

## DESSERTS

POSTKANTOOR PINA COLADA:  
PASSION FRUIT MOUSSE WITH PINEAPPLE  
GANACHE, FRESH PINEAPPLE, PASSION FRUIT  
AND COCONUT SORBET ICE CREAM €11.50

PEANUT CARAMEL TARTLET WITH CHOCOLATE  
MOUSSE, DULCHE DE LECHE AND BANANA ICE  
CREAM €11.50

LEMON-MERINGUE TRIFLE WITH LEMON CURD,  
LIME MOUSSE, BERGAMOT GEL, CRUMBLE AND  
MARINATED ORANGE €11.50

CHEESE PLATE:  
PAVE D'AFFINOIS, LE VIEUX PANÉ AND  
OUDWIJCKER COLLOSO, TOASTS AND A COMPOTE  
OF FIGS AND RED PORT €11.50

SCROPPINO €8.50

APPLE CRUMBLE PIE €5.20  
CHEESECAKE €5.20  
DAILY PIES €5.20

## DESSERT WINES/PORT

CHATEAU ST. ROCH MUSCAT DE  
RIVERSALTES €8.00  
FRANCE

MILL PESETAS PX SHERRY €8,50  
SPAIN

CUP OF VINTAGE PORT 2008 €8.50  
PORTUGAL



### Allergenen

DO YOU HAVE AN ALLERGY? LET US KNOW.

 @POSTKANTOORDELFT

 POST OFFICE DELFT

## A PIECE OF HISTORY

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

ABOVE THE POST OFFICE THERE WAS A ROOM  
WHERE TELEPHONE OPERATORS ON HIGH STOOLS  
ESTABLISHED THE REQUESTED TELEPHONE  
CONNECTIONS. A HISTORICAL PLACE WHERE  
COUNTLESS TELEGRAMS, LETTERS AND PARCELS  
WERE SENT, BANKING WAS ARRANGED AND  
CONCERT TICKETS WERE SOLD.

IN OUR SEPARATE ROOM FOR DRINKS,  
MEETINGS AND DINNERS, WHICH HAS THE  
APPROPRIATE NAME 'THE POST ROOM', THE  
MAIL USED TO BE SORTED IN THE PAST.

## THE MAILROOM

THE POST ROOM IS A COZY SPACE TO  
CELEBRATE YOUR BIRTHDAY, HAVE LUNCH,  
DRINKS OR DINNER WITH A LARGER GROUP.

## THE BALIE

LOOKING FOR A UNIQUE PLACE TO MEET IN  
THE CITY CENTRE? YOU CAN DO THAT AT  
BALIE.

PLEASE FEEL FREE TO ASK ABOUT THE  
POSSIBILITIES FOR THE POST ROOM AND THE  
COUNTER:  
INFO@POSTKANTOORDELFT.NL

# Dinner menu

FROM 5.30PM

## STARTERS

PRAWN COCKTAIL WITH AVOCADO, SWEET AND SOUR CUCUMBER, COCKTAIL HOLLANDAISE, RADICCHIO AND GRISSINI €12.50

BUFFALO MOZZARELLA WITH TOMATO KIMCHI, THAI BASIL PESTO AND A HERB CRISP €11.50

SMOKED BEEF ENTRECOTE WITH WILD GARLIC CREAM, AMSTERDAM ONION CHUTNEY, PECORINO, WATERCRESS AND PUMPKIN SEEDS €14.00

SALMON SASHIMI AND SALMON TARTARE, WAKAME, PASSION FRUIT LECHE DE TIGRE AND GINGER FOAM €13.00

KOHLRABI ESCABECHE WITH ROASTED GREEN ASPARAGUS, ROASTED PEPPER TAPENADE AND SAFFRON VEGANAISE €11.50

PULLED CHICKEN WONTONS, RED CURRY CREAM AND A MANGO AND CUCUMBER SALAD €11.50

CRISPY SUSHI RICE WITH FENNEL TARTARE AND YUZU MISO, CRISPY CHILI VEGANAISE AND GREEN MEAT RADISH €11.50

PREFER SMALLER DISHES? ORDER A FEW STARTERS WITH A GARNISH

## MAIN COURSES

GRILLED STEAK WITH CARROT AND PARSLEY TART, ROASTED LITTLE GEM AND ASIAN CHIMICHURRI €26.50\*

TRUFFLE RISOTTO WITH FRIED MUSHROOMS, BURATTA, HERB SALAD AND CRISPY MUSHROOMS €22.50

SEA BASS FILLET FRIED ON THE SKIN, A STEW OF SAFFRON, PAPRIKA AND SWEET POTATO WITH A SHELLFISH SAUCE €26.50\*

ASIAN STYLE BBQ WITH BRISKET KA-PROW, RENDANG PORK BELLY, GRILLED BOK CHOY, SWEET AND SOUR ZUCCHINI AND A RED CURRY CORN MUFFIN €27.50\*

BEETROOT BURGER ON BRIOCHE BREAD WITH LITTLE GEM, ONION CHUTNEY, CHEDDAR, AUBERGINE BACON, PICCALILLY MAYONNAISE AND CORN RIBS €21.00\*

ROASTED POINTED CABBAGE WITH MISO, SOY BEAN CREAM, TERIYAKI SAUCE AND A SALAD OF PURSLANE AND POMEGRANATE €21.50\*

POSTKANTOOR RICE TABLE:

- SKEWERS OF MARINATED CHICKEN THIGH WITH SEROENDENG AND CASSAVA
- COCONUT RICE
- SPICY BEANS
- CUCUMBER PICKLE
- EGG IN SPICY SAUCE
- MINI SPRING ROLLS
- SPICY CHILI SAUCE
- SURFACE DRESSING €26.50

RICE TABLE VEGETARIAN:  
WITH POINTED CABBAGE RENDANG

*\*CHOOSE YOUR GARNISH FOR THIS MAIN COURSE*

## GARNISHES TO CHOOSE FROM

BABY POTATOES WITH MASALA CURRY-VEGANAISE, SPRING ONION AND FRIED ONIONS  
OF  
FRIES WITH MUSTARD MAYONNAISE

## EXTRA SALAD

SALAD WITH SPINACH, DRIED CHERRY TOMATOES, PEARL COUSCOUS, RHUBARB, POMEGRANATE SEEDS AND BLACK LIME DRESSING €7.50

## DINNER FOR TWO

ON A SCALE FOR 2 PERSONS €32.50 PER PERSON

- PRAWN COCKTAIL WITH AVOCADO, SWEET AND SOUR CUCUMBER, COCKTAIL HOLLANDAISE, RADICCHIO
- BUFFALO MOZZARELLA WITH TOMATO KIMCHI, THAI BASIL PESTO AND A KOREAN CRUMBLE CRISPY
- CRISPY SUSHI RICE, FENNEL TARTARE WITH YUZU MISO, CRISPY CHILI VEGANAISE AND GREEN MEAT RADISH
- KA PROW BRISKET WITH GRILLED BOK CHOY AND SWEET AND SOUR ZUCCHINI
- BABY POTATOES WITH MASALA CURRY-VEGANAISE, SPRING ONION AND FRIED ONIONS
- SALAD WITH SPINACH, DRIED CHERRY TOMATOES, PEARL COUSCOUS, RHUBARB, POMEGRANATE SEEDS AND BLACK LIME DRESSING

## DINNER FOR TWO VEGETARIAN

ON A SCALE FOR 2 PERSONS €32.50 PER PERSON

- KOHLRABI ESCABECHE WITH ROASTED GREEN ASPARAGUS, ROASTED PEPPER TAPENADE AND SAFFRON VEGANAISE
- BUFFALO MOZZARELLA WITH TOMATO KIMCHI, THAI BASIL PESTO AND A KOREAN CRUMBLE CRISPY
- CRISPY SUSHI RICE, FENNEL TARTARE WITH YUZU MISO, CRISPY CHILI VEGANAISE AND GREEN MEAT RADISH
- ROASTED POINTED CABBAGE WITH MISO, SOY BEAN CREAM AND TERIYAKI SAUCE
- BABY POTATOES WITH MASALA CURRY-VEGANAISE, SPRING ONION AND FRIED ONIONS
- SALAD WITH SPINACH, DRIED CHERRY TOMATOES, PEARL COUSCOUS, RHUBARB, POMEGRANATE SEEDS AND BLACK LIME DRESSING