPICY MEATBALLS • 18**

in tomato sauce, with garlic aioli and grilled sourdough bread

### **POACHED EGGS ON BRIOCHE • 18**

with sauteed spinach, smoked salmon and Hollandaise sauce


*Our smoked salmon comes from Veltman Vis in Harlingen,  
where they still smoke salmon in a traditional way.*

# LEKKER ITE

## POSTMAN LUNCH

### OUR 12 O'CLOCK PLATE • 16.50

cauliflower soup, brioche with a Holtkamp croquette, and sourdough bread with Turfrikke Skinke and a fried free-range egg

 Also available as a vegetarian option with cauliflower soup, pita bread with falafel, and sourdough bread with a fried egg and Tynjetaler.

## SALADS

*Our salads are served with sourdough bread and olive oil*

### CAESAR SALAD • 19

with crispy bacon, Parmigiano Reggiano, poached egg and Hollandaise sauce

### SALTY FISH SALAD • 23

with grilled weever fish fillet, North Sea shrimp, smoked salmon, chicory and dill cream

### LENTIL SALAD • 18

with roasted cauliflower, rocket, almonds, radishes and tahini dressing

## SOUPS

*Our soups are served with sourdough bread and olive oil*

### FRISIAN FREE-RANGE CHICKEN SOUP • 12

with oyster mushrooms, shiitake mushrooms, yellow carrots, and lovage

### CAULIFLOWER SOUP • 8

with romanesco, toasted almonds, and beurre noisette

## FLAMMKUCHEN

*Our flammkuchen ovens are hot from 12:00 until at least 23:00. The ideal choice to share, for lunch, to add some variety to your drinks or as a tasty start to your dinner.*

### TEXEL • 16

with smoked bacon, leek, Tynjetaler, and aged sheep's cheese

### DE WESTEREN • 16

peat-smoked ham, caramelized fennel, raw fennel, and Tynjetaler

### HARLINGEN • 18

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

### VLIELAND • 17

with Vlieland bunker cheese, green asparagus, rhubarb compote, and raw apple

*If you have any allergies, please let us know.*

# A DELICIOUS START



## **SOURDOUGH BREAD • 9**

with pea-mint 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 either Poget or Geay oysters. Supplied by Veltman Vis, who guarantees us the best quality – we guarantee you the finest oysters in the city! Perfectly paired with a glass of Spumante.*

## **PALETA IBÉRICO CIBEGO RECEBO 50GR • 12**

*Paleta is the front leg of the Iberian pig: compact, tender, and intense in flavor, raised on grains, acorns, and legumes.*

## **BEEF PASTRAMI FROM THE TAIL END • 12**

with raw fennel salad, green apple, pickle, and horseradish cream

## **VITELLO TONNATO • 16**

with veal, Kalamata olives, capers, croutons, and tuna mayonnaise



## **SAUTÉED ASPARAGUS • 15**

with spinach, goat cheese, hazelnuts, and citrus butter vinaigrette

## **CREAMY CRAYFISH BISQUE • 16**

with fennel, lamb's ears, and caraway seeds

## **SMOKED MACKEREL SALAD • 12**

with daikon radish, red pepper, and roasted peanuts

## **SHARING PLATTER • 13.50 P.P.**

*available from two people*

with goose rillettes, smoked beet, toast with smoked salmon, Holtkamp bitterballen with mustard, crackers with dill cream, Stokâlde Fryske, Turfrikke Skinke, sourdough bread, and wild garlic butter

*Prefer a vegetarian sharing platter? That's no problem, we will happily prepare an adjusted version!*

*If you have any allergies, please let us know.*

## WARM DISHES

### DUO OF FRISIAN FREE-RANGE BEEF • 29

with grilled veal loin, spring ragout of veal, and a Weizen gravy

### SLOW-COOKED TROUT FILLET • 26

with caramelized chicory, potato muffin, and Maltese sauce

*Maltese sauce is a variation on béarnaise sauce, but made with citrus fruits instead of vinegar.*

### DRY-AGED HAMBURGERS • 23

on a brioche bun with Tynjetaler, crispy bacon, onion compote, and smoked chipotle sauce

### CRISPY FRIED POLENTA • 26

with lentils, spring vegetables, aged sheep's milk cheese, and salsa verde

### STEAK FROM FRISIAN WEIDERUND • 28

with spring vegetables, confit potatoes, and miso sauce

### CONFIT HADDOCK • 25

with braised leeks, carrots, cilantro butter crust, and escabeche sauce

### SPECIAL

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

**IF YOU CAN'T DECIDE,  
TRY THE "LOST MAILMAN"!**



## SIDE DISHES

Fresh seasonal salad • 4.50

Boederij Friet (fries) with mayonnaise • 5.50

Seasonal 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.*

# BETTER DE BÛK BARSTEN, AS IT GOEIE ITEN BEDOARN

*If you have any allergies, please let us know.*



**ON THE MENU SINCE 2015**

## **THREE SMALL DISHES FORMING ONE MAIN COURSE - FOR THOSE WHO CAN'T DECIDE**

### **LOST POSTMAN**

with cauliflower soup, a dry-aged beef burger with onion compote, Tynjetaler, crispy bacon, and smoked chipotle sauce, plus a classic Caesar salad  
27

### **VEGETARIAN POSTMAN** 🍴

with cauliflower soup, a falafel burger with fennel and harissa, and a lentil salad with roasted cauliflower, shallots, radishes, and tahini dressing  
25

*Our falafel comes from FLFL: pure, plant-based, and gluten-free. Made with fresh ingredients, sustainably produced, and always freshly prepared. Together, we choose flavor and honest cuisine.*

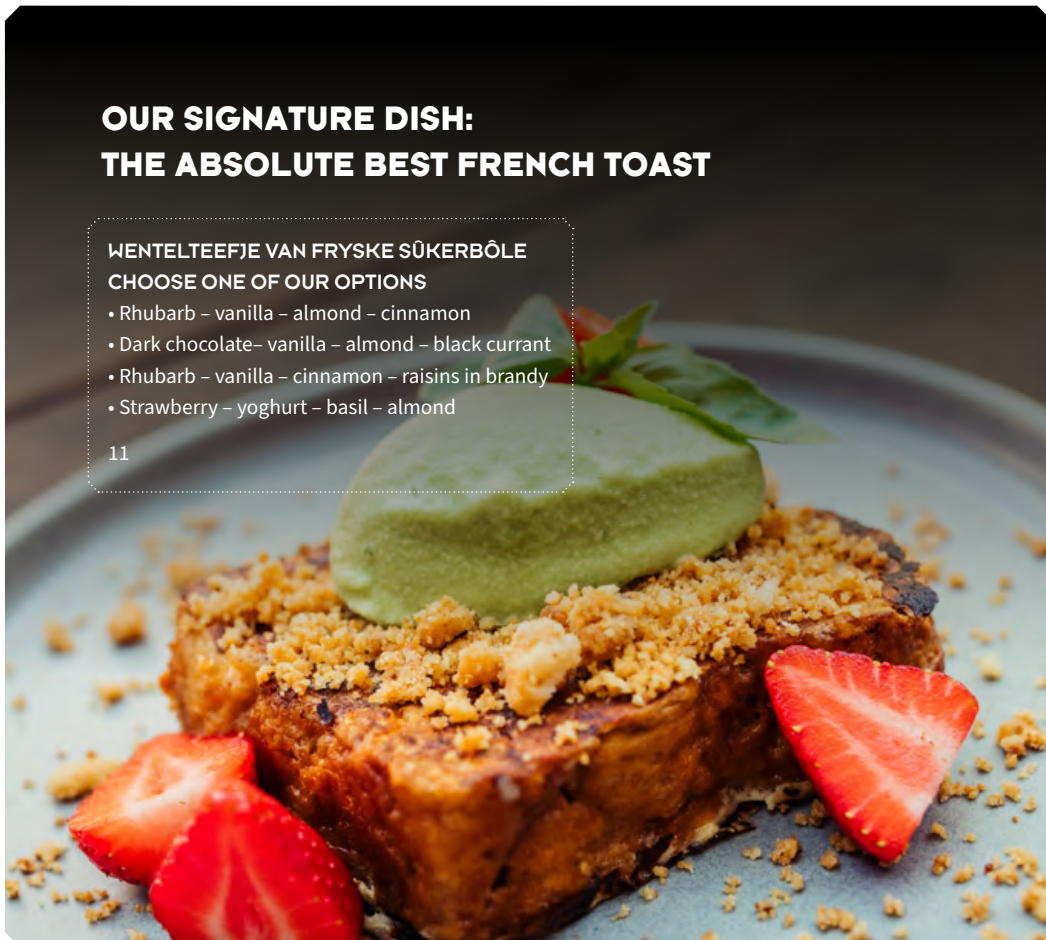
**FLFL**

## **OUR SIGNATURE DISH: THE ABSOLUTE BEST FRENCH TOAST**

**WENTELTEEFJE VAN FRYSKE SÛKERBÔLE  
CHOOSE ONE OF OUR OPTIONS**

- Rhubarb – vanilla – almond – cinnamon
- Dark chocolate – vanilla – almond – black currant
- Rhubarb – vanilla – cinnamon – raisins in brandy
- Strawberry – yoghurt – basil – almond

11



*If you have any allergies, please let us know.*

## DESSERTS

*Fancy trying something different? Enjoy a glass of Quinta do Vallado Branco white port with our desserts.*

### **WHITE CHOCOLATE YOGURT PARFAIT • 9**

With rhubarb

### **HOMEMADE SEA BUCKTHORN CHEESECAKE • 9**

with berry sorbet

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

### **CRÈME BRÛLÉE • 6**

With ginger and lime leaf

### **AFFOGATO • 8**

two scoops of vanilla ice cream and a double espresso

### **COFFEE COMPLETE • 9**

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

### **ESPRESSO MARTINI • 11**

espresso with Kahlúa and vodka

### **DUTCH CHEESE TASTING • 14**

featuring Saanen goat cheese, Ossekop (a Dutch-made Camembert), Fiore from Oudwijker, and Bunkerblauw from Vlieland—served with spiced fruit loaf and raw fennel

*Our selection of Dutch cheeses is best enjoyed with a robust and spicy wine such as our primitive of Cantine Teanum: full-bodied, warm, and a perfect counterpart to the creamy, salty cheeses.*

*Delicious and honest food, that's why we use fresh, daily-sourced ingredients, and we're proud of it! As a result, we may occasionally need to make adjustments or be unable to serve a particular dish. Fortunately, we always have plenty of delicious alternatives.*

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## COFFEE SPECIALS

Made with coffee from our own roasted beans



**LJOUWERTER KOFJE** - Lungo with Boomsma Beerenburger and cream • 9.50

**IRISH COFFEE** - Lungo with whiskey and cream • 9.50

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

**ITALIAN COFFEE** - Lungo with Disaronno and cream • 9.50

**FRENCH COFFEE** - Lungo with Cointreau and cream • 9.50

*If you have any allergies, please let us know.*

# SPIRITS

## DOMESTIC

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

### Beerenburg • 4.50

Beerenburg is often regarded as part of Frisian heritage, but it actually originated in Amsterdam, where this spicy liqueur was first created in the Jordaan neighborhood in 1724. In the 19th century, the drink reached Friesland through Frisian sailors and became a true icon there.

## PORT/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

## LICORS

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

*We have even more delicious  
whiskeys, liqueurs, and digestifs.  
Ask about them or let us surprise you.*

# 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, Pink Grapefruit or Mediterranean • 4.75  
Fever-Tree Ginger Beer • 4.75

## JUICES

Apple juice, pear juice of 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 of buttermilk • 3.25  
Chocomel • 4.00  
Fristi • 4.00

**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.

**39 PER PERSON**



## MEI IN SLOK WURDT IT PETEAR BETTER

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

# BEER

## DRAFT BEER

Heineken Pilsener (0,25 L) • 4 (0,50 L) • 8

Brand Pilsener (0,22 L) • 4 (0,50 L) • 9

Brand Lentebock • 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 • from 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.*

## BOTTLED

Amstel Radler • 4.75

Amstel Rosé • 5.00

Corona Extra • 6.00

Vedett Extra White • 6.00

Frommes *Frysk blond bier* • 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 *tripel, blond, pils, IPA, weizen or amber* • 6.75



## 0,0 BEER

Heineken 0.0 • 4.75

Paulaner Weissbier (0,33 L) 0.0 • 6.25

*Refreshing and flavorful, 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

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

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 a nice balance and an invigorating finish.

### DAMA DEL LAGO VERDEJO - BODEGAS CUATRO RAYAS

6

30

Verdejo – Rueda, Spain

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

*This crisp Verdejo from Rueda, with notes of citrus, green apple, and a hint of bitterness in the finish, is the perfect pairing for our briny fish salad with grilled weever, shrimp, and smoked salmon. Its lively acidity cuts through the briny and creamy flavors, while the hint of bitterness nicely complements the chicory in the salad. Light, invigorating, and perfectly balanced.*

### CHARDONNAY RÉSERVE 'WELL OF WINE' - LUDOVIC POUZOL

6.50

32.50

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.



#### 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, lightly sparkling wine. Soft citrus fruit, apple, and a mineral touch.  
Deliciously refreshing with a Portuguese twist.

35

#### PINOT AUXERROIS BIO - BAUMANN-ZIRGEL

Pinot Auxerrois – Elzas, France

Fresh and elegant, with subtle fruit notes and a soft, rounded finish.  
A fantastic spring wine that pairs perfectly with asparagus.

47.50

#### PETIT CHABLIS - JEAN GOULLEY

Chardonnay – Bourgogne, France

Fresh and light on the palate, with subtle notes of citrus and white flowers.  
Elegant, gastronomic, and exceptionally refined.

57.50

## ROSÉ

#### 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.

*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.*

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 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

### TRE VENTI - CANTINE BIRGI

Frappato - Sicilië, Italy

Light and fruity, with aromas of red berries and a soft, refreshing finish.

Elegant and easy to drink. 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 hint of lavender.

A robust pairing for stews or grilled meat.

42.50

### BARBERA D'ALBA 'SUPERIORE' - NEGRETTI

Barbera – Piemonte, Italy

A wine full of character with lively acidity, red fruit, and a hint of oak.

Both elegant and powerful—a classic Piedmont wine.

57.50

**TSJOCH!**