
Desserts

Baked Alaska of caramelized banana parfait, chocolate cake, burnt meringue with chocolate anglaise and blood orange gel

€12,00

Strawberry mousse with rhubarb-raspberry-vanilla compote, citrus crumble, and marinated dragon fruit

€12,00

Tartelette with mango-passion fruit compote and lime-white chocolate mousse with mojito meringue and lime sorbet ice cream

€12,00

Cheese plate

Pave d'Affinois, Le Vieux Pané and Oudwijker Colloso, with toast and a port fig compote

€13,00

Scroppino

€8,50

Apple crumble pie

€5,20

Cheesecake

€5,20

Changing cakes

€5,20



Dessert wines/Port

Chateau St. Roch Muscat de Riversaltes, France

€8.00

Harveys Pedro Ximénez Sherry, Spain

€8,50

Churchill's 2010 Tawny Port, Portugal

€9,50

POST
KANTOOR



DINER

VANAF 17:30

Our spaces

We have several spaces available for booking:

De Postkamer

A lovely, bright space where you can have lunch, drinks or dinner with a larger group

De Balie

A unique sustainable meeting room in the city center of Delft

De Huiskamer

Our smaller room for borrels . Here you can host borrels for up to 30 people in a real living room. The drinks can be expanded with a walking dinner.

Feel free to inquire about the possibilities:
info@postkatoordelft.nl





For about 115 years, the main post office in Delft was located where our café-restaurant is now situated. The PTT (post, telegraph, telephone) post office opened its doors in 1890.

Above the post office was a hall where telephone operators on high crutches established the requested telephone connections. A historic place where countless telegrams, letters, and packages were sent, banking transactions were conducted, and concert tickets passed over the counter.

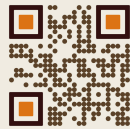
In our separate room for drinks, meetings, and dinners, aptly named 'the Post Room', mail was sorted in earlier times.

Prefer small dishes?

Order several starters with a garnish

Allergies?

Scan the QR code for the allergens



Starters

Steamed prawn dim sum with cucumber dashi, spicy crab oil, and chili cress

€14,00

Buffalo mozzarella with grilled zucchini, roasted bell pepper, borettane onions, zucchini pesto, and a crostini

€14,00

Smoked beef entrecote with red onion-balsamic chutney, mustard caviar, parsley mayonnaise, black garlic oil and watercress

€15,50

Tuna tataki with a salad of seaweed and edamame, nori, yuzu-cucumber mayonnaise, and wasabi furikake

€16,50

Kohlrabi ceviche with avocado, passion fruit leche de tigre, and sweet potato chips

€12,50

Smoked duck breast fillet with a tarragon béarnaise, fennel and orange salad with white balsamic dressing

€14,50

Kimchi pancakes with miso eggplant, sriracha veganaise, and crispy rice paper

€12,00

Main courses

Grilled steak with a yellow beet tartlet, grilled little gem lettuce, and arugula salsa verde

€28,50*

Truffle risotto with burrata, roasted oyster mushrooms and a herb salad with green asparagus and basil oil

€24,50

Pan-fried sea bass fillet with skin on, served with a stew of courgette, butter beans, snow peas and turnips, a yellow carrot muffin and vadouvan beurre blanc

€28,50*

PKT BBQ

Beef short rib and bulgogi Iberico rib fingers with gochujang ketchup, roasted sweet potato with Thai mayonnaise and grilled corn with crispy chili

€27,50

Beetroot tarte tatin with a carrot and ricotta cream and a salad of baby carrots, roasted shallots, apple capers, and lemon vinaigrette

€23,50*

Crunchy teriyaki cauliflower with soybean cream and a salad of purslane, radish and pomegranate dressing

€22,50*

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
- Sambal badjak djerok
- Peanut dressing

€27,50

Vegetarian rice table

- With pointed cabbage rendang

Choose your garnish for this main course

Garnishes to choose from

Baby potatoes with masala curry-vegan mayo, spring onions and fried onions

or

Fries with mustard mayonnaise

Extra salad

Salad with red soybeans, cucumber, sweet and sour cauliflower, carrot, radish and citrus ponzu vinaigrette

€7,50

Dinner for two

on a platter for 2 people

€35.00 per person

- Steamed prawn dim sum with cucumber dashi, spicy crab oil, and chili cress
- Buffalo mozzarella with grilled zucchini, roasted bell pepper, borettane onions, zucchini pesto, and a crostini
- Kimchi pancakes with miso eggplant, sriracha veganaise, and crispy rice paper
- Skewers of marinated chicken thigh with spicy green beans, seroendeng, cassava, and peanut dressing
- Baby potatoes with curry masala mayonnaise, spring onion and fried onions
- Salad with red soybeans, cucumber, sweet and sour cauliflower, carrot, radish and citrus ponzu vinaigrette

Vegetarian dinner for two

on a platter for 2 people

€35.00 per person

- Kohlrabi ceviche with avocado, passion fruit leche de tigre, and sweet potato chips
- Buffalo mozzarella with grilled zucchini, roasted bell pepper, borettane onions, zucchini pesto, and a crostini
- Kimchi pancakes with miso eggplant, sriracha ganaise, and crispy rice paper
- Crunchy teriyaki cauliflower with soybean cream and a salad of purslane, radish and pomegranate dressing
- Baby potatoes with curry masala mayonnaise, spring onion and fried onions
- Salad with red soybeans, cucumber, sweet and sour cauliflower, carrot, radish and citrus ponzu vinaigrette