

Coffee | Lunch | High Tea

Opening hours Monday till Thursday Friday Saturday Sunday Lunchroom
10 a.m. till 6 p.m
10 a.m. till 9 p.m.
10 a.m. till 6 p.m
12 p.m. till 6 p.m

Kitchen
10 a.m. till 5 p.m.
10 a.m. till 8 p.m.
10 a.m. till 5 p.m.
12 p.m. till 5 p.m.

Soups (served with white or brown bread)



Homemade tomato soup with cream and spring onion 5,-Lightly bound curry soup with bean sprouts and peanuts 5,-

Salads (served with white or brown bread)



Carpaccio of bavette with truffle mayonnaise, arugula and Parmesan cheese	8,-	13,-
Lukewarm goat cheese, walnuts, crispy fried bacon and honey	9,-	13,-
Combination of smoked salmon, tuna salad, scampi and pesto mayonnaise	9,-	13,-
Pulled chicken with avocado and teriyaki sauce	8,-	12,-
Brie, nuts, avocado and orange dressing	8,-	12,-

Sandwiches (Choice of a white or brown roll or firm slices of white or brown bread)



Pulled chicken, avocado, spring onion and teriyaki sauce	9,-
Carpaccio of bavette with truffle mayonnaise,	9,-
arugula and Parmesan cheese	
Smoked salmon, tuna salad, scampi	11,-
and pesto mayonnaise	
Brie, nuts, avocado and orange dressing	9,-
Lukewarm goat cheese, walnuts, crispy	10,-
fried bacon and honey	
Healthy with ham, cheese, egg, tomato, cucumber	8,-
bell pepper, onion and house dressing	
Smoked salmon, onion and pesto mayonnaise	10,-
Fried chicken pieces, spring onion, bean sprouts	9,-
and chili mayonnaise	
Rosé baked bavette with spring onion, teriyaki sau	10,-
and peanuts	

Flammkuchen

Classics

Walnuts

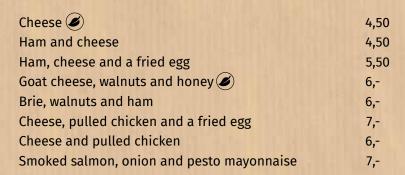
-	Mushrooms, onion and bacon	8,-
-	Brie, walnuts and honey 🕖	9,-
-	Carpaccio of bavette with Parmesan cheese	9,-
	and truffle mayonnaise	

Machen Sie Ihren eigenen Flammkuchen 9,-

Maak 1 keuze uit iedere kolom:

1	2	3
Mushrooms	Salmon	Teriyaki sauce
Onion	Carpaccio of bavette	Pesto mayonnaise
Bell pepper	Pulled Chicken	Truffle mayonnaise
Spring onion	Goat cheese	Chilli mayonnaise
Arugula	Brie	Honey
Tomato		

Toasti (on solid slices of white or brown bread)



Other lunch dishes



9,-

Lunch board "the delivery person"13,50

With a slice of bread and fried egg, a burgundian croquette, slice of bread with carpaccio of bavette and a soup of choice.

Lunch board "the fisherman" 13,50 With a slice of bread and fried egg, scampi finished with chili cream, slice of bread with smoked salmon and a soup of choice.

Lunch board "the greengrocer"

With a slice of bread and fried egg, a vegetable croquette, slice of bread with brie and a soup of choice.

Homemade marinated chicken skewer with chili mayonnaise. 12 -

Homemade marinated chicken skewer with chili mayonnaise and fries	12,-
Pulled chicken au gratin with cheese served with fries	10,-
The dishes below are served on firm slices of white or brown bread:	
2 Burgundian croquettes and French mustard	10,-
2 vegetable croquettes and French mustard 🕖	10,-
6 fried scampi finished with chili cream	9,-
3 fried eggs with ham and cheese	8,-
3 fried eggs with ham, cheese, mushrooms and bacon	9,-

Farmers omelet with mushrooms, tomato, onion,

bell pepper and cheese au gratin

13,50

Burgers



Black Angus burger with fried mushrooms, onion, lettuce, tomato and truffle mayonnaise served on a roll	11,-
Vegetarian "Beyond Burger" with fried mushrooms, onion, lettuce, tomato and chili mayonnaise served on a roll	11,-
Crispy chicken burger with avocado, lettuce, tomato and pesto mayonnaise served on a rustic sandwich	10,-
Extra to order:	
Freshly baked French fries with mayonnaise	2,50
Cheese (baked on the burger)	1,-
• Fried Egg	1,-
• Bacon	1,-

Burger board A combination of 3 different mini burgers:

- Black Angus burger with Parmesan cheese and truffle mayonnaise
- Black Angus burger with tomato and chili mayonnaise
- Crispy chicken burger with avocado and pesto mayonnaise

Nachos	The Post	
	Small	Large
Nachos with onion, cheese, sour cream and salsa sauce	4,50	6,50
Nachos with pulled chicken, cheese, sour cream and salsa sauce	5,50	7,50
Nachos with minced meat, cheese, sour cream	5,50	7,50

Snacks

Bitterballen 10 pieces with French mustard Various fried snacks 8 pieces Snack board with carpaccio of bavette, mixed nuts,

scampi finished with chili cream, small portion of nachos with onion and cheese, olives and spanish fuet



5,-13,-

5,-

Soft drinks / Fresh juices

2,40
2,40
2,40
2,50
2,50
0,80
2,50
5,-
3,75
4,25



Coffee/ tea

Coffee, decaf coffee	2,40
Cappuccino, Café au lait	2,60
Latte macchiato	3,50
Espresso	2,40
Double espresso	4,20
Caffè Americano	2,50
Caffè corretto with taste of choice: Caramel, Hazelnut, seedcake, Vanilla, Chocolate	2,70
Cappuccino corretto with taste of choice: Caramel, Hazelnut, seedcake, Vanilla, Chocolate	2,90
Latte macchiato with taste of choice: Caramel, Hazelnut, seedcake, Vanilla, Chocolate	3,80



Tea, various flavors	2,40	
Fresh mint tea	3,20	
Fresh ginger tea	3,20	
Hot chocolate	2,90	
Whipped cream	0,75	
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Pastry		
Apple pie	3,-	5
Carrot cake	3,50	The Post
Seasonal pastries	3,50	
Whipped cream	0,75	
Wines	-1	h and
	glass	bottle
White house wine Radio Boca Verdejo	3,50	14,50
Red house wine Radio Boca Tempranillo	3,50	14,50
Rosé house wine Radio Boca Rosado	3,50	14,50
Sweet white house wine Bereich Bernkastel	3,50	14,50
Beers on tap		3
Budweiser 0,25 ltr	2,50	
Budweiser 0,5 ltr	4,90	The Post
Leffe dubbel	3,70	
Hertog Jan Weizener 0,3 ltr	3,70	
Hertog Jan Weizener 0,5 ltr	5,50	\
Seasonal draft beer		The Post
Bottled beers		
Jupiler 0,0%	2,50	
Leffe blond, Leffe blond 0,0%	4,-	
La Chouffe, Karmeliet triple, Duvel	4,50	
Franziskaner Weissbier (0,5 ltr)	5,-	
Hoegaarden white, radler 2,0%, radler 0,0%	3,50	
Liefmans	3,70	

3,60

Vedette white



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