

## DESSERTS

### POSTKANTOOR SUNDAE:

BANANA ICE CREAM, VANILLA ICE CREAM,  
SALTED CARAMEL SAUCE, CHOCOLATE  
MOUSSE AND A CRUNCHY NAPOLEON CANDY  
€11.50

TARTELETTE WITH LEMON GANACHE, WHITE  
CHOCOLATE PISTACHIO MOUSSE,  
RASPBERRIES AND RASPBERRY SORBET ICE  
CREAM €12.00

VEGAN STRAWBERRY ROMANOFF WITH  
MARINATED STRAWBERRIES, STRAWBERRY  
COMPOTE, STRAWBERRY MOUSSE, VEGAN  
MERINGUE AND CITRUS CRUMBLE €11.50

SCROPPINO €8,50

APPLE CRUMBLE €5.20

CHEESECAKE €5.20

DAILY CAKES €5.20

## DESSERT WINES

CHATEAU ST. ROCH MUSCAT DE  
RIVERSALTES €8.00

FRANCE

MILL PESETAS PX SHERRY €8,50

SPAIN

## A PIECE OF HISTORY

FOR ABOUT 115 YEARS, THE DELFT MAIN  
POST OFFICE WAS LOCATED ON THE SPOT  
WHERE OUR CAFÉ -RESTAURANT IS NOW  
LOCATED. THE PTT POST OFFICE (POST,  
TELEGRAPH, TELEPHONE) OPENED ITS  
DOORS IN 1890.

THERE WAS A ROOM ABOVE THE POST  
OFFICE WHERE TELEPHONE OPERATORS SAT  
ON HIGH STOOLS TO ESTABLISH THE  
REQUESTED TELEPHONE CONNECTIONS. A  
HISTORIC PLACE WHERE COUNTLESS  
TELEGRAMS, LETTERS AND PACKAGES WERE  
SENT, BANKING AFFAIRS WERE ARRANGED  
AND CONCERT TICKETS WENT THROUGH THE  
COUNTER.

IN THE PAST, MAIL WAS SORTED IN OUR  
SEPARATE ROOM FOR DRINKS, MEETINGS  
AND DINNERS, WHICH IS APPROPRIATELY  
NAMED 'THE MAIL ROOM'.

## THE MAILROOM

ARE YOU LOOKING FOR A NICE SPACE FOR  
A BIRTHDAY, PRIVATE DINNER, DRINKS OR  
MEETING? PLEASE FEEL FREE TO ASK  
ABOUT THE OPTIONS FOR THE MAILROOM.

[INFO@POSTKANTOORDELFT.NL](mailto:INFO@POSTKANTOORDELFT.NL)

DO YOU HAVE AN ALLERGY? NOTIFY US.

 @POSTKANTOORDELFT

 POST OFFICE DELFT

## STARTERS

SALMON SASHIMI WITH PASSION FRUIT  
LECHE DE TIGRE, RED PEPPER, GREEN  
APPLE AND RED MEAT RADISH €13.00

BRUSCHETTA 'PANZANELLA' WITH BUFFALO  
MOZZARELLA, MARINATED TOMATO, BASIL  
CREAM, ONIONS IN BALSAMIC VINEGAR AND  
SPICY YELLOW PEPPER MAYONNAISE  
€12.50

BEEF CARPACCIO WITH CHIVE CREAM,  
SWEET AND SOUR AMSTERDAM ONION  
COMPOTE, BACON CRUMBLE, WATERCRESS  
AND PARMESAN CHEESE €12.50

VIETNAMESE PRAWN SATAY WITH A FRESH  
NOODLE SALAD, LIME MAYONNAISE AND  
FISH SAUCE DIP €12.00

MISO CARROT WITH CRISPY SUSHI RICE,  
GRILLED ZUCCHINI, OKONOMIYAKI SAUCE  
AND SRIRACHA VEGANNAISE €11.50

DRIED HAM WITH A DASHI OF GALIA  
MELON, CANTALOUPE MELON, MIZUNA AND  
BREAD PILLOWS €12.50

VEGAN GYOZAS WITH GREEN CURRY  
VEGANNAISE, SWEET AND SOUR CHIOGGIA  
BEET, PONZU GEL AND SEAWEEED CHIPS  
€11.50

DO YOU PREFER SMALL DISHES? ORDER  
A FEW STARTERS WITH A GARNISH

## MAIN DISHES

GRILLED STEAK WITH GRILLED BOK CHOY,  
BOEMBO BALI SAUCE AND A SALAD OF BOK  
CHOY, PEPPERS AND BEAN SPROUTS €25.50\*

CRISPY EGGPLANT STEAK WITH SOY BEAN  
CREAM, TERIYAKI SAUCE AND A SALAD OF  
PURSLANE, RADISH AND POMEGRANATE  
VINAIGRETTE €21.50\*

SEA BASS FILLET FRIED ON THE SKIN WITH  
LUKEWARM CAPONATA, CHILI OIL AND A  
GARLIC CROSTINI €25.00\*

PKT BBQ:  
IBERICO RIBS IN JERK MARINADE, SLOW  
COOKED BRISKET, SALSA BRAVA, PADRON  
PEPPERS, CORN RIBS AND A CORN MUFFIN  
€26.50\*

MUSHROOM BURGER ON BRIOCHE BREAD WITH  
EGGPLANT BACON, AVOCADO-LIME MAYONNAISE,  
PEPPER-TOMATO CHUTNEY AND A TOMATO SALAD  
WITH BALSAMIC DRESSING €21.00\*

THAI SALAD BOWL WITH SOBA NOODLES,  
YELLOW CURRY PULLED CHICKEN, KOHLRABI,  
MANGO, CUCUMBER, CASHEW NUTS AND CHILI-  
LYCHEE DRESSING €19.50

(VEGAN MET GOCHUJANG BLOEMKOOL)

POSTKANTOOR RICE TABLE:

- SKEWERS OF MARINATED CHICKEN THIGH  
WITH SEROENDENG AND CASSAVA CHIPS
- COCONUTS
- SPICY BEANS
- CUCUMBER ATJAR
- EGG IN SPICY SAUCE
- MINI SPRING ROLLS
- SAMBAL BADJAK DJEROEK
- TOP DRESSING €26.50

RICE TABLE VEGETARIAN:

WITH POINTED CABBAGE RENDANG IN STEAD OF  
CHICKEN

\*CHOOSE YOUR GARNISH FOR THIS MAIN COURSE

## GARNISHES TO CHOOSE FROM

POTATOES WITH MASSALA CURRY-VEGANNAISE,  
SPRING ONIONS AND FRIED ONIONS

OR

FRIES WITH MUSTARD MAYONNAISE

## EXTRA SALAD

KOHLRABI, MANGO, CUCUMBER AND CHILI-  
LYCHEE DRESSING €6.50

## DINNER FOR TWO

ON A PLATTER FOR 2 PEOPLE €32.50  
P.P.

- SALMON SASHIMI WITH PASSION FRUIT  
LECHE DE TIGRE, RED PEPPER, GREEN  
APPLE AND RED MEAT RADISH
- BRUSCHETTA 'PANZANELLA' WITH BUFFALO  
MOZZARELLA, MARINATED TOMATO, BASIL  
CREAM, ONIONS IN BALSAMIC VINEGAR AND  
SPICY YELLOW PEPPER MAYONNAISE
- MISO CARROT WITH CRISPY SUSHI RICE,  
GRILLED ZUCCHINI, OKONOMIYAKI SAUCE  
AND SRIRACHA VEGANNAISE
- IBERICO RIB FINGERS WITH CORN MUFFIN,  
SALSA BRAVA AND PADRON PEPPERS
- POTATOES WITH MASSALA CURRY-  
VEGANNAISE, SPRING ONIONS AND FRIED  
ONIONS
- SALAD WITH KOHLRABI, MANGO, CUCUMBER  
AND CHILI-LYCHEE DRESSING

## DINNER FOR TWO VEGETARIAN

ON A PLATTER FOR 2 PEOPLE €31.50 P.P.

- VEGAN GYOZAS WITH GREEN CURRY  
VEGANNAISE, SWEET AND SOUR CHIOGGIA  
BEETROOT AND PONZU GEL
- BRUSCHETTA 'PANZANELLA' WITH BUFFALO  
MOZZARELLA, MARINATED TOMATO, BASIL  
CREAM, ONIONS IN BALSAMIC VINEGAR AND  
SPICY YELLOW PEPPER MAYONNAISE
- MISO CARROT WITH CRISPY SUSHI RICE,  
GRILLED ZUCCHINI, OKONOMIYAKI SAUCE  
AND SRIRACHA VEGANNAISE
- CRISPY EGGPLANT WITH SOY BEAN CREAM,  
TERIYAKI SAUCE AND POMEGRANATE
- POTATOES WITH MASSALA CURRY-  
VEGANNAISE, SPRING ONIONS AND FRIED  
ONIONS
- SALAD WITH KOHLRABI, MANGO AND  
CUCUMBER AND CHILI-LYCHEE DRESSING