

Coffee | Lunch | Bites | Drinks

Allergies or dietary requirements?
Ask for our separate gluten free
or lactose free menu

Soups (served with white or brown bread)

Homemade tomato soup with crème fraîche and 6,50 spring onion

Lightly bound homemade curry soup with bean sprouts 6,50 and spring onion

Salad or Bread roll (White or brown bread roll or toasted sandwich bread) Served with lettuce and a mix of raw vegetables. Allergies? Please let us know.

	Bread rol	l Salad
House marinated carpaccio of bavette* with truffle Parmesan sauce and arugula	12,95	15,95
Lukewarm goat cheese, candied walnuts, crispy fried bacon and raspberry dressing	12,95	15,95
Combination of smoked salmon, tuna salad, garlic marinated scampi and pesto mayonna	13,95 ise	16,95
Slow cooked pulled chicken Mexican style with guacamole, and spring onion	13,95	16,95
Brie cheese, candied walnuts, guacamole and a raspberry dressing) 12,00	15,00
Pan seared chicken strips, spring onion, bean sprouts, crispy fried bacon and chili ma	13,95 ayonnaise	15,95
Mozzarella, tomato, spring onion, bean sprouts and pesto mayonnaise	11,50	14,50
Homemade boneless ribs, red onion, bell pepper and alioli	13,95	16,95

Clubsandwich

Thin slices of thin sandwich bread with cold cut smoked 12,50 chicken, cheese, tomato, cucumber, crispy fried bacon, chili mayonnaise and a fried egg

Thin slices of thin sandwich bread with smoked salmon, 13,50 tuna salad, garlic marinated scampi, red onion, cucumber and pesto mayonnaise

^{*}Bavette is lean beef that comes from the flank of Black Angus cattle from southern Australia. We make our carpaccio from this.



Flammkuchen

(paper thin bread dough served with arugula, crème fraîche and a choice of the following toppings)

Mushrooms, red onion and crispy bacon with truffle Parmesan sauce	9,90
Brie cheese, candied walnuts and raspberry dressing	10,90
House marinaded carpaccio of bavette* with truffle Parmesan sauce	11,20
Smoked salmon with red onion and pestomayonaise	11,90
Goat cheese, candied walnuts and raspberry dressing	11,20
Pulled chicken, garlic marinated scampi, onion, bell pepper and chili mayonnaise	12,20
Mozzarella, tomato and pesto mayonnaise	10,90
Cold cut smoked chicken, red onion, bell pepper, crispy bacon and chili mayonnaise	10,90
Homemade honeless ribs, red onion, hell penner and alioli	12.70



Grilled Sandwiches

(Choose between firm slices of white or brown bread)

Cheese 🕖	4,25
Cheese, tomato and red onion	5,25
Ham and cheese	4,90
Goat cheese, candied walnuts and raspberry dressing	6,90
Brie cheese, candied walnuts and raspberry dressing 🕖	6,90
Cheese and pulled chicken	6,90
Smoked salmon, red onion and pesto mayonnaise	7,90
Tuna salad, cheese and red onion	6,90
Mozzarella, tomato and pestomayonaise	5,70
optional: fried egg	1,00

Other lunch dishes

Lunch platter "the	postman"
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Slice of bread with a fried egg; slice of bread with house marinaded carpaccio of bavette and truffle Parmesan sauce; slice of bread with a Burgundian beef croquette with mustard and a small soup of choice

Lunch platter "the fisherman"

16,50

16,50

Slice of bread with a fried egg; slice of bread with smoked salmon, red onion and pesto mayonnaise; garlic marinated scampi and a small soup of choice

Lunch platter "the greengrocer"



Slice of bread with a fried egg; slice of bread with brie cheese, candied walnuts and raspberry dressing; slice of bread with a vegetable croquette with mustard and a small soup of choice

Loaded fries pulled chicken

15,50

With fried red onion and spring onion topped with cheese au gratin and guacamole. Served with a side salad

Loaded fries boneless ribs

15,50

With alioli, fried red onion, spring onion topped with cheese au gratin. Served with a side salad

Loaded fries truffle Parmesan

15,50

With truffle parmesan sauce, red onion, crispy bacon and spring onion. Served with a side salad

Marinated Chicken Skewers

15,50

From our own kitchen with chili mayonnaise. Served with a side salad and French fries

Marinated chicken strips

6.50

11,-

11,-

Pan seared in teriyaki-sauce with red onion, bell pepper, bean sprouts and mushrooms. Served with a side salad and French fries

The dishes listed below are served on firm slices of white or brown bread and a side salad.

The dishes have below are served on him shees of white or brown bread and a	siuc salau.
2 Burgundian beef croquettes with mustard	12,50
2 vegetable croquettes with mustard 3 fried eggs with ham and cheese	12,50 9,50
3 fried eggs with ham, cheese, mushrooms and bacon	11,50
Omelet with mushrooms, tomato, onion, bell pepper 🥒	12,-
and cheese	
Omelet with ham and cheese	10,-
Omelet with cheese 🕖	9,-

Omelet with bacon, mushrooms, onion and cheese

Omelet with ham, mushrooms and cheese

Burgers

Beef burger with fried mushrooms, fried onion, lettuce, tomato, Jersey cheese and alioli, served on a rustic bread roll	15,50
Crispy chicken burger with nacho's, guacamole, lettuce, tomato and chili mayonnaise, served on a rustic bread roll	14,50
Homemade mozzarella burger with tomato, lettuce, candied walnuts and raspberry dressing, served on a rustic bread roll	14,50
No chicken burger with nacho's, guacamole, lettuce, tomato	14,50

Burger platter

15,50

A variety of 3 mini burgers:

- · Beef burger with Jersey cheese and alioli
- · Mozzarella burger with candied walnuts and raspberry dressing
- Crispy chickenburger with guacamole

A variety of 3 mini vegetarian burgers:

15,50

- Falafel burger with Jersey cheese and alioli
- · Mozzarella burger with candied walnuts and raspberry dressing
- No chicken burger with guacamole

To order additionally: Portion french fries with mayonnaise 2,90



Nacho's

(served with sour cream, salsa, guacamole and spring onion)

Nacho's with onion and cheese 🕖	10,20
Nacho's with pulled chicken, onion and cheese	12,20
Nacho's with minced meat, onion and cheese	11,50
Nacho's with bell pepper, onion, tomato, spring onion and cheese	10,50
Nacho's with homemade boneless ribs, onion and cheese	12,50
Trio mini nacho's: cheese, vegetables and pulled chicken	19,50

Soft drinks/Fresh juices/Smoothies	
Coca Cola, Coca Cola zero	3,10
Fanta Orange, Fanta Cassis, Bitter Lemon	3,10
Chaudfontaine sparkling or still water	3,10
Tonic, Sprite, Ginger Ale, Rivella	3,10
Fuze Tea Sparkling or Green	3,20
Raspberry squash	1,10
Chocomel, Apple juice	3,10
0,5L Chaudfontaine sparkling or still water	4,90
Fresh orange juice	4,30
Frozen Smoothies	
Red fruit smoothie with strawberry, cherry, pear, apple, mango, blackcurrant, black carrot and kiw	6,50
Yellow fruit smoothie	6,50
with mango, orange, pear, passionfruit, guave and apricot	
Coffee/Tea	
Coffee, decaf coffee	3,00
Espresso	3,00
Double espresso	4,50
Caffè Americano	3,00
Cappuccino, Caffè Latte	3,20
Latte macchiato	4,00
Espresso macchiato	3,10
Flat white	4,70
Chai Latte	3,80
Dirty Chai Latte	4,30
Tea, various flavours from Tea Quiero	3,00
Fresh mint tea	3,80
Fresh ginger tea	3,80
Hot chocolate	3,50
Babyccino	1,75
Puppycino	1,00
Whipped cream	1,00
Flavoured coffee syrup: caramel, hazelnut, vanilla or chocolate	0,50
Milk alternatives: Soy or oat milk	0,75
Coffee, Thee or Cappucino with a little chocolate surprise and whipped cream	4,80
with a fittle chocolate surprise and winpped cleam	

Pastry		
Apple pie		3,20
Scone with strawberry confit and clotted cre	am	3,60
Whipped cream		1,00
Feel free to take a look at our pastry display	case for our	
changing pastries or ask one of our employe	ees!	
TATE	H. HAZÎ LI D	H.M.
Wines	glass	bottle
White house wine Radio Boca Verdejo	4,50	18,75
Red house wine Radio Boca Tempranillo	4,50	18,75
Rosé house wine Radio Boca Rosado	4,50	18,75
Sweet white house wine Bereich Bernkastel Ask our staff for our seasonal wine.	4,50	18,75
ASK OUT Staff for our Seasonat wine.		
Draft beers		
Hertog Jan 0,25 ltr		3,20
Hertog Jan 0,5 ltr		5,75
Leffe Blond		4,75
Hertog Jan Weizener 0,3 ltr		4,80
Hertog Jan Weizener 0,5 ltr		7,50
Changing seasonal draft beer or from the bo		
For current beer ask our staff or check the c	halkboard.	
Beer from the bottle		
Leffe Brown		5,-
Karmeliet Tripel		6,-
Franziskaner Weissbier (0,5 ltr)		6,-
Hoegaarden Wit		4,-
Liefmans		4,50
Way alashalis been by the bet	10	
Non-alcoholic beers by the bott	пе	2.00
Hertog Jan 0,0% Leffe Blond 0,0%		3,00
Hoegaarden Radler 0,0%		4,20 3,80
Tioegaarden Radier 0,076		3,00
Other		
Licor 43, Baileys, Disaronno		4,70



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