Desserts

Yuzu cheesecake tartelette with mango curd, passion fruit sorbet and pandan crumble €11,50

PKT Sundae:
Yoghurt ice cream, marinated strawberries, ruby chocolate mousse, red fruit crumble and raspberry toffee sauce €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 Oudwijker 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

Tuna tataki with cucumber dashi, crispy chili mayonnaise, furikake and a sesame crisp
€15,50

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 rice bites with sticky gochujang eggplant and yuzu-misoveganaise €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 with lukewarm caponata, gremolata crumble and chili oil €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 a fresh apple and cabbage salad
€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 of cucumber, mango, carrot, little gem, Thai basil, mint, cashew nuts and lime leaf 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 rice bites with sticky gochujang eggplant and yuzu-misoveganaise
- Ka prow Brisket with grilled bok choy and sweet and sour zucchini
- Baby potatoes with masala curry-veganaise, spring onion and fried onions
- Salad of cucumber, mango, carrot, little gem, Thai basil, mint, cashew nuts and lime leaf 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 rice bites with sticky gochujang eggplant and yuzu-misoveganaise
- Roasted pointed cabbage with miso, soy bean cream and teriyaki sauce
- Baby potatoes with masala curry-veganaise, spring onion and fried onions
- Salad of cucumber, mango, carrot, little gem, Thai basil, mint, cashew nuts and lime leaf dressing